

Marble Bar



'Hold the Olive' - Oil on Canvas by Michael Braden

The Marble Bar has been a superb work of art since it was built in 1893. Funded by the successful Tattersall's sweep, the bar was first named George Adams Bar after its talented builder. It cost a then astronomical 32,000 pounds to build.

Following traditions of Italian Renaissance, the bar is one of the world's most beautiful. With tones of the best quality marble from Belgian and African quarries, cedar joinery and stained pictorial glass frames, it has created an opulent ambience which to this day still rivals any other. Adding to this is an elaborate plaster ceiling and 13 Julian Ashton paintings, which all helped the bar to receive an "A" rating from the National Trust of Australia.

In 1968, the bar was dismantled, refurbished and rebuilt inside the Hilton Sydney. For years, Marble Bar's reputation grew due to its amazing atmosphere, great drinks, and in the later years live music. In 2002, the old Hilton Sydney closed its doors to begin a \$200 million dollar renovation, and for the next two and a half years, the Marble Bar was encased in concrete to preserve its pristine quality.

Today the Marble Bar is a great place to relax, enjoy a wide selection of premium drinks and cocktails, soak up the atmosphere, and party to the live music.

Marble Bar

SWEET INTENTIONS

LYCHEE ENSEMBLE

\$24



~ Vodka ~ Lychee Liqueur & Purée ~
~ Rose Syrup ~ Fresh Citrus ~

A collection of sweet spring time essence and lychee flavours, balanced with a touch of citrus to create an elegant combination known as the "Lychee Ensemble".

THE SEVENTH CHORD

\$24



~ Chivas 12 ~ Apricot brandy~
~Honey ~ Citrus ~

Brings life and excitement to the palate. Like finding that missing perfect chord to a manuscript... it warms the soul!

AUTUMN IN NEW YORK

\$24



~ Olmeca Altos Tequila ~ Pomme Verte ~
~ Apple ~ Agave ~ Citrus ~

A citrus sweet harmony of Autumn. All and all, a cocktail to slowly unwind with.

*All credit card payments will incur a 1.5% processing fee.
A discretionary service charge of 10% applies to tray services*

FOREVER CLASSIC

RUSTY NAIL

Playing hide & seek since 1937

\$23



~ Hakushu ~ Drumduie ~
~ Walnut bitter~

"Being comfortable is nice, but sometimes it's even nicer to throw caution to the wind and take a risk by trying something new. We say risk it, and risk it with The Rusty Nail." Laura Dawson

SIDE CAR

Driving around the world since WWI

\$23



~ Martell V..S.O.P~ Cointreau~
~ Citrus ~

The Bar veteran Dale DeGroff, says the drink's name references the mixture left in the shaker after straining and served on the side. This bonus is called, that's right, a sidecar.

THE LAST WORD

First word was at the Detroit Athletic Club, circa 1915

\$23



~ Beefeater Gin ~ Chartreuse ~
~ Luxardo maraschino ~ Lime ~

Whether you stick to the classic recipe or stake out on your own, this much is certain: "The Last Word" will leave you, um, speechless. Variation "Final Word"

Marble Bar

FOREVER CLASSIC

GRASS HOPPER

Hopping since 1919 from New Orleans

\$23



~ White Creme de cacao ~ Creme de menthe ~
~ half and half cream ~

“The green fresh blast from the past”

FOREVER CLASSIC

AVIATION

Flying since early 1900's

\$23



~ Beefeater Gin ~ Luxardo maraschino ~
~ Creme de Yvette ~ Citrus

*This classic revived from the past, ready to take
you to places. buckle up and
let's fly to your
dream destination*

IPA NEGRONI

Negroni Blossomed in Florence, Italy around 1919

\$23



~ IPA beer ~ Campari ~
~ Carpano Antica formula ~

*It's a Dare to you, to experience this classic
twist to mix the culture of two nations
Variation “Negroni sbagliato”*

