

CHAMPAGNE  
BAR.

S'IL  
VOUS  
PLAÎT

LEVEL

3

 @CHAMPAGNEBARSYDNEY

# THE CHAMPAGNE BAR SIGNATURE POUR

NV Bollinger Special Cuvée  
35 | 320

In 1911, Georges Bollinger's British agent gave him the idea for the name Special Cuvée - "special" written the English way, without an accent.

He thought the French expression "Brut sans année" was no match for such a subtle champagne... More than a hundred years later, the name of Bollinger's key figure champagne still symbolizes both its expertise and its history.

Special Cuvée is perfect shared among friends, for a simple and meaningful moment. It is the champagne we give to the people we love and who love nice things.

Blending 60% Pinot Noir, 25% Chardonnay, and 15% Meunier from a majority of reserve grand and premier cru wines, part of which have been aged in magnums for 5 to 15 years.

## CHAMPAGNE MAGNUMS

NV Veuve Clicquot 'Yellow Label' Brut | 400

NV Taittinger Brut Reserve | 400

NV Louis Roeder Collection 242 Brut | 420

NV Charles Heidsieck Brut Reserve | 470

'07 Louis Roederer Cristal Brut | 1,850

# CHAMPAGNE

## CHAMPAGNE BY THE GLASS

- NV Veuve Clicquot 'Yellow Label' Brut | 33
- NV Pol Roger Brut Reserve | 33
- NV Billecart-Salmon Brut Reserve | 42
- NV Duval-Leroy Cuvée Brut Organic | 40
- '10 Heidsieck & Co. Monopole Gold Top | 35
- NV Pommery Blanc de Blancs | 38
- '14 Ayala Blanc de Blancs | 35
- NV Charles Heidsieck Rosé Reserve | 35
- NV Taittinger Prestige Rosé | 40
- NV Ruinart Rosé | 45

## CHAMPAGNE BY THE BOTTLE

### EPERNAY AND CÔTES DES BLANCS

Located in the central region of Champagne this terroir is prolific in growing chardonnay. With predominantly east facing slopes and an abundance of pure chalk, these champagnes are sharper with a signature elegance found nowhere else outside Côte Des Blancs.

- '13 Moët Grand Vintage | 280
- '12 Dom Pérignon | 590
- '00 Duval-Leroy Femme de Champagne | 555
- NV Duval-Leroy Cuvée Brut Organic | 220
- Duval-Leroy Brut Reserve | 180
- NV Pol Roger Brut | 245
- '08 Pol Roger Brut Vintage | 325
- '13 Pol Roger Blanc de Blancs | 340
- NV Pierre Gimonnet & Fils Cuis Blanc de Blancs | 220

### Aÿ, GRAND VALLÉE DE LA MARNE

The village of Aÿ is most well-known for Pinot Noir. Combining steep, southern-facing slopes with its proximity to the Marne River, creating complex flavours with subtle overtones.

- NV Ayala Brut Majeur | 180
- '14 Ayala Blanc de Blancs | 250
- NV Billecart-Salmon Brut Reserve | 205
- NV Billecart-Salmon Rosé | 295
- NV Bollinger Special Cuvée | 320
- NV Perrier-Jouët Grand Brut | 210
- '08 Perrier-Jouët Belle Époque | 540
- '11 Perrier-Jouët Belle Époque | 530
- '06 Perrier-Jouët Belle Époque Rosé | 680

# CHAMPAGNE

## CHAMPAGNE BY THE BOTTLE

### REIMS MONTAGNE DE REIMS

As the northern neighbour to Grand Vallée De Marne, Reims is the champion of diversity in Champagne. Montagne De Reims is known for its horse-shoe shape and lends itself to Chardonnay and Pinot Noir respectively. The diverse soil types in Montagne De Reims produce full bodied varieties with fruit textures.

