



Marble Bar

- EST. 1893 -

130 YEARS OF MARBLE BAR



Marble Bar has been a superb work of art, since it was built in 1893. Funded by the successful Tattersall's Sweep, the bar was first named George Adams Bar after its talented builder. It cost a then astronomical 32,000 pounds to build.

Showcased alongside the intricate fixtures of the bar, are 13 paintings by artist Julian Ashton, commissioned in the late 1800's for a record-breaking sum. The paintings embody the seasons, the senses, weather patterns and times of day through the popular Edwardian vehicle of female nudes.

On 18 October 2023, Marble Bar celebrated its 130th anniversary, marking over a century of unwavering commitment to hospitality, exceptional service, and an undisputed home of live music in the heart of the CBD.

To guide the evolution of the Marble Bar experience for the next 130 years to come, this refreshed food and drinks menu showcases new signatures, inspired by the decades prior.



10% Sunday surcharge and 15% public holiday surcharge applies. Credit/debit card surcharge of 2.0% applies to all payments made at the venue (AMEX, Visa, MasterCard, Diners, CUP/JCB all accepted).

DINE LIKE A MEMBER



Join Hilton Honors today via the
QR code, to receive up-to 25%
discount off of your bill.

More Info:

Hilton Honors Base & Silver members -10%
Hilton Honors Gold & Diamond members -25%
**terms & conditions apply*



GIVE US A LIKE ON

 @marblebarsyd

 @marblebarsyd



LIVE MUSIC

Every week.



MONDAYS
8PM-LATE

THE MONDAY JAM (ROTATING ARTISTS)

📷 @themondayjam

TUESDAYS
8PM-11PM

LIMITED EDITION DUO (R&B, SOUL, ACOUSTIC VIBES)

📷 @limitededitionband

WEDNESDAYS
8PM-11PM

LARGER THAN LIONS (POP)

📷 @larger_than_lions_official

THURSDAYS
8PM-11PM

BERMUDA SOCIAL

📷 @themondayjam

FRIDAY
7PM-LATE

DJ TREY + BROWN SUGAR (R&B)

📷 @djtrey_ash & @brownsugarmusic

SATURDAY
7PM-LATE

DJ PACHECO (R&B)

📷 @pachecstagram

DRINK SPECIALS



SOCIAL HOUR

MONDAY TO WEDNESDAY | 4-6PM

Signature Cocktails | \$18

House Spirits | \$10

House Wines | \$12

Draught Beers | \$10





FOOD

4pm - 11pm

(4pm - 10pm on Sundays)

MARINATED OLIVES (GF, DF, NF, Vegan)	10
GRILLED FLATEBREAD, ZAAATAR AND TOUM (Vegan)	10
PRAWN COCKTAIL ROLLS, LIME (2EA)	24
CHICKEN JALAPEÑO AND CILANTRO EMPANADAS (4) (NF) Served with guacamole and salsa criolla	22
CORN AND PUMPKIN FRITTER WITH ROMESCO SAUCE (Vegan)	19
BABY BEER BATTERED WHITING (4 PCS) (NF) With fries and yuzu aioli	19
CHORIZO CROUQUETTAS With chilli and saffron mayonnaise	15
KOREAN FRIED CHICKEN BURGER Asian slaw, cucumber namul and gochujang mayonnaise	29
FRENCH FRIES (NF, Vegan) With truffle oil and sprinkled parmesan	15
FRENCH FRIES AIOLI AND TOMATO SAUCE (NF, Vegan)	13
CHARCUTERIE BOARD (DF) Selection of cured meat served with pickles and grilled sourdough	28/48
CHEESE PLATTER AND CONDIMENTS	28/48
MARGHERITA PIZZA (Vegan) Tomato sauce, mozzarella and basil	24
PEPPERONI PIZZA Tomato sauce, mozzarella and pepperoni	26
PRAWN PIZZA Tomato sauce, prawn, onion and garlic	26

*GLUTEN-FREE PIZZA AVAILABLE, SURCHARGE \$5



DRINKS

SIGNATURE COCKTAILS



Join us on a journey as you discover
the signature cocktails that honour
decades of history.