CHARLIE CHAPLIN

Making Silently drunk and funny since 1910's

\$23



~ Plymouth Sloe gin ~ Apricot ~
~ Citrus ~

*Named After Famous comedic actor of the era,
this pre-Prohibition cocktail
forgotten in modern times,
Is rich and indulgent enough to evoke old
Hollywood glamour .*

BRANDY ALEXANDER

Born in Hotel Rector, NYC in 1916

\$23



~ Martell V.S.O.P ~ Cream ~
~ Brown Crème de Cacao ~

*The Pre-prohibition Bartender “Alexander”
made original with Gin
but turn of the century and bang
Brandy alexander gain popularity;
Well it work with Brandy and
you wanna try with Gin, let Bartender know.*

CAIPIROSKA 43

Twisted from classic Caribbean Caipirinha made in 1500's

\$23



~ Vodka ~ Licor 43 ~
~ sugar ~ Lime ~

*Feel refreshed with twist in classic “Caipirinha”
drunk by Pirate's in Caribbean
with nuances of
vanilla and kick of vodka*

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CHAMPAGNE / SPARKLING *gls btl*

NV	CHANDON BRUT <i>Vic, Australia</i>	\$16	\$75
NV	CHANDON ROSE <i>Yarra Valley, VIC, Australia</i>	\$18	\$80
NV	CORTE GIARA PROSECCO <i>Italy</i>	\$16	\$85
NV	MOET & CHANDON <i>Champagne, France</i>	\$30	\$170
NV	POL ROGER BRUT <i>Champagne, France</i>		\$220
NV	RUINART BLANC DE BLANC <i>Champagne, France</i>		\$320
2004	DOM PERIGNON (2010) <i>Champagne, France</i>		\$550

WHITE WINE *gls btl*

	TEMPUS TWO, <i>Pinot Gris</i> <i>South Eastern Australia</i>	\$14	\$70
	JIM BARRY WATERVALE, <i>Riesling</i> <i>Clare Valley, SA</i>	\$14	\$70
	TARRA WARRA, <i>Chardonnay</i> <i>Yarra Valley, VIC</i>	\$18	\$90
	PENCARROW, <i>Sauvignon Blanc</i> <i>Malborough, NZ</i>	\$16	\$80
	VASSE FELIX, <i>Sem. Sauvignon</i> <i>Margaret River, WA</i>		\$80

ROSÉ *gls btl*

	CHATEAU LA GORDONNE	\$16	\$75
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RED *gls btl*

	TEMPUS TWO, <i>Shiraz</i> <i>South Eastern Australia</i>	\$14	\$70
	SAINT CLAIR, <i>Pinot Noir</i> <i>Malborough, NZ</i>	\$17	\$85
	TERRAZAS RESERVA, <i>Malbec</i> <i>Mendoza, ARG</i>	\$18	\$90
	RYMILL, <i>Cabernet Sauvignon</i> <i>Coonawarra, SA</i>		\$100

DRAUGHT BEER SELECTION

LITTLE CREATURES PALE ALE <i>Fremantle, WA, 5.2% alc./vol.</i>	\$13
JAMES SQUIRE PALE ALE '150 LASHES'	\$13
KIRIN <i>Yokohama, Japan, 5.0% alc./vol.</i>	\$13
HEINEKEN <i>Amsterdam, the Netherlands, 5.0% alc./vol.</i>	\$13
FURPHY REFRESHING ALE <i>Victoria, WA, 4.4% alc/vol</i>	\$13

BOTTLE BEER *btl*

JAMES BOAGS LIGHT <i>Launceston, TAS, 330ml, 2.9% alc./vol</i>	\$11
WHITE RABBIT DARK ALE <i>Healesville, VIC, 330ml, 4.9% alc./vol.</i>	\$13
CORONA <i>Mexico City, Mexico, 330ml, 4.6% alc./vol.</i>	\$14

CIDER *btl*

JAMES SQUIRE 'ORCHARD CRUSH' <i>NSW</i>	\$13
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Marble Bar

