



COCKTAILS

SIGNATURE COCKTAILS

CUCUMBER & ROSE "G&T"	25
<i>Cucumber & Rose petal infused gin, elderflower, rosé syrup, pressed lemon, charged with fever tree Mediterranean-served in a glass snow dome with rose petals and cucumber</i>	
ROOFTOP ROCKSTAR	25
<i>Vanilla infused vodka, vanilla liqueur, fresh passionfruit, lime and pressed apple</i>	
COCONUT SORBET COLADA	25
<i>Signature Colada with light rum, house made "nitro" coconut sorbet, banana, mint, pineapple, lime & passionfruit</i>	
SMOKE & SPICE MARGARITA	25
<i>Five spiced "sous vide" tequila, triple sec, house-made "smoked & spiced" agave syrup, pressed lime</i>	
PASSIONFRUIT & VANILLA MOJITO	25
<i>Vanilla infused rum, vanilla bean syrup, pressed mint, passionfruit & lime</i>	

15% Surcharge applies on Sunday and public holidays



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NITRO LEMON PASSION 25

Lemon infused gin and orange curacao shaken with freshly squeezed apple & lemon juice

CHAMPAGNE & STRAWBERRY MARTINI 25

Vodka, pressed organic strawberries, crème de fraise, topped with a fresh champagne foam-served straight up with edible flowers & strawberries

THE LARK 25

London dry gin, sake, framboise, citric solution, prosecco-served with torched rosemary

SALTED ESPRESSO 25

Cacao Nib infused vodka, cacao nib cordial, cold pressed coffee-salted caramel foam-cacao nib



BUBBLES

RASPBERRY & ROSE BELLINI 25

Vodka, pressed organic raspberry & rose, topped with prosecco-served long with raspberry "dust"

PEACH & CITRUS SPRITZ 25

Aperol, fresh peach & peach liqueur, fresh lime & soda topped with crisp prosecco, mint & peach

STRAWBERRY LYCHEE SPRITZ 25

Strawberry infused vodka, lychee liqueur, fresh lychee and mint, topped with prosecco-served spritzed over ice



TO SHARE

VOLCANO PUNCH (SERVES 2 TO 3) 75

Spiced & gold rum, peach liqueur, pressed peach, pineapple, falernum, pressed lime topped with grapefruit bitters and ginger beer-served flamed and smoked in a punchbowl

SMOKIN SANGRIA (SERVES 3 TO 4) 75

A fun tropical rooftop sangria, with Malbec, vodka orange liqueur, pressed pineapple & orange juices, topped with lemonade and ginger beer-served in a smoking punch bowl with fresh fruit and grapes



WINE LIST

WHITE WINE

Pikorua Sauvignon Blanc, <i>Marlborough, NZ</i>	14	65
Santi Sortesele Pinot Grigio, <i>Italy</i>	16	75
Rockbare Riesling, <i>Clare Valley, SA</i>	16	75
Whistler Back to Basics Skin Contact, <i>Aus</i>		70
Philip Shaw The Architect Chardonnay, <i>NSW</i>	70	
Etna Blanco DOC, <i>Italy</i>	85	

RED WINE

Rymil The Dark Horse Cabernet Sauvignon, <i>SA</i>	14	65
Philip Shaw Wire Walker Pinot Noir, <i>NSW</i>	16	75
Rockbare Shiraz, <i>McLaren Vale, SA</i>	16	75
Chianti Colli Senesi DOCG, <i>Italy</i>	70	
Hentley Farm Villan & Vixen Grenache, <i>SA</i>		70



ROSE WINE

Marquis De Pennautier Rose, <i>France</i>	15	70
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SPARKLING WINE & CHAMPAGNE

Aurelia Prosecco, <i>Pemberton WA</i>	14	65
Taittinger Brut Reserve NV, <i>France</i>	35	165
Louis Roderer Cristal, <i>Reims, France</i>	650	

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GIN

Beefeater	<i>England</i>	13
Bulldog	<i>England</i>	14
Tanqueray	<i>Scotland</i>	14
Four Pillars	<i>Yarra Valley</i>	14
Manly Gin	<i>NSW</i>	14
Four Pillars Shiraz	<i>Yarra Valley</i>	15
Malfy Rosa	<i>Italy</i>	15
Archie Rose	<i>NSW</i>	15
Hendricks	<i>Scotland</i>	16
Plymouth	<i>England</i>	16
Poor Tom	<i>NSW</i>	16
Young Henry	<i>NSW</i>	16
708 Gin	<i>WA</i>	18
Never Never	<i>SA</i>	18