- NV Veuve Clicquot 'Yellow Label' Brut | 180
- NV Veuve Clicquot Rosé | 220
- NV Veuve Clicquot Extra Brut Extra Old | 420
- NV Veuve Clicquot 'Yellow Label' Brut 1.5L | 400
- NV Charles Heidsieck Brut Reserve | 195
- NV Charles Heidsieck Rosé Reserve | 260
- NV Charles Heidsieck Brut Reserve Magnum 1.5L | 470
- '95 Charles Heidsieck Blanc des Millénaires | 670
- Krug Grand Cuvée 166 Edition 375ml | 399
- NV Louis Roederer Collection 242 Brut | 189
- '12 Louis Roederer Philippe Starck Brut Nature | 240
- '13 Louis Roederer Philippe Starck Brut Nature Rosé | 315
- '12 Louis Roederer Cristal Brut | 745
- NV Louis Roederer Collection 242 Brut 1.5L | 420
- '07 Louis Roederer Cristal Brut 1.5L | 1,850
- '02 Louis Roederer Cristal Brut 3L | 22,000
- '10 Heidsieck & Co. Monopole Gold Top | 175
- NV Pommery Brut Apanage | 180
- NV Pommery Blanc de Blancs Apanage | 220
- NV Pommery Blanc de Blancs Summertime | 215
- '06 Pommery Grand Cru | 245
- '04 Pommery Cuvée Louise Brut | 490
- '04 Pommery Cuvée Louise Brut Nature | 599
- NV Ruinart Rosé | 360
- NV Ruinart Blanc de Blancs | 360
- NV Taittinger Prestige Brut | 165
- NV Taittinger Rosé | 170
- Taittinger Folies de la Marquetterie | 300
- '06 Taittinger Comte de Champagne | 699
- NV Taittinger Brut Reserve 1.5L | 400

# SIGNATURE COCKTAIL

## THE MISTRESS OF MARSEILLE | 22

Combining flavours of Provence and Sydney, we invite you to start your love affair with Marseille in the heart of Sofitel Sydney Darling Harbour.

Archie Rose Signature dry gin, Pampelle ruby l'apero, St-Germain elderflower, herbs de Provence syrup, Pernod pastis de Marseille, G.E Massenez Lavender

## BISCIONE'S CASTLE - CHÂTEAU DE BISCIONE | 24

Citadelle gin, Campari, Amaro Nonino,  
Lemon, Rose, Dragonfruit  
- crafted by David Lin, Team Leader

## PICARDY'S DANCE - LA DANSE PICARDE | 24

Grey Goose infused with beetroot & rosemary,  
Starlino rose, espellete syrup, citric acid  
- crafted by David Pham, Team Leader

## JET BLACK HEART - COEUR NOIR DE JAIS | 22

Penfold's tawny port, Mr. Black coffee liqueur, Campari,  
Oscar 697 vermouth  
- crafted by Patrick Hsieh, Head Bartender

## SMOKED APPLE TART - TARTE AUX POMMES FUMÉE | 22

Archie Rose Vodka infused with Cinnamon,  
Poire William, agave, apple juice  
- crafted by Matthew Wheatley, Bartender

## OPPOSITES ATTRACT - LES CONTRAIRES S'ATTIRENT | 18

Bulliet bourbon, Mountadam Shiraz,  
rosemary, orange zest, lemon  
- crafted by Stephanie Foliola, Bartender

## LOVE POTION - POTION D'AMOUR | 24

Monkey 47 sloe gin, Italicus, yuzu, blueberry, lemon  
- crafted by Patrick Hsieh, Head Bartender

## SPARKLING NIGHT - NUIT PÉTILLANTE | 26

Don Julio blanco, Pampelle L'Apero, Veuve Clicquot brut,  
pomegranate, basil, black peppercorn, lemon  
- crafted by Stephanie Foliola, Bartender

# VIVID SYDNEY

CRU 75

WITH BOMBAY SAPPHIRE PREMIER CRU  
Pommery Brut Apanage, lemon | 22

## CRUZU COLLINS

WITH BOMBAY SAPPHIRE PREMIER CRU  
Capi yuzu soda, lemon | 22

## SUNSET BLANC

WITH BOMBAY SAPPHIRE SUNSET  
Lillet blanc, Suze | 22

## CRU CLUB

WITH BOMBAY PREMIER CRU  
& BOMBAY SAPPHIRE BRAMBLE  
Lemon, egg white | 22

## HOUSE OF BOMBAY

Bombay Sapphire | 12  
Bombay Sapphire Bramble | 14  
Bombay Sapphire Sunset | 14  
Bombay Sapphire Premier Cru | 16

*Stir Creativity*

## ABOUT ELLIOTT ROUTLEDGE

His work exists in a balance between expressive mark making, abstract form and often word based art.

