

# HENNESSY

## ROOFTOP BAR

### SIGNATURE COCKTAILS

**#45** *Mayfair Signature Cocktail* **22**

A Sunny Pineapple Rum Sour taking you on a holiday to the Caribbean from the first sip to the very last.

House infused Cuban Rum . Elderflower . Lemon . Egg Whites

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**Honey Trap** *Mayfair Signature Cocktail* **22**

A Buzzing Honey Gingered Caiprioska with Mayfair Rooftop Honey, Vodka . Lime . Honey . Ginger

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**Kimochi** *by Christiane Haddad* **21**

Kimochi means “It feels good” in Japanese. Enough said.

Gin . Midori . Lemon . Rockmelon . Egg Whites

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**Lychee Me** *by Liam Davies* **20**

If you love lychees, you'll love this!

Paraiso . Bombay Sapphire . Grapefruit . Lime . Honey . Soda

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**Berry Good** *by Edward Kulbach* **20**

This refreshing little number is guaranteed to cool you off.

Vodka . Strawberry . Cherry . Blackberry . Lime . Soda

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**Blueberry Blush** *by Jvaughn Duggan* **20**

A smooth, balanced blueberry infused cocktail.

Gin . Cointreau . Blueberry . Lime . Egg Whites

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**Byzantine** *by Thomas Halse* **20**

History will show that this slightly bitter cocktail was a favorite of many.

Campari . Gin . Lemon . Grapefruit . Orange . Soda

### ALMOST CLASSIC COCKTAILS

**Cucumber Southside** **20**

Gin . Lime . Mint . Cucumber

**Cherry Whisky Sour** **20**

Makers Mark . Lemon . Cherry

**Blueberry Bramble** **20**

Gin . Blueberry . Lemon

**Lavender Aviation** **22**

Gin . Luxardo . Crème de Violette . Lemon , Lavender Bitters

### MOCKTAILS **12**

*You can still enjoy an elegant and refreshing cocktail at HENNESSY Rooftop Bar, without alcohol. Just ask our team about their latest creations.*

**As always we are more than happy to make any other cocktail not listed on the menu. Please ask if you have any requests and we will do our best to accommodate.**

### GIN SPIRATIONS **17**

*Enjoy a 45ml pour of selected Gin, precisely matched with our recommended garnish and selection of Fever Tree Tonic Water*

**The Matriach** – Cucumber & Mint  
Mediterranean Tonic

**The Gamekeeper** – Dehydrated Orange & Thyme  
Mediterranean Tonic

**Wild Gin** – Strawberry & Mint  
Mediterranean Tonic

**Blind Tiger** – Lime & Mint  
Indian Tonic

**78 Degree** - Grape & Cinnamon  
Pink Tonic

**Prohibition** – Dehydrated Grapefruit & Ginger  
Pink Tonic

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## ROOFTOP BAR

### BEER & CIDER

Stella Artois  
330ml – 5% 10  
500ml – 5% 13  
BELGIUM

Pirate Life Pale Ale  
285ml – 5.4% 9  
570ml – 5.4% 13  
SOUTH AUSTRALIA

Coopers Session Ale  
285ml – 4.2% 9  
570ml – 4.2% 13

Coopers Pale Ale 9  
285ml – 4.2%  
SOUTH AUSTRALIA

Peroni Leggera 9  
ITALY – 3.5%

Peroni Nastro Azzuro 11  
ITALY

Stone & Wood Pacific Ale 11  
NEW SOUTH WALES

Asahi 12  
JAPAN

Prancing Pony Sunshine Ale 12  
SOUTH AUSTRALIA

Barossa Cider Co. 12  
Squashed Pear or Squashed Apple  
SOUTH AUSTRALIA

### WHITE WINES

### GL BTL

2017 Geoff Weaver Sauvignon Blanc 12 57  
ADELAIDE HILLS

2017 Gulfstream Chardonnay 12 57  
BAROSSA VALLEY

2018 Vickery Watervale Riesling 12 57  
CLARE VALLEY

2018 The Other Wine Co Pinot Gris 13 58  
ADELAIDE HILLS

*Bottle list available upon request*

### RED WINES

2019 Longview Fresco Vino Novello  
ADELAIDE HILLS 14 65

2017 St Hallett Garden of Eden Shiraz  
BAROSSA VALLEY 13 60

2018 Langmeil Blacksmith Cabernet Sauvignon  
BAROSSA VALLEY 13 58

2018 Rusden Driftsand GSM 13 60  
BAROSSA VALLEY

2018 Dowie Doole Grenache/Rose 12 57  
MCLAREN VALE

*Bottle list available upon request*

### CHAMPAGNE & SPARKLING

### GL BTL

NV Twill and Daisy Prosecco 11 50  
NEW SOUTH WALES

NV Grace Under Pressure Blanc de Blanc 11 55  
LIMESTONE COAST

2018 Howard Vineyard Pinot Chardonnay 12 57  
ADELAIDE HILLS

NV Petit Cordon by Maison Mumm 15 65  
NEW ZEALAND

NV Mumm Grand Cordon Rose 19 100  
CHAMPAGNE

NV Perrier-Jouet Grand Brut 23 135  
CHAMPAGNE

NV Pol Roger Brut reserve 150  
CHAMPAGNE

Nv Louis Roederer Brut Premier 150  
CHAMPAGNE

2009 Dom Perignon 460  
CHAMPAGNE

2009 Louis Roederer Cristal 550  
CHAMPAGNE

# HENNESSY

## ROOFTOP BAR

### HOT SELECTION

#### Mac n Cheese Croquettes

Chipotle Sauce

4 per serve

16.00

#### Minted Pea and Parmesan Arancini

Shiriacha Mayonnaise

4 per serve

16.00

#### Crispy Peking Duck Spring Rolls

Sweet Chilli Sauce

3 per serve

16.00

#### Margherita Pizza

Ripen tomato,

Melted mozzarella and basil

22.00

#### Ham and Pineapple Pizza

Ripen tomato,

Melted mozzarella, leg ham and pineapple

24.00

### SHARE PLATES

#### Snacks for 2 or more

Smoked almonds 8.00

Warm herb olives 8.00

#### Dips Platter

Artichoke and parmesan,

Hummus and jalapeño

Beetroot and feta

Grilled pita bread

18.00

#### Cheese Plate

A local and international selection

Brie, blue and aged cheddar

Dried fruit, quince and selection of crackers &

lavosh

27.00

#### Mayfair Grazing Plate

A selection of warm herb olives, artichoke,

Beetroot and fetta dip, local cheeses,

Smoked almonds, prosciutto, salami

Sour dough & lavosh

35.00

*Allow for seasonal adjustments. Please see your waiter if you have any special dietary or intolerance requirements*