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VODKA

Wyborowa	<i>Poland</i>	13
Belvedere	<i>Poland</i>	16
Greygoose	<i>France</i>	16
Crystal Head Onyx	<i>Mexico</i>	24

RUM

Havana Club Esp	<i>Cuba</i>	13
Captain Morgan	<i>Jamaica</i>	14
Dead Man's Finger	<i>England</i>	14
Kraken	<i>Trinidad</i>	14
Appleton 12	<i>Jamaica</i>	15
Zacapa 23	<i>Guatemala</i>	18
Zacapa XO	<i>Guatemala</i>	30

COGNAC

Martell VSOP	<i>France</i>	16
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WHISKY

Ballantines	<i>Scotland</i>	13
Canadian Club	<i>Canada</i>	14
Jameson	<i>Ireland</i>	14
Chivas 12	<i>Scotland</i>	15
J.W.Double Black	<i>Scotland</i>	18
Starward	<i>Australia</i>	18
Toki	<i>Japan</i>	20
Glenlivet 12	<i>Scotland</i>	20
J.W.Blue Label	<i>Scotland</i>	45
Hakushu	<i>Japan</i>	45
Wild Turkey	<i>USA</i>	13
Jack Daniels	<i>USA</i>	15
Makers Mark	<i>USA</i>	16
Wild Turkey Rare	<i>USA</i>	16



TEQUILA

Olmecca	<i>Mexico</i>	13
Avion Espresso	<i>Mexico</i>	14
Don Julio Anejo	<i>Mexico</i>	15

APERITIF

Aperol	<i>Italy</i>	13
Campari	<i>Italy</i>	13
Cinzano Dry	<i>Italy</i>	13
Cinzano Rosso	<i>Italy</i>	13
Cinzano X Dry	<i>Italy</i>	13
Pimms	<i>England</i>	13



LIQUER

Baileys	<i>Ireland</i>	13
Chambord	<i>France</i>	13
Cointreau	<i>France</i>	13
Disaronno	<i>Italy</i>	13
Drambuie	<i>Scotland</i>	13
Midori	<i>Japan</i>	13
Sambuca Black	<i>Italy</i>	13
Grand Marnier	<i>France</i>	13

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NON-ALCOHOLICS

Pepsi	5
Pepsi Max	5
Lemonade	5
Tonic Water	5
Red Bull	8
Still Water 500ml	8
Sparkling Water 500 ml	8

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FOOD MENU

BREAD

**TUSCAN HERB ORGANIC SOURDOUGH
WITH TSS COMPOUND BUTTER** 12

**ARTISAN ORGANIC OLIVES ROSEMARY BREAD
WITH TSS COMPOUND BUTTER** 14

TO GO WITH BREAD

**AUSTRALIAN OLIVES AND MARINATE
GIARDINIERA WITH CITRUS OLIVE OIL** 12
Vegan, Gluten Free

**SEASONAL TOMATO WITH 15YRS
AGED BALSAMIC AND POMEGRANATE** 14
Vegan, Gluten Free

GARLIC SAUTEED FOREST MUSHROOM 16
Gluten Free

**VANELLA BURRATA WITH 15YRS
AGED BALSAMIC** 15

**WAGYU BEEF BRESAOLA
WITH FIG BALSAMIC** 18

**MR CANNUBI MORTADELLA
WITH FIG BALSAMIC** 18

**HOUSE MADE DIPS: EGGPLANT CAPONATA
WITH GRILLED ARTICHOKE** 12
Gluten Free



SOMETHING HOT

CAULIFLOWER FRITTI WITH PARMESAN TRUFFLE	18
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CALAMARI FRITTI WITH TOMATO GREMOLATA	18
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BEEF SLIDERS	22
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SOMETHING SWEET

DESSERT PLATTER	40
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CHEESE PLATTER	40
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*Gluten Free Chef's selection of three
Australian cheese, Quince, nuts, Grapes
and crackers*

Above 319 is the perfect venue for functions & events featuring delectable food and a wide range of beverages overlooking the stunning skyline.

Whether you are with friends, family or colleagues, Above 319 is the perfect setting for functions & events. Serving mouth-watering canapés & platters, accompanied by stunning views and our signature cocktails.

For large events, you can speak to our events team directly, whether this involves taking over Above 319 exclusively for up to 100 guests, or an intimate family / corporate gathering, we're here to ensure your event is a memorable success.

We also offer the option of hiring half of the venue exclusively for drinks receptions, large party dining, and networking events.

Contact- events@above319.com.au

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