

CHAMPAGNE
BAR.

UNCORK
a sparkling
EVENING

LEVEL

3



@CHAMPAGNEBARSDYNEY

OUR CHAMPAGNE BAR
signature
POUR

NV Duval-Leroy Cuvée Brut Organic
40 | 220

Development, enrichment and the protection of the environment is part of the Duval-Leroy ethic. Our Cuvée Brut*, an “ideological” wine, comes from vines cultivated with respect for nature. This cuvée has obtained the Ecocert organic certification, meeting standards and specifications at an international level.

The winemaking process, partially using vats and oak barrels, preserves the grapes’ initial characteristics and at the same time develops high levels of concentration and a strong identity, while at the same time giving rise to a refined wine whose bouquet releases a pure, crystalline expression. This unctuous wine has a green-gold colour, illuminated by slow, fine bubbles which leave a remarkable tingling sensation in the mouth.

To choose Duval-Leroy’s Cuvée Brut* is to enjoy a wine produced from organic viticulture, and to benefit from the quality and expertise of a great Maison de Champagne.

*Wine produced from organically cultivated grapes, certified by Ecocert – FR-BIO-01

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 Pommery Brut Royal | 26
- NV Pol Roger Brut Reserve | 33
- '10 Heidsieck & Co. Monopole Gold Top | 35
- NV Billecart-Salmon Brut Réserve | 38
- NV Pommery Blanc de Blancs | 38
- '15 Ayala Le Blanc de Blancs | 35
- NV Charles Heidsieck Rosé Reserve | 35
- NV Taittinger Prestige Rosé | 40
- NV Ruinart Rosé | 45
- NV Taittinger Nocturne City Lights Sec | 30

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.

- '12 Dom Pérignon | 590
- '00 Duval-Leroy Femme de Champagne | 555
- NV Duval-Leroy Brut Reserve | 180
- NV Duval-Leroy Cuvée Brut Organic | 220
- '13 Moët Grand Vintage | 280
- NV Perrier-Jouët Grand Brut | 210
- '08 Perrier-Jouët Belle Époque | 680
- '11 Perrier-Jouët Belle Époque | 530
- '06 Perrier-Jouët Belle Époque Rosé | 720
- 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 LAR 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
- '15 Ayala Le Blanc de Blancs | 250
- NV Billecart-Salmon Brut Reserve | 205
- NV Billecart-Salmon Rosé | 295
- NV Bollinger Special Cuvée | 320

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 | 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
- '06 Taittinger Comte de Champagne | 699
- NV Taittinger Brut Reserve 1.5L | 400

OUR *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, Pernod pastis de Marseille, G.E Massenez lavender

- crafted by Jarod Senior

COCKTAILS

PICARDY'S DANCE - LA DANSE PICARDE | 24

Grey Goose vodka 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

LOVE POTION - POTION D'AMOUR | 24

Hayman's sloe gin, Italicus, yuzu, blueberry, lemon
- crafted by Patrick Hsieh, Head Bartender

BISCIONE'S CASTLE - CHÂTEAU DE BISCIONE | 24

Citadelle gin, Campari, Amaro Nonino, lemon, rose, dragonfruit
- crafted by David Lin, Team Leader

SMOKED APPLE TART - TARTE AUX POMMES FUMÉE | 22

Grey Goose vodka infused with cinnamon, Poire William, agave, apple juice
- crafted by Matthew Wheatley, Bartender

OPPOSITES ATTRACT - LES CONTRAIRES S'ATTIRENT | 18

Bulleit bourbon, Mountadam shiraz, rosemary, orange zest, lemon
- crafted by Stephanie Foliola, Bartender

SPARKLING NIGHT - NUIT PÉTILLANTE | 26

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

THE GOLDEN DRAM

ABERFELDY BARRELS & BEES

A golden union of Aberfeldy Single Malt Whisky and local honey.

Just like honey, Aberfeldy whisky is available around the world. Aberfeldy whisky has unique character with rare, honeyed notes. The longer fermentation process and oak cask barrels make the whisky full of honeyed richness.

THE GOLDEN DRAM - LA DRAM D'OR | 22

Aberfeldy single malt 12yr old, The Urban Beehive Inner West honey syrup, Australian Bitters Co. bitters, Angostura orange bitters, sugar

SMOKED APPLE TART - TARTE AUX POMMES FUMÉE | 22

Aberfeldy single malt 12yr old, Poire William, agave, apple juice
- crafted by Matthew Wheatley, Bartender

TRUFFLE & CHAMPAGNE

LE BLANC DE BLANCS & SHAVED BLACK TRUFFLE | 40

Recognizable by its both pure and creamy style, Le Blanc de Blancs is a genuine ode to Chardonnay. The signature cuvée of the House.

Brilliant and contemporary, this prestigious cuvée flourishes in a special bottle, promoting the development of the organoleptic profile during the 6 years of ageing on lees in the cellars.

LIKE FRAGRANT DIAMONDS IN THE EARTH

Dwelling in the secret dark of Tasmania's fertile soil, French black truffles take shape like fragrant diamonds.

Safe in the cool earth they grow – slowly, delicately, fold upon fold, until time and the alchemy of nature send an aromatic message to the hunter above, that the moment has arrived to unearth the sublime.

WINE, BEER & CIDER

SPARKLING (12cl)

Dal Zotto Pucino Prosecco, King Valley, VIC | 16 | 75
Clover Hill Cuvée, Lebrina, TAS | 95

WHITE (15cl)

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

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)

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

DRAUGHT BEER (33cl)

Sydney Brewery Lager | 11
Sydney Brewery Pale Ale | 11
James Squire '150 Lashes' Pale Ale | 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

TEQUILA

Don Julio Anejo | 16
Don Julio Blanco | 12
Don Julio Reposado | 14
Patron Silver | 16
Patron Reposado | 18

VODKA

Archie Rose Botanical | 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
Citadelle | 15
The Botanist Islay Dry | 14
Four Pillars Rare | 12
Four Pillars Navy | 16
Hendrick's | 14
Hendrick's Lunar | 16
Monkey 47 Sloe | 14
Roku | 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
Don Papa Small Batch | 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

SPIRITS

BOURBON & RYE

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

Bulleit Rye | 14
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 | 16
Ardbeg 10 Year Old | 18
The Dalmore 12 Year Old | 18
Glenfiddich 12 Year Old | 16
Glenfiddich Fire & Cane | 18
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
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

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.

TO SHARE

MARKET OYSTERS | 4.5ea

Mignonette, lemon

POACHED TIGER PRAWN | 24

Marie rose, lemon

SALT & PEPPER SQUID | 21

Chipotle aioli, lime

WAFFLE POTATO FRIES | 9

Peppercorn gravy

CHARCUTERIE & CHEESE | 28

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

FRENCH LAMB MERGUEZ MEATBALLS | 18.5

Buffalo feta, grilled bread, tomato sugo

POOLISH FLAT BREAD | 19

Serrano ham, stracchiarella, pickled garlic,
aged parmesan

MAIN

CAPE GRIM STRIPLOIN | 38

Truffle hollandaise

WAGYU BEEF BURGER | 32

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

SOMETHING SWEET

LEMON & LIME MERINGUE TART | 21

STRAWBERRY COUPE | 21

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

Wicks Estate Wines | 9
Sparkling Pinot Noir Chardonnay,
Chardonnay, Rosé, Pinot Noir

TAP BEER

Sydney Brewery Lager | 9
Sydney Brewery Pale Ale | 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