

Menu

#rooftopdoublebay

OPEN FROM 11AM UNTIL 1 HOUR AFTER SUNSET
KITCHEN OPEN FROM 12PM

FROSÉ

Vodka	18	Tequila	18
Belvedere vodka, fresh citrus, house-made rose syrup, Chandon Rosé		Gold tequila, fresh citrus, house-made rose syrup, Chandon Rosé	
SHARED FROSÉ	60		

SPRITZ

Chandon S	14	Summer Peach	18
A blend of Chandon Sparkling and orange bitters served over ice		Belvedere vodka, Vermouth, vanilla, white & yellow peach, soda, tonic	
Belvedere Signature	18	Spiced Cherry	18
Belvedere vodka, Lillet Blanc, fresh grapefruit, soda, thyme & tonic		Belvedere vodka, Sweet Vermouth, fresh orange, star anise, Cherry Herring, fresh cherry, soda & tonic	
Cucumber & Honeycomb	19		
Belvedere vodka, fresh pressed apple, cucumber, organic honeycomb, soda & tonic			

CHAMPAGNE SIGNATURES

Moët Ice Imperial	24
Épernay, served over ice with fresh seasonal fruits	
French 75	24
Moët Imperial NV, Gin, lemon	
Golden Glamour	24
Moët Imperial NV, Navan Vanilla Liqueur, passionfruit	
Pink Flamingo	24
Moët Imperial NV, Cointreau, lemon, cranberry	
Coffee Royale	24
Moët Imperial NV, Applewood Espressocello, fresh espresso	

Cocktails

CHAMPAGNE

Moët Ice Imperial 24/130
Épernay, served over ice

Chandon Brut 16/65
Yarra Valley, VIC

NV Moët & Chandon 24/130
Imperial, Épernay

NV Moët & Chandon 150
Rose Imperial, Épernay

NV Veuve Cliquot 135
Yellow label brut, Reims

NV Perrier-Jouët 135
Grand Brut, Épernay

Dom Pérignon 490
Champagne, France

WHITE

2016 Cloudy Bay 17/75
Sauvignon Blanc
Marlborough, NZ

2015 Abellio Albarino 14/60
Rias, Baixas, Spain

2016 Hentley Farm 14/60
Brass Monkey Pinot Grigio
Barossa Valley S.A.

2014 Domaine 14/60
Chandon Chardonnay
Yarra Valley, VIC

ROSÉ

2016 Cape Mentelle 15/65
Margaret River, WA

2016 Taylors Pinot Noir 16/70
Adelaide Hills, SA

2016 AIX (Magnum) 110
Provence, France

RED

2014 Cloudy Bay 20/90
Pinot Noir
Marlborough, NZ

2014 Willunga 18/88
'The Hundred' Grenache
McLaren Vale, SA

2015 Cape Mentelle 15/65
Cabernet Merlot
Margaret River, WA

2014 Eloquesta 15/65
Shiraz Petit Verdot
Mudgee, NSW

BEER & CIDER

Stella Artois Belgium 11

Corona Mexico 9

Lord Nelson 'Quayle' 11
Summer Ale Sydney, NSW

The Apple Thief Cider, 11
Pink Lady/William Pear
Wondalga, NSW

SOFT DRINKS

Apani Still/Sparkling 9.5
750ml

Coke, Sprite, Diet Coke, 6
Coke Zero

Orangina France 8

Fever Tree range 6

HOT BEVERAGES

Hand-crafted coffee 5
by Vittoria

Long Black/Flat White/Latte/
Cappuccino/Espresso/Hot
Chocolate/ Decaffeinated

Tea by TWG 5

Chamomile, English Breakfast,
Emperor Sencha, French Earl
Grey, Jasmine Queen,
Moroccan Mint

Drinks



SOMETHING SMALLER

Gibson botanical olives (V, GF)	8
Oysters (GF) Daily Oyster, finger lime, Green Ants dressing	26
French fries	7
Salt & tarragon squid Fennel, hot paprika aioli	12
Cured Salmon (GF) Lemon myrtle, honey dew, cucumber, Avruga caviar	20
Jamón Serrano Duroc Granny Smith apple & rhubarb, rye	14
Shaw River Buffalo Mozzarella (V, GF) Sweet pea, baby mint, Picual olive oil	18
Sharing board (Serves minimum 2) Cheese selection and charcuterie, rabbit rilette, chicken liver pâté	59

SOMETHING CLASSIC

Club Sandwich Roasted chicken, bacon, egg, mayonnaise, wholemeal bread, fries	26
Beef burger Wagyu beef, tomato, lettuce, smoked BBQ relish, brasserie bread milk bun, fries	26
Peking duck bao bun Shallots, cucumber, coriander, pickled ginger, hoisin	16
Mediterranean panini (V) Roasted capsicum, semi dried tomato, zucchini, basil pesto, ciabatta, salad	18
Margherita pizza (V) Roma tomato, mozzarella cheese, basil	24
Prosciutto pizza Grana Padano, roasted capsicum, oregano, rocket	26