SINGLE MALT SCOTCH

30mL

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30mL

<i>The Glenlivet Founder's Reserve</i>	\$13	<i>Aberlour A'Bunadh</i>	\$21
<i>Speyside</i>		<i>Speyside</i>	
<i>The Glenlivet 15-year-old "French Oak"</i>	\$21	<i>The Balvenie 12-year-old "DoubleWood"</i>	\$18
<i>Speyside</i>		<i>Speyside</i>	
<i>The Glenlivet 18-year-old.</i>	\$25	<i>The Balvenie 14-year-old "Caribbean Cask"</i>	\$22
<i>Speyside</i>		<i>Speyside</i>	
<i>The Macallan 12-year-old "Sherry Oak"</i>	\$30	<i>The Balvenie 17-year-old "Double Wood"</i>	\$35
<i>Speyside</i>		<i>Speyside</i>	
<i>The Macallan 12-year-old "Double Cask"</i>	\$30	<i>The Balvenie 21-year-old "Port Wood"</i>	\$44
<i>Speyside</i>		<i>Speyside</i>	
<i>The Macallan 12-year-old "Fine Oak"</i>	\$30	<i>The Balvenie 25-year-old "Double Wood"</i>	\$115
<i>Speyside</i>		<i>Speyside</i>	
<i>The Macallan 21-year-old</i>	\$100	<i>Benromach 10-year-old.</i>	\$20
<i>Speyside</i>		<i>Speyside</i>	
<i>The Macallan 25-year-old</i>	\$275	<i>Benromach 30-year-old.</i>	\$115
<i>Speyside</i>		<i>Speyside</i>	
<i>The Dalmore 12-year-old.</i>	\$20	<i>Cragganmore 12-year-old.</i>	\$17
<i>Highland</i>		<i>Speyside</i>	
<i>The Dalmore Cigar Malt</i>	\$29	<i>Craigellachie 13-year-old.</i>	\$15
<i>Highland</i>		<i>Speyside</i>	
<i>The Dalmore 18-year-old.</i>	\$46	<i>Glenfiddich 12-year-old.</i>	\$15
<i>Highland</i>		<i>Speyside</i>	
<i>Dalwhinnie 15-year-old.</i>	\$22	<i>Glenfiddich 15-year-old Solera</i>	\$20
<i>Highland</i>		<i>Speyside</i>	
<i>Edradour 10-year-old.</i>	\$22	<i>Glenfiddich Experimental Series IPA Cask</i>	\$26
<i>Highland</i>		<i>Speyside</i>	
<i>Glenmorangie 10-year-old.</i>	\$15	<i>Glenfiddich 18-year-old.</i>	\$30
<i>Highland</i>		<i>Speyside</i>	
<i>Glenmorangie Quinta Ruban 12-year-old.</i>	\$18	<i>Glenfiddich 21-year-old. "Reserva Rum Cask</i>	\$46
<i>Highland</i>		<i>Finish"</i>	
		<i>Speyside</i>	
		<i>Glenfiddich 30-year-old.</i>	\$135
		<i>Speyside</i>	

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SINGLE MALT SCOTCH 30mL

<i>Glenmorangie Bacalta</i>	\$22
<i>Highland</i>	
<i>Glenmorangie Signet</i>	\$45
<i>Highland</i>	
<i>Oban 14-year-old</i>	\$22
<i>Highland</i>	
<i>Ardbeg 10-year-old.</i>	\$18
<i>Islay</i>	
<i>Ardbeg Uigeadail</i>	\$26
<i>Islay</i>	
<i>Ardbeg Corryvreckan</i>	\$27
<i>Islay</i>	
<i>Bowmore 18-year-old.</i>	\$28
<i>Islay</i>	
<i>Bruichladdich The Laddie Classic</i>	\$32
<i>Islay</i>	
<i>Bruichladdich Octomore 7.1</i>	\$32
<i>Islay</i>	
<i>Caol Ila 12-year-old.</i>	\$20
<i>Islay</i>	
<i>Lagavulin 16-year-old</i>	\$27
<i>Islay</i>	
<i>Laphroaig 10-year-old</i>	\$20
<i>Islay</i>	
<i>Laphroaig Quarter Cask</i>	\$23
<i>Islay</i>	
<i>Laphroaig 32-year-old "Sherry Cask Finish"</i>	\$320
<i>Islay</i>	
<i>Talisker 10-year-old.</i>	\$27
<i>Isle of Skye</i>	
<i>Highland Park 12-year-old</i>	\$20
<i>Orkney Islands</i>	
<i>Springbank 21-year-old</i>	\$90
<i>Campbelltown</i>	