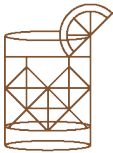




LEGACY
\$25

**Aquavit / Cocchi Americano Blanco /
Starward / Cointreau**

A tribute to George Adams, founder of Marble Bar. The cocktail features Australian botanicals, like lemon myrtle and Tasmanian pepperberry, honouring Adams' pioneering spirit and Australia's unique flora.



HERITAGE
\$26

**Sheep Whey Vodka / Eucalyptus / Yuzu /
Sarsaparilla Soda**

Celebrates Marble Bar's connection to the Hilton Hotel and its enduring significance. The use of Tasmanian Sheep Whey Vodka and eucalyptus syrup highlights Australian ingredients and Marble Bar's lasting legacy



**GOLDEN
PINEAPPLE**
\$24

**Olmecca Reposado / Malibu /
Vanilla / Pineapple**

A nod to the iconic Queensland pineapple, symbolised by the Big Pineapple, a heritage-listed attraction on the Sunshine Coast, celebrating Australia's agricultural richness.



THREE SISTERS

\$26

West Wind / Tiny Bear “The Gypsy” / Pot & Still Fig Gin / Cointreau / Pink Lady Apple / Lychee & Pineapple Jam

Inspired by the Three Sisters rock formation in the Blue Mountains, this cocktail uses three Australian gins from Western Australia, Victoria, and Adelaide to honour a famous Aboriginal legend.



BY THE WHARF

\$28

Ned Classic Cask / Black Cardamom / Cinnamon / Aromatic Bitters

Honours “Tubby” Williams, a beloved wharfie patron. The Tasmanian whisky ties to Marble Bar’s community, celebrating its patrons and rich history of camaraderie

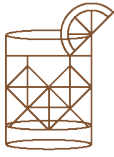


FAUSTINE

\$25

Absolut Vodka / Ginger Syrup / Lemon / Yuzu Sour Mix

Eliza Ashton was the first wife of Julian Ashton. She wrote for the Sydney Morning Herald and the Daily Telegraph under the names ‘Mrs Julian Ashton’ and ‘Faustine’.



WHAT MINES
IS MINE
\$25

**Pluto Rum / Maple Syrup / Apple /
Aromatic Bitters**

Represents George Adams' early career in gold mining. Western Australian rum and apple juice symbolise natural wealth, paralleling the prosperity he brought to Marble Bar.



TASMAN
SPARKLER
\$23

Aperol / St. Germain / Lemon / Prosecco

Featuring Australian sparkling wine from Tasmania, this cocktail pays homage to local winemaking excellence, reflecting Australia's growing prominence in the wine world.

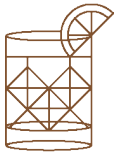


DORIS MARTINI

\$24

**Riesling / Hendricks Gin / St. Germain /
Rose Syrup**

Doris Smith was a beloved barmaid who worked at Marble Bar during the 1960s. This cocktail represents everything she was - sweet, elegant and strong.



BORN LUCKY

\$25

**Plantation Pineapple Rum / Havana Club Rum /
Passionfruit / Lime / Vanilla / Banana Liqueur**

Featuring Australian sparkling wine from Tasmania, this cocktail pays homage to local winemaking excellence, reflecting Australia's growing prominence in the wine world.

CLASSICS



Looking for your favourite classic cocktail?
Ask our friendly bar team for your favourite.



NO BUZZ

Zero alcohol.



PITT SPRITZ \$20

**Lyre's Italian Spritz / Tonic / Mango /
Passionfruit**



GEORGE SPRITZ \$20

**Lyre's Dry London Spirit / Lyre's Italian
Orange / Yuzu Soda / Lemon**



SANCTUARY \$20

**Lyre's Dark Cane Spirit / Lyre's Orange Sec /
Lemon / Ginger Ale**



GOULBOURN TROPICS \$20

**Lyre's White Cane Spirit / Coconut /
Pineapple**

Craving something else?