Elliott's practice spans across canvas paintings, sculpture and large scale public works. He was a feature of the Art & About Festival in Sydney and also the SODO Track international mural festival in Seattle, USA, and has also been shown in the Museums Quartier, Vienna as a part of his 2014 Residency.

His work can be viewed publicly in the form of numerous large scale works or sculptures, for the City of Sydney, UTS, Westfield and now right here on the walls of Champagne Bar.

# WINE, BEER & CIDER

## SPARKLING (12cl)

Dal Zotto Pucino Prosecco, King Valley, VIC | 15 | 70  
Clover Hill Cuvée, Lebrina, TAS | 95

## WHITE (15cl)

Breganze Savardo Pinot Grigio, Veneto, IT | 16 | 75  
The Pawn Sauvignon Blanc, Adelaide Hills, SA | 16 | 75  
De Beaurepaire Chardonnay, Rylstone, NSW | 17 | 85  
Freycinet Vineyard Riesling, Freycinet, TAS | 17 | 85  
Tyrrell's Semillon, Hunter Valley, NSW | 16 | 75  
Domaine Christian Salmon Sancerre, FRA | 90

## ROSÉ (15cl)

AIX, Côteaux d'Aix en Provence, FRA | 17 | 85  
AIX 1.5L, Côteaux d'Aix en Provence, FRA | 160  
Tarrawarra Pinot Noir, Yarra Valley, VIC | 65

## RED (15cl)

Giant Steps Pinot Noir, Yarra Valley, VIC | 16 | 75  
Yangarra Grenache, McLaren Vale, SA | 16 | 75  
Mountadam Shiraz, Barossa Valley, SA | 17 | 85  
La Linea Tempranillo, Adelaide Hills, SA | 17 | 85  
Cullen Cabernet Merlot, Margaret River, WA | 110  
Shaw and Smith Shiraz, Adelaide Hills, SA | 117

## DRAUGHT BEER (33cl)

Sydney Brewery Lager | 11  
150 Lashes | 12  
Malt Shovel XPA | 12  
Kosciuszko Pale Ale | 12  
White Rabbit White Ale | 12  
Hahn SuperDry | 12  
Heineken | 12

## BEER BY BOTTLE

James Boag's Premium Light | 11  
Stone & Wood Pacific Ale | 12  
Birra Moretti Lager | 12  
White Rabbit Dark Ale | 12

## CIDER

Sydney Cider | 12  
Sydney Brewery Ginger & Agave Cider | 12

# SPIRITS

## VODKA

Archie Rose | 14  
Belvedere | 15  
Belvedere Single Estate | 18  
Cîroc | 13  
Grey Goose | 15  
Haku | 12  
Ketel One | 12  
Manly Spirits Co. Terra Firma | 13  
Sheep Whey | 14  
666 Pure | 12  
666 Butter | 11

## GIN

Archie Rose Dry | 14  
Bombay Sapphire | 12  
Bombay Sapphire Sunset | 14  
Bombay Sapphire Bramble | 14  
Bombay Sapphire Premier Cru | 16  
The Botanist Islay Dry | 14  
Four Pillars Rare | 12  
Four Pillars Navy | 16  
Hendrick's | 14  
Monkey 47 Sloe | 14  
Roku | 12  
Star of Bombay | 12  
Tanqueray | 12  
Tanqueray Ten | 14  
Whitley Neill Quince | 15  
78 Degrees | 15  
78 Degrees Sunset | 15

## RUM

Brix Gold | 16  
Brix Spiced | 16  
Brix White | 15  
Pampero Blanco | 11  
Pampero Especial | 12  
Plantation Original Dark | 12  
Plantation Pineapple | 12  
Plantation XO | 25  
Plantation 3 Star | 12  
Ron Zacapa XO | 33  
Ron Zacapa 23 Solera | 18