BLENDED SCOTCH WHISKY 30mL

<i>Chivas Regal 12-year-old.</i>	\$14
<i>Chivas Regal XV 15-year-old.</i>	\$15
<i>Chivas Regal 18-year-old.</i>	\$25
<i>Chivas Regal 25-year-old.</i>	\$80
<i>Chivas Regal Royal Salute</i>	\$40
<i>Monkey Shoulder</i>	\$13
<i>Johnnie Walker Black Label</i>	\$13
<i>Johnnie Walker Gold Label</i>	\$20
<i>Johnnie Walker Blue Label</i>	\$50

IRISH WHISKEY 30mL

<i>Jameson's</i>	\$13
<i>Slane Irish Whiskey</i>	\$15
<i>Connemara 12-year-old.</i>	\$30
<i>Redbreast 12-year-old.</i>	\$30

<i>Canadian Club</i>	\$13
<i>Canadian Club Classic 12-year-old.</i>	\$15
<i>Royal Canadian Small Batch</i>	\$17

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AUSTRALIAN WHISKY	30mL	AMERICAN WHISKEY	30mL
Belgrove Distillery Aged Rye Whiskey <i>Tasmania</i>	\$40	Bulleit Bourbon <i>Kentucky</i>	\$13
Helleyers Road Pinot Noir Finish <i>Tasmania</i>	\$22	Bulleit Rye <i>Kentucky</i>	\$15
Lark Single Malt <i>Tasmania</i>	\$50	Jim Beam Small Batch <i>Kentucky</i>	\$15
Bakery Hill Classic Malt <i>Victoria</i>	\$30	Maker's Mark <i>Kentucky</i>	\$13
Limeburners Single Malt <i>Western Australia</i>	\$25	Maker's 46 <i>Kentucky</i>	\$18
		Rittenhouse Rye <i>Kentucky</i>	\$15
		Wild Turkey <i>Kentucky</i>	\$13
JAPANESE WHISKY	30mL	Wild Turkey American Honey <i>Kentucky</i>	\$13
Suntory Whisky 'Kakubin' <i>Osaka</i>	\$15	Wild Turkey Rare Breed <i>Kentucky</i>	\$15
Hibiki Harmony <i>Osaka</i>	\$30	Woodford Reserve <i>Kentucky</i>	\$15
Hibiki 17-year-old. <i>Osaka</i>	\$85	Jack Daniels <i>Tennessee</i>	\$13
Hibiki 30-year-old. <i>Osaka</i>	\$800	Gentleman Jack <i>Tennessee</i>	\$15
Yamazaki Distiller's Reserve <i>Osaka</i>	\$25	Booker's Bourbon <i>Kentucky</i>	\$20
Yamazaki 12-year-old. <i>Osaka</i>	\$50		
Yamazaki Sherry Cask 48% <i>Osaka</i>	\$80		
Yamazaki 18-year-old. <i>Osaka</i>	\$150	COGNAC	30mL
Hakushu Distiller's Reserve <i>Yanamashi</i>	\$22	Martel <i>VSOP</i>	\$14
Hakushu 12-year-old. <i>Yanamashi</i>	\$50	Courvoisier <i>VSOP</i>	\$20
Hakushu 18-year-old <i>Yanamashi</i>	\$85	Remy Martin <i>VSOP</i>	\$18
Nikka Miyagiko <i>Hokkaido</i>	\$25	Hennessey <i>VSOP</i>	\$20
		Hennessey <i>XO</i>	\$45