*Our team is ready to shake or stir up one of your favourites, even if not featured on the menu.
Please approach one of our Team Members.*

BEER & WINE



WINE

CHAMPAGNE

	gls/btl
Pommery Brut Royal NV	28/150
Veuve Cliquot Yellow Label NV	180
2013 Dom Perignon Vintage	680
2015 Louis Roederer Cristal	780

SOMMELIER TIP: Pair one of our brut champagne's with our Korean fried chicken burgers

SPARKLING

	gls/btl
Castelli Estate The Sum Prosecco South East Australia NV	14/58
Taltarni "Essence" Blanc de Blanc, Victoria NV	68
Taltarni "Essence" Rose, Victoria NV	72



WHITE

	gls/btl
2023 The Lane Pinot Gris • Adelaide Hills, SA	15/72
Pencarrow Sauvignon Blanc • Martinborough, NZ	15/70
2024 Best's Wines Riesling • Great Western, VIC	16/75
2023 Pedestal Chardonnay • Margaret River, WA	17/80
2021 William Fèvre, Petit Chablis • Burgundy, France	22.5/110
2021 Lake's Folly Yellow Label Chardonnay • Hunter Valley, NSW	230

ROSÉ

	gls/btl
2023 M de Munity Rose • Provence, France	16/72

REDS

	gls/btl
2022 Gemtree Cinnabar GSM • McLaren Vale, SA	15/68
2022 Bremerton 'Special Release' Malbec • Longhorne Creek, SA	15/68
2023 Hentley Farm 'Villain & Vixen' Shiraz • Barossa, SA	16/75
2023 Oakridge 'Yarra Valley Range' Pinot Noir • Yarra Valley, VIC	16/70
2019 Rymill Cabernet Sauvignon • Coonawarra, SA	82
2020 Rockford 'Basket Press' Shiraz • Barossa, SA	270

*Upon request, an extensive wine list is available, curated by Head Sommelier Mauro Bortolato.
Available from 5-10 pm.*

BEER SELECTION

DRAUGHT • 425 ML

HAHN SUPER DRY LAGER | 15

NSW • ABV 4.6 %

STONE & WOOD PACIFIC ALE | 16

NSW • ABV 4.4 %

KIRIN LAGER | 16

Yokohama, Japan • ABV 5.0 %

BOTTLED • 330ML

HEINEKEN ZERO | 11

Netherlands • ABV 0.0 %

JAMES BOAG'S LIGHT | 11

Launceston, TAS • ABV 2.9 %

JAMES SQUIRE ORCHARD CRUSH CIDER | 13

NSW • ABV 4.8 %

GUINNESS DRAUGHT CAN (500ML) | 15

Ireland • ABV 4.2 %

SPIRITS

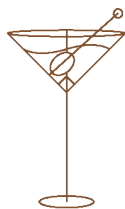


SPIRITS

VODKA	30 ml	Martini
ABSOLUTE • Sweden	15	22
BELVEDERE PURE • Poland	16	28
GREY GOOSE • France	17	31

AUSTRALIAN GIN	30 ml	Martini
ARCHIE ROSE • Sydney, NSW Honey pomelo, jasmine, rose hip	16	30
FOUR PILLARS • Yarra Valley, VIC Pineapple, verbena, lavender	19	38
NEVER NEVER TRIPLE JUNIPER • McLaren Vale, SA Pine needle, rosemary, earthy, citrusy	15	

PERFECT DRY, WET OR DIRTY. YOU NAME IT, WE MAKE IT.