FROM THE GARDEN

Butternut pumpkin (vegan, V, GF) Spinach, pepitas, avocado, seeded maple	18
Pepper Windsor duck (GF) Raspberrry, frisée, pepperberry, walnut vinaigrette	22
Caesar salad Baby cos lettuce, bacon, Parmesan, egg, white anchovy Add grilled chicken	18 5

SOMETHING SWEET

Seasonal fruit plate (GF, V, vegan)	15
Mint panna cotta	14
Ice creams and sorbet (3 scoops) Please ask you server for today's flavours	12
Rooftop popsicle (GF, V) Please ask you server for today's flavours	6



CABANA PACKAGES

MINIMUM 48 HOURS ADVANCED BOOKING

Each package accommodates up to 10 guests for 2 hour use of the cabana

All packages come with:

Seafood selection

Oysters finger lime, Green Ants dressing (GF)

Tiger Prawns lemon, Picual olive oil (GF)

Cured Salmon lemon myrtle, honey dew, cucumber pickle, Avruga caviar (GF)

Ocean Trout Sashimi mustard seed, celeriac, beetroot, chervil (GF)

Blue Mackerel wattle seed, eggplant, black garlic, coriander (GF)

Charcuterie Selection Jamón Serrano, dried chorizo, cured salamis, cold smoked grass fed beef, Aged Maffra cheddar cheese, Milawa blue cheese, triple cream brie, Meredith Ash Cherve goat cheese, served with muscatel, dried fruits, nuts, lavosh, cracker, grissini, rabbit rilette, chicken liver pate

Dom Pérignon Experience 1450

Seafood & Charcuterie Selection

3 x Dom Pérignon

Still and sparkling water

Stella Artois

(Free flow applies to beer, waters, soft drinks)

Additional hour with extra bottle of Dom Pérignon 500

(1 x additional Dom Pérignon, free flow of beer, waters, soft drinks)

Cabana Luxury by Moët Ice 950

Seafood & Charcuterie Selection

4 x Moët Ice (2 hour package)

Still and sparkling water

Stella Artois

(Free flow applies to beer, waters, soft drinks)

Additional hour 300

(1 x additional Moët Ice, free flow of beer, waters, soft drinks)

Cloudy Bay by the Harbour Experience 850

Seafood & Charcuterie Selection

2 x Cloudy Bay Sauvignon Blanc and 2 x Pinot Noir or Rosé

Still and sparkling water

Stella Artois

(Free flow applies to beer, waters, soft drinks)

Additional hour 250

(1 x additional bottle, free flow of beer, waters, soft drinks)

Experience



GROUP PACKAGES

Minimum 20 guests for groups packages. Numbers above 60 guests are subject to exclusivity and further fees apply.

Canapé experience

1 hour package \$42 per person (3 hot & 3 cold)

2 hour package \$65 per person (4 hot, 4 cold & 2 dessert)

Additional Canapé Items 7.50 per person per item

COLD

Oysters finger lime, Green Ants dressing (GF)

Cured Salmon lemon myrtle, honey dew, cucumber, Avruga caviar (GF)

Jamón Serrano Duroc Granny Smith apple & rhubarb, rye

Shaw River buffalo Mozzarella sweet pea, baby mint, Picual olive oil (V, GF)

HOT

Salt & tarragon squid fennel, hot paprika aioli

Mini Wagyu burger tomato, lettuce, smoked bbq relish, brasserie bread milk bun

Peking duck bao bun shallots, cucumber, coriander, pickled ginger, hosin

Butternut pumpkin spinach, pepitas, avocado, seeded maple (V, GF)

DESSERT

Mint panna cotta lime jelly, orange pistachio biscotti

Rooftop popsicles (GF)

BEVERAGE PACKAGES

STANDARD

NV Chandon S on arrival (Spritz)

Cape Mentelle Georgiana Sauvignon Blanc

Cape Mentelle Marmaduke Shiraz or Rosé

Stella Artois

Selection of soft drinks

2 Hour Package 47 / 3 Hour 53 / 4 Hour 58

PREMIUM

NV Chandon S on arrival (Spritz)

Cloudy Bay Pelorus Brut

Cloudy Bay Sauvignon Blanc

Cape Mentelle Rosé

Stella Artois, Corona & Apple Thief Pink Lady Cider

Selection of soft drinks

Still and sparkling water

2 hour package \$57 per person

3 hour package \$63 per person

4 hour package \$68 per person

Experience