

# THE ROOFTOP DRINKS

BY THE  
GLASS



& BY THE  
BOTTLE



## WHITE

	SM   LG   BTL
Brokenwood Semillon	15   20   60
Vasse Felix Chardonnay	15   20   60
Nautilus Estate Sauv Blanc	15   20   60
Redbank Pinot Grigio	15   20   60
Jim Barry Riesling	15   20   60
Bleasdale Pinot Gris	-   -   60
Collector Chardonnay	-   -   90

## ROSÉ

Arc du Soleil Rosé	15   20   60
Brokenwood Rosato	-   -   70

## RED

Opawa Pinot Noir	15   20   60
Yalumba Shiraz	15   20   60
Chaffey Bros. GSM	15   20   60
Dalrymple Pinot Noir	-   -   90
Brokenwood Shiraz	-   -   90
Munda Ngadjuri Granche	-   -   90

## SPARKLING

Dunes & Green Moscato	-   18
Jansz Cuvee	15   70
Pol Roger Champagne	-   160

# THE ROOFTOP DRINKS

## COCKTAILS



### **Old Fashioned - 20**

Bold, smooth, with a citrus twist

### **Manhattan - 20**

Deep, smooth, subtly spiced classic

### **Negroni - 20**

Bitter, rich, complex & aromatic

### **Espresso Martini - 20**

Smooth, bold, creamy kick

### **Mimosa - 18**

Crisp, classic & easy-drinking

### **Frozen Margarita - 18**

Zesty, tangy & icy

### **Bellini - 18**

Light, fruity & softly sparkling

### **Campari Spritz - 18**

Bright, bittersweet & refreshing

### **Aperol Spritz - 18**

Bubbly, bittersweet, bright & breezy

### **Mojito - 20**

Fresh, minty, summer sipper

### **Margarita - 20**

Zesty, tangy, with a salty edge

### **Cosmopolitan - 20**

Vibrant, tart, sleek & stylish

### **Daiquiri - 20**

Sweet, sharp, chilled citrus treat

### **Gin-Gin Mule - 20**

Herbaceous, minty, spicy

## MOCKTAILS

15



### **No-jito**

Fresh, minty, citrusy, totally booze free

### **Marga-no-rita**

Zingy, salty, tangy without the kick

### **Bellini Zero**

Peachy bubbles, elegant and alcohol free

### **Gin-less Mule**

Minty, zesty, spiced ginger mocktail delight

# THE ROOFTOP

# DRINKS

FROM



THE  
TAP

## SCHOONER | PINT

Coopers Pale Ale - **12 | 15**

Grifter Pale Ale - **12 | 15**

Latitude Lager - **11 | 14**

Mountain Culture Cult IPA - **13 | 16**

Coopers Light - **10**

Coopers Mild Ale - **10**

Coopers Original Pale Ale - **11**

Coopers Sparkling Ale - **11**

Coopers Australian Lager - **11**

Coopers Best Extra Stout - **13**

Young Henry's Newtowner Pale Ale - **12**

Lord Nelson Three Sheets Pale Ale - **15**

Guinness Stout - **14.50**

Grieters Lager - **14**

Grieters Serpents Kiss Watermelon Pilsner - **14**

Brookvale Union Ginger Beer - **14**

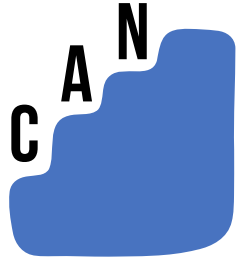
Heaps Normal 0.5% Quiet XPA - **10**

Heaps Normal 0.5% Another Lager - **10**

Sydney Brewery Apple Cider - **12**

Willie Smith Non-Alc Apple Cider - **12**

IN THE



# FOOD



## BREAKFAST

### **Smashed Avocado Toast - 15**

Smashed avocado, cherry tomatoes & crumbled fetta with an italian glaze on sourdough toast (VG, GF available)

### **Breakfast BLT - 17**

Bacon, lettuce, tomato, a fried egg, tomato chutney & Japanese kewpie mayo on a Turkish roll

### **Big Breakfast Plate - 22**

Sourdough toast, baked beans, roasted mushroom, crispy hashbrown, bacon, & an egg (Scrambled, fried, or poached) (GF - Available)