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GIN

30mL

VODKA

30mL

Beefeater <i>England</i> ~ Citrus peels ~ Angelica Seed ~ Almond ~	\$14
Beefeater 24 <i>England</i> ~ Citrus peels ~ Japanese Sencha ~ Green Tea ~	\$15
Archie Rose <i>Australia</i> ~ Blood line ~ Dorrigo pepper leaf ~ ~ Lemon Mytle ~	\$15
Bombay Sapphire <i>England</i> ~ Citrus peels ~ Grains of Paradise ~ ~ Cubeb Berries ~	\$15
Four Pillars Navy Strength <i>Australia</i> ~ Organic Orange ~ Finger limes ~ ~ Turmeric ~	\$18
Haymans Old Tom gin <i>England</i> ~ Citrus Peels ~ Clove ~ ~ Rosemary ~	\$14
Gin Mare <i>Spain</i> ~ Basil ~ Olive ~ Thyme ~	\$16
Hendrick's <i>Scotland</i> ~ Cucumber ~ Dried Flower Petals ~ ~ Caraway Seed ~	\$15
Martin Millers <i>England</i> ~ Dried Citrus Peel ~ Nutmeh ~ ~ Thyme ~	\$14
Monkey 47 <i>Germany</i> ~ Honey Pomelo ~ Jasmine Flower ~ ~ Rose Hip ~	\$22
Plymouth Gin <i>England</i> ~ Juniper ~ Coriander ~ ~ Cardamom ~	\$14
Plymouth Sloe Gin <i>England</i> ~ Sloe berries ~ Fruity ~ ~ Sweet Cherry ~	\$14
The Botanist <i>England</i> ~ Wood sage ~ Red Clover ~ ~ Spear mint ~	\$17
Tanqueray No. 10 <i>England</i> ~ White Grapefruit ~ Camomile Flowers ~ ~ Citrus ~	\$17

Absolut <i>Sweden</i> Wheat ~ Vanilla Pods ~ Dried Fruit ~ Pepper ~	\$14
Absolut Citrus <i>Sweden</i> Wheat ~ Lemon ~ Lime ~ Orange ~ Grapefruit ~	\$14
Absolut Elyx <i>Sweden</i> Wheat ~ Vanilla Cream ~ Butterscotch ~ Hazelnut ~	\$14
Belvedere Pure <i>Poland</i> Rye ~ Toffee ~ Marshmallow ~ Brazilian Nut ~	\$15
Belvedere Unfiltered <i>Poland</i> Rye ~ Baked Bread ~ Salted Caramel ~ Pepper ~	\$14
Ciroc <i>France</i> Snap Frost Grape ~ Citrus Peel ~ Peppery Spices ~ Grape ~	\$15
Grey Goose <i>France</i> Wheat ~ Aniseed ~ Citrus Peel ~ Almond ~	\$17
Stolichnaya Elit <i>Latvia</i> Wheat ~ Anise ~ Lemon Custard ~ Tarragon ~	\$20
Zubrowka Bison Grass <i>Poland</i> Rye ~ Sweet Grass ~ Vanilla ~ Spring Flowers ~	\$14