INTERNATIONAL GIN

	30 ml	Martini
BEEFEATER • United Kingdom Citrus peels, angelica seed, almond	15	22
MONKEY 47 • Germany Honey pomelo, jasmine, rose hip	22	45
PLYMOUTH SLOE GIN • United Kingdom Plum, pine, almond	16	
BOMBAY SAPPHIRE • United Kingdom Citrus, cubeb berries	14	23
HENDRICK'S • Scotland Cucumber, dried flower	16	26
TANQUERAY NO. 10 • United Kingdom White grapefruit, camomile	16	30
GIN MARE • Spain Basil, olive	16	32
THE BOTANIST • Scotland Wood sage, clover, spear mint	22	40

PERFECT DRY, WET OR DIRTY. YOU NAME IT, WE MAKE IT.

BARTENDER TIP: Finish the night with one of our Cognac's

COGNAC	30 ml
MARTELL VSOP Soft spices, woody, fruity	18
MARTELL XO Fig, red fruit, blackcurrant	52
HENNESSEY VSO Poaky, toffee, spicy	22
HENNESSEY XO Candied fruit, spices	55



RUM	30 ml
HAVANA CLUB 3 • Cuba	15
HAVANA CLUB ESPECIAL • Cuba	15
HAVANA CLUB 7 • Cuba	16
THE KRAKEN BLACK • Trinidad and Tobago	14
APPLETON ESTATE V/X • Jamaica	15
PLANTATION PINEAPPLE • Barbados	15
DIPLOMATICO RESERVA 12 • Venezuela	20
CAPTAIN MORGAN SPICED • Jamaica	13
MALIBU • Barbados	13
SAGATIBA CACHAÇ A PURA • Brazil	14

TEQUILA 30 ml

DON JULIO BLANCO 18
Pepper, smoked pear, citrus

DON JULIO REPOSADO 52
Caramelised pecans, pineapple, w. pepper

DON JULIO AÑ EJO 22
Caramel, saltwater taffy, pickled brine

HERRADURA SILVER 55
Sweet agave, woody, smooth, refreshing

HERRADURA AÑ EJO 52
Cooked agave, toasted oak, dried fruit

HERRADURA REPOSADO 22
Cooked agave, vanilla, butter

DON JULIO 1942 55
Butterscotch, dried grass, old wood



MEZCAL 30 ml

ILEGAL 100% AGAVE REPOSADO 18
Spicy green apple, butter





SINGLE MALT WHISKY SPEYSIDE

	gls/btl
The Glenlivet 18	22
The Glenlivet 21	65
The Glenlivet 25	90
Glenfiddich 12	20
Glenfiddich 18	28
The Balvenie 12 "Double Wood"	21
The Balvenie 14 "Caribbean Cask"	28
The Balvenie 21 "Port Wood"	60
The Macallan 12 "Double Cask"	30



SINGLE MALT WHISKY ISLAY

	gls/btl
Ardbeg 10	18
Bowmore 18	30
Highland Park 12	17
Lagavulin 16	20
Laphroaig 10	16
Talisker 10	26





BLENDDED SCOTCH WHISKY

gls/btl

Chivas Regal 12-year-old

15

Chivas Regal 18

23

Monkey Shoulder

14

Johnnie Walker Black Label

14

Johnnie Walker Blue Label

45



IRISH WHISKY

gls/btl

Jameson's

14



CANADIAN WHISKY

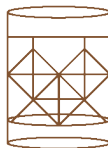
gls/btl

Canadian Club

14

Fireball

14



JAPANESE WHISKY OSAKA

	gls/btl
Hibiki 12	30
Hibiki 17	85
Yamazaki Distiller's Reserve	28

JAPANESE WHISKY YANAMASHI

	gls/btl
Hakushu Distiller's Reserve	31
Hakushu 18	85
Nikka From The Barrel	20

AMERICAN WHISKY

	30 ml	Martini
Bulleit Bourbon	14	26
Bulleit Rye	15	30
Maker's Mark	15	28
Rittenhouse Rye	18	32
Wild Turkey Bourbon	13	24
Woodford Reserve	15	28
Jack Daniel's	15	