## TEQUILA

Don Julio Anejo | 16  
Don Julio Blanco | 12  
Don Julio Reposado | 14  
Patron Silver | 16

# SPIRITS

## BOURBON & RYE

Bakers 7 Year Old | 16  
Bulleit | 12  
Makers Mark | 12  
George Dickel | 14

Bulleit Rye | 14  
James E. Pepper 1776 Rye | 16  
Rittenhouse Straight Rye | 14  
Sazerac Rye | 20

## COGNAC & ARMAGNAC

Courvoisier VSOP | 16  
Delamain Pale & Dry | 22  
Delamain XO Grande Champagne | 45  
Hennessy VS | 13  
Hennessy VSOP | 17  
Hennessy XO | 50  
Hennessy Paradis | 175  
Martell VS | 12  
Pierre Ferrand 1840 Grande Champagne | 14

Delord VSOP | 12  
Delord L'Authentique | 24  
Delord 1985 | 17

## PORT

Penfold's Grandfather Fine Old Port | 15

## LIQUEURS & LIBATION

Baileys | 11  
Chartreuse Green | 14  
Chartreuse Yellow | 12  
Cointreau | 12  
Disaronno Amaretto | 11  
Drambuie | 11  
Frangelico | 11  
Kahlúa | 11  
Laird's Applejack | 11  
Manly Spirits Co. Limoncello | 11  
Pernod Absinthe | 13  
Pierre Ferrand Dry Curacao | 11  
Ricard | 11  
St-Germain Elderflower | 11  
Victor Gontier Calvados | 15

## AMARO

Amaro Nonino | 16  
Aperol | 11  
Averna Amaro | 11  
Campari | 11  
Fernet Branca | 10  
Montenegro | 11

# SPIRITS

## JAPANESE WHISKEY

Suntory Whisky Toki | 15

## SINGLE MALT SCOTCH

Aberfeldy 12 Year Old | 10  
Ardbeg 10 Year Old | 18  
The Dalmore Cigar Malt | 26  
The Dalmore 12 Year Old | 18  
Glenfiddich 12 Year Old | 16  
Glenfiddich Fire & Cane | 18  
Glenfiddich Grand Cru 23 Year Old | 60  
Glenmorangie The Original | 16  
Glenmorangie Extremely Rare 18 Year Old | 32  
Glenmorangie Nectar D'Or 12 Year Old | 22  
Glenmorangie Quinta Ruban 14 Year Old | 30  
Highland Park 12 Year Old | 16  
Highland Park 18 Year Old | 35  
Jura 10 Year Old | 14  
Lagavulin 16 Year Old | 32  
Laphroaig 10 Year Old | 18  
The Macallan 12 Year Old Fine Oak | 18  
The Macallan 18 Year Old Fine Oak | 52  
Singleton Spey Cascade | 14  
Talisker 10 Year Old | 18

## BLENDED SCOTCH

Chivas Royal Salute | 27  
Johnnie Walker Black Label | 12  
Johnnie Walker Blue Label | 50  
Johnnie Walker Gold Label | 45

## IRISH WHISKEY

Jameson | 12  
Teeling | 16

## CANADIAN WHISKEY

Canadian Club Classic 12 Year Old | 11  
Lot No.40 Small Batch Malted Rye | 12

## AUSTRALIAN WHISKEY

Hellyers Road Peated Single Malt | 16  
Starward Two Fold | 15  
Starward Solera | 17

# FOOD

## MARKET OYSTERS

Mignonette, lemon | 4.5ea

## POACHED TIGER PRAWN

Marie rose, lemon | 24

## SALT & PEPPER SQUID

Chipotle aioli, lime | 21

## WAFFLE POTATO FRIES

Peppercorn gravy | 9

## CAPE GRIM STRIPLOIN

Truffle hollandaise | 38

## CHARCUTERIE & CHEESE

Prosciutto, Calabrese, Saucisson, Woombye truffle brie, brime vegetables, mixed olives, cornichons, fig jam | 28

## FRENCH LAMB MERGUEZ MEATBALLS

Buffalo feta, grilled bread, tomato sugo | 18.5

## WAGYU BEEF BURGER

Caramilised onion, tomato, butter lettuce, aioli, double smoked bacon, cheese | 32