*GF = Gluten Free*

*VG = Vegetarian*

*V = Vegan*

# FOOD

## NIBBLES & SNACKS

### House Fries - 9

Chipotle mayo (VG)

### Sweet Potato Fries - 9

Chipotle mayo (VG)

### Edamame - 8

Green soybeans with chili salt flakes (VG, V, GF)

### Onion Rings - 9

Sriracha Mayo (VG)

## SMALL BITES

### Pork Gyoza/Vegetable Gyoza (5pc) - 12

Japanese-styled dumplings with soy vinegar

### Mixed Leaf Salad - 16

Mixed baby leaf, radish, tomato, red onion & cucumber with house balsamic & vinaigrette (VG)

### Truffle Mushroom Arancini (4pc) - 14

Chipotle mayo (VG)

### Classic Wings - 12

Original or Frank's Red Hot, buffalo blue cheese / smoked chilli dip

### Peking Duck Springrolls (4pc) - 14

Sweet chilli sauce

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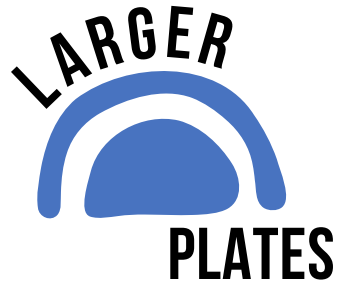
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## **YHA Signature Burger - 22**

4oz Grass fed beef patty, lettuce, tomato, mature cheddar, McClure's pickle, truck sauce & house or sweet potato fries  
(Add crispy rasher bacon **+2**, add beef patty **+6**) (VG, V available)

## **Spaghetti & Meatballs - 21**

Spaghetti tossed in rich, slow simmered tomato sauce, topped with tender Gourmet Beef meatballs and a sprinkle of fresh Parmesan  
(VG available - plant base option)

## **Grilled Chicken & Avocado Sandwich - 18**

Grilled chicken, smashed avocado, rocket and beetroot relish  
(VG available - swap out chicken for grilled halloumi)

## **Chicken Caesar Salad - 21**

Grilled chicken, croutons, parmesan, crispy bacon & eggs

## **Burrito Bowl - 21**

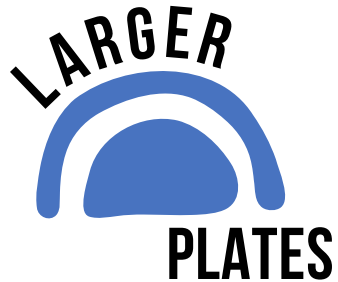
Minced beef, brown rice, corn salsa, sour cream, jalapeno, tomato salsa, Mexican cheese & guacamole

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## **IPA Battered Flathead Tails - 23**

Thrice cooked chips, mixed leaf salad & tartare sauce

## **Chicken Katsu with Rice - 22**

Crispy chicken with fluffy steamed rice & a side of slaw

## **Chicken Katsu Curry with Rice - 22**

Crispy chicken, Japanese curry with steamed rice & pickled veggies

## **Italian Focaccia Sandwich - 18**

Our fresh pesto spread over fresh focaccia bread, fresh greens, & mozzarella

## **Chicken Schnitzel - 24**

Flattened & fried chicken breast topped with gravy with a side salad & house chips

## **Chicken Parmigiana - 27**

Crispy fried chicken topped with mozzarella cheese & slice of savory ham

# FOOD



## **El Diablo - 24**

Hot salami, sweet peppers, mozzarella & chilli flakes (GF available)

## **The OG Classic Hawaii - 22**

Torn double smoked ham, mozzarella & caramelised pineapple (GF available)

## **il Giardino - 22**

Marinated artichoke, capsicum, portobello mushrooms, mozzarella & fresh roma tomato (GF available)



## **Homestyle Apple Pie - 10**

Served warm with vanilla bean ice cream & caramel toffee sauce (VG)

## **Tiramisu - 10**

Old classic, coffee, chocolate & cream (VG)

## **Raspberry Chocolate Brownie - 10**

Served warm with 70% Belgian dark chocolate, sharp raspberry twist & vanilla bean ice cream (VG)

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