

MENU



KITCHEN

All dishes are prepared by our chefs in the Paramount Recreation Kitchen. Dishes marked with an asterisk are available after 9pm.

BITES

Smoked roasted almonds*	\$6
Marinated warm Ligurian olives*	\$6
House-baked focaccia with extra virgin olive oil and aged balsamic*	\$6
Cocktail Popcorn served with sea salt or sriracha and lime*	\$7
Sydney rock oysters, served fresh or with mignonette dressing	\$27/\$54

BRUSCHETTA

Heirloom tomatoes, garlic, basil and extra virgin olive oil	\$6
Pancetta, smoked ricotta and organic Blue Mountains honey	\$8

SHARE PLATES

Meatballs, slow-cooked sugo and house-baked focaccia	\$22
Burrata and heirloom tomato salad, basil and herb oil	\$24
Wagyu tagliata, rocket, radicchio and aged balsamic	\$34
Market fish with cos lettuce, olive and anchovy	\$28

CURED MEATS & CHEESE

Charcuterie Board* \$26

Chef's selection of cured meats from Formaggi Ocello served with toasted sourdough and house-pickled vegetables

Cheese Board* \$24

Chef's selection of cheeses from Formaggi Ocello served with sourdough, lavosh, muscatels and fresh seasonal fruit

Cheese & Charcuterie* \$26

A selection of cured meats and cheese from Formaggi Ocello

Our cured meats and cheese selection changes daily. Please ask us for details.

TOASTED SANDWICHES

served with a side of crisps

Big Cheese Toastie \$12

Aged Tasmanian cheddar, gruyère, mozzarella and chives

Italiano Toastie \$12

Prosciutto, fontina cheese, fresh tomato and green tomato relish

Mac and Cheese Toastie \$12

Béchamel, pecorino and black pepper

SWEET

Rhubarb & Strawberry Pie \$14

Made using fresh, local produce by Miss Lilly's Kitchen. Served with icecream.

Gelato Messina Choc-top \$7

Ask us for flavours

Lolly Bag \$5

BAR

COCKTAILS

Perfect Storm	20
<i>House spiced rum, flamin' ginger beer, fresh lime</i>	
Metropolis	20
<i>Ketel One Citroen Vodka, Campari, Kumquat liqueur and cranberry</i>	
Adults Only Lemon Lime & Bitters	20
<i>Kaffir lime-infused vodka, Amaro Averna, lemon soda</i>	
Apocalypto	21
<i>Mild chilli-infused pisco, açai liqueur, lime</i>	
Jablonski	20
<i>Applejack whiskey, King's ginger liqueur, cloudy apple juice, cinnamon, bitters</i>	
Sicario	21
<i>Chilli-infused tequila, Vida Mezcal, Ancho Reyes chilli liqueur, lime</i>	
Stand By Me	19
<i>Vodka, Chambord, fresh watermelon, mint, lime</i>	
Godfather	18
<i>Campari, limoncello, fresh lemon juice, blood orange soda</i>	
Mean Girl	19
<i>Vodka, St. Germain, lime, mint, cucumber with soda</i>	
Also available with gin	
Southside	20
<i>Gin, lime, mint and sugar syrup</i>	
Paloma	20
<i>Tequila, grapefruit soda and lime</i>	
or try with Fair Belize Rum for a Light 'n' Breezy	
	21

SPRITZ

Pea Blossom 20

Dobson's Pea Blossom Gin, Welder's Dog Pea Blossom Lemonade

Hanzo 21

Yuzu sake, Massenez grapefruit liqueur, Prosecco

Aperol 17

Aperol, Prosecco, soda water

NEGRONIS

Sloe Rose Negroni 21

Sloe Gin, Lillet Rosé, Campari

White Gold Negroni 22

Malfy Pink Grapefruit gin, Lillet Blanc, Suze

Purple Noon 21

Dobson's Pea Blossom Gin, Gran Classico Bitter, Dolin Blanc vermouth

SOURS

Penicillin Scotch Whisky Sour 22

Johnny Walker Black Label, Laphroaig Whisky, King's ginger liqueur

Jacked Amaretto Sour 21

DiSaronno amaretto, Plantation O.F.T.D. rum, lemon, demerara syrup

Clockwork Orange 21

Solerno blood orange liqueur, Aperol, Havana Club Especial rum

OLD FASHIONED

Maple Pecan 20

Pecan-infused whiskey, maple syrup, bitters

Rum 'n' Raisin 20

Havana Club Especial rum, Pedro Ximenez, chocolate bitters

Up In Smoke 23

Vida Mezcal, Wild Turkey Rye, Amaro Averna, Ardbeg whisky float

SPARKLING & CHAMPAGNE

GLASS BOTTLE

Dunes and Greene, South Australia

12 60

Cielo Prosecco, Veneto, Italy

16 65

Trénel, Burgundy, France

80

Veuve Clicquot, Rheims, Champagne

130

Moët & Chandon, Épernay, Champagne

120

WHITES

La La Land Pinot Gris, Victoria

12 60

Pasqua Soave, Veneto, Italy

12 60

Belleruche Grenache Blanc, Côtes du Rhône

13 65

Trénel Chardonnay, Beaujolais

14 70

Brave Souls Riesling, Eden Valley

14 70

ROSÉ & ORANGE

Château Les Mesclances Rosé, Provence

13 65

Tangerine Dream, Barossa

15 75

REDS

Azahara Shiraz, Murray Darling

12 60

Boccantino Nero d'Avola, Sicily

13 65

Casali del Barone, Piedmont

13 65

Pinto Pinot Noir, Patagonia

15 70

De'Conti Appassimento Sangiovese Primitivo, Puglia

14 68

BEER & CIDER ON TAP

PINT JUG

Sample Pale Ale	8.5	24
Glamarama Summer Ale	8	22
Asahi	8.5	24

BOTTLES & CANS

Sample Golden Ale	9	
Surry Hills Pils	9	
Young Henrys Lager	9	
Young Henrys Motorcycle Oil Stout	15	
Batlow Cloudy Apple Cider	9	
Sydney Brewery Agave Ginger Cider	9.5	
Welder's Dog Alcoholic Ginger Beer	9.5	
Welder's Dog Alcoholic Pea Blossom Lemonade	9.5	

**COME EARLY,
STAY LATE**