## POOLISH FLAT BREAD

Serrano ham, stracchiarella, pickled garlic, aged parmesan | 19

## GRILLED CHICKEN CAESAR SALAD

Baby cos, grilled chicken, Ortiz anchovy, boiled egg, parmesan | 24

## PUMPKIN RAVIOLI

Truffle sage cream, buffalo ricotta, parmesan, pine nuts | 26

## CONE BAY BARRAMUNDI

Rocket, balsamic salad, chimichurri (GF) | 48

## GRASS FED SLOW BRAISED BEEF

Crispy polenta, lardon maple carrots, salsa verde (GF) | 36

## ATELIER MIGNARDISES\*

Chef's selection of homemade French mini pastries | 18

## STRAWBERRY COUPE\*

Fresh strawberries, Chantilly cream | 21

\*available until 9.30pm

# NON-ALCOHOLIC BEVERAGE

## MOCKTAILS | 16

### LE COMTE DE MARSEILLE

#### THE EARL OF MARSEILLE

English Breakfast, Herbs de Provence, rose, Fee Brothers grapefruit bitters

### LA COMTESS DE SYDNEY

#### THE COUNTESS OF SYDNEY

Seedlip Spice, pomegranate, grapefruit, pandan, Angostura orange bitters

## FRUIT JUICES | 7

Orange, Apple, Pineapple, Cranberry

## SOFT DRINKS | 6

Coca Cola, Coca Cola No Sugar, Lemonade, Ginger Ale, Lift, Tonic, Lemon Lime & Bitters

## SEEDLIP NON-ALCOHOLIC GIN | 12

Grove, Spice, Garden

## ESPRESSO COFFEE | 6

Espresso, ristretto, piccolo latte, macchiato, cappuccino, café latte, flat white, long black, mocha, hot chocolate

## TWG TEA SELECTION | 6

### ENGLISH BREAKFAST

This classic was originally blended as an accompaniment to the traditional English breakfast.

### FRENCH EARL GREY

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.

### MOROCCAN MINT

A great favourite, this fine TWG green tea is perfectly blended with the suave and strong Sahara mint.

### CHAMOMILE

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

### ROYAL DARJEELING

The king of Indian teas, this TWG first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots.

# SABRAGE

Special occasions deserve spectacular traditions.

Pulling out a sabre, and cracking open a bottle, now there's a move that's got class.

It's drinking champagne, the French way.

Champagne sabrage is the rather glorious art that goes back more than a century. Legend has it that Napoléon's cavalry used the trick for celebratory bubbles on the go, in the days of the French Revolution.

Decadent n'est-ce pas?

Corks fly, champagne bubbles over, crowd cheers and glasses clink. Once you witness this spectacle, merely popping champagne will forever feel mundane.

Join the merry makers, and celebrators or champagne and discover the art of sabrage, only at Champagne Bar.

Have your bottle of champagne sabred\* for an additional \$25, or with our compliments for bottles over \$299. Receive your sabred cork, safely contained, as a memento of your experience.

\*Please allow 20 minutes for the bottle to be chilled to the correct temperature for sabrage.



# CHAMPAGNE HOUR

Welcome to Champagne Hour at Champagne Bar.

Relax, and enjoy the dazzling lights of Sydney, and Darling Harbour whilst savouring a glass of champagne, wine, or your favourite cocktail.

Sunday - Thursday  
5pm - 7pm

POMMERY BRUT ROYAL | 19

## WINE BY THE GLASS

De Bortoli 'Legacy' Brut | 8  
De Bortoli 'Legacy' Semillon Sauvignon Blanc | 8  
De Bortoli 'Legacy' Cabernet Merlot | 8

## TAP BEER

Sydney Brewery Lager | 9  
Sydney Brewery Pilsner | 9

## SPIRITS

Ketel One | 10  
Tanqueray | 10  
Makers Mark | 10  
Johnnie Walker Black Label | 10  
Pampero Blanco | 10  
Pampero Especial | 10

## COCKTAILS

Espresso Martini | 12  
Aperol Spritz | 12  
Negroni | 12