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RUM

30mL

Havana Club 3-year-old Cuba ~ Pear ~ Banana ~ Hint of Toffee ~ Allspice ~	\$14
Havana Club Especial Cuba ~ Vanilla Cream ~ Butterscotch ~ Mocha ~	\$14
Havana Club 7-year-old Cuba ~ Dark Caramel ~ Bitter Chocolate ~ ~ Espresso ~	\$15
Plantation Stiggins Fancy Pineapple Barbados ~ Tropical Fruit ~ Cloves ~ Smokey ~	\$17
Appleton Estate V/X Jamaica ~ Raisin & Nuts ~ Bittersweet Molasses ~ ~ Orange Peel ~	\$15
Diplomatico Blanco Venezuela ~ Crème Caramel ~ Sage & Thyme ~	\$16
Diplomatico Reserva Exclusiva 12-year-old Venezuela ~ Crème Caramel ~ Dark Chocolate ~ ~ Sage & Thyme ~	\$20
Ron Zacapa Centenario Sistema Solera 23 Guatemala ~ Dark Mocha ~ Roasted Nuts ~ Dried Cherry~	\$20
Ron Zacapa Centenario X.O. Guatemala ~ Burnt Caramel ~ Brown Spices ~ ~ Marshmallows ~	\$40
Sailor Jerry Spiced America ~ Almond ~ Vanilla & Cassia ~ ~ Cinnamon ~	\$14
The Kraken Black Spiced Trinidad ~ Coffee ~ Vanilla ~ ~ Cinnamon ~	\$14
Sagatiba Pura Cachaca Brazil ~ Sugary ~ Caramel ~ Candies	\$13

TEQUILA

30mL

Olmecca Reposado ~ All Spice ~ Crème Brulee ~ Smokey Oak ~	\$13
Olmecca Altos Plata ~ Spice with Glassy Notes ~ Citrus ~ Pepper ~	\$15
Don Julio Blanco ~ Lingering Pepper ~ Smoked Pear ~ ~ Lemon & Grapefruit ~	\$15
Don Julio Reposado ~ Caramelized Pecans ~ Dried Pineapple ~ ~ White Pepper ~	\$18
Don Julio Anejo ~ Oaky Caramel ~ Saltwater Taffy ~ ~ Pickled Brine ~	\$20
Don Julio 1942 ~ Buttered Caramel Apples ~ ~ Baked Pineapple ~ Brown Spice ~	\$40
Herradura Sliver ~ Sweet agave ~ vanilla ~ wood ~ smooth & refreshed ~	\$15
Herradura Anejo ~ cooked agave ~ toasted oak ~ dried fruit~	\$17
Herradura Reposado ~ cooked agave ~ vanilla ~ butter~	\$16
Petron Sliver ~ Fruits ~ citrus~ light pepper~	\$17

MEZCAL

30mL

Illegal 100% Agave Reposado ~ Spicy Green Apple ~ Butter Menthol ~ ~ Sweet Tobacco ~	\$18
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BAR SNACKS

Marinated Olives (<i>GF, DF, NF, Vegan</i>)	10
Mixed Nuts (<i>GF, V</i>)	10
Grilled Turkish bread and dips (<i>Two Chef Selection of Dips</i>)	15
Wagyu beef sliders with cheddar cheese, pickle(2Pcs)	18
Spinach Falafel bowl with Hummus Tomato & parsley(<i>GF, Vegan</i>)	15
Raw king fish tacos, Avocado crema, jalapeno, cherry tomato, dashi dressing(2Pcs)	18
Mushroom and cheese Arancini balls, Roasted garlic aioli(<i>NF, V</i>)	15
French fires with truffle oil and sprinkled parmesan (<i>NF, V</i>)	15
Fried Artichoke with Parsley aioli (<i>V</i>)	15
La Boqueria Chorizito, Guindillas & sourdough	18
Tampura Prawns with yuzu & wasabi (5 Pcs) (<i>DF</i>)	15
Hell's Chicken wings with blue cheese sour cream (5 Pcs)	18
Cherry tomatoes , cheese, Oregano Pizza	24
Pino's salami, roasted capsicum pizza	26
*Gluten free pizza available, sub charge \$5	
Cheese board, 3 artisan cheese with condiments	26
Duck terrine, pickled mustard seed, balsamic onion, greens, sourdough	29
Ortiz white anchovies, piparras, sweet pickled garlic, baguettes, petite bouche salad	35

Available between
Tuesday to Thursday 5:00PM-9:00PM
Friday and Saturday 5:00 PM-10:30PM

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Dine Like a Member



Join Hilton Honors today via this QR code, to receive a discount on your bill and 500 Hilton Honors bonus points

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** terms and conditions apply.*