

TAPAS

Mixed Italian Olives - 9

Warm marinated Italian olives, citrus peel and aromatic herbs (v/ve/gf/df)

Parmesan Fries - 14

Fried chips, tossed Parmesan, truffle aioli (v)

Slow-fermented Focaccia - 15

Focaccia bread, smoked onion butter (v)

Sweet potato wedges - 16

Sweet potato wedges, chilli-lime aioli (v)

Mushroom Croquetas - 17

Handmade wild mushroom trio croquetas, truffle aioli (3pcs) (v)

Anchovy Cream Tostada - 18

Char-grilled Sourdough, anchovy cream, boquerones, lemon zest, fried capers (2pcs) I*

Crispy Squid - 24

Smoked paprika chilli aioli (gf,df) I*

Burrata - 25

Creamy burrata, nut-free basil pesto, pickled green Tomato, aged balsamic glaze (v,gf)

Wagyu Beef Sliders - 26

Wagyu beef sliders, Jamon jam, Swiss Cheese, Tomato relish, pickles (3pcs) (gf/df)

Wagyu Beef Skewers - 34

Grilled Wagyu beef skewers, charred capsicum, jalapeno salsa verde (3pcs) (gf/df)

Half-shell Scallops - 35

Scallops, sweet pea puree, crispy morcilla (3pcs) (gf) I*

Soft Shell Tacos

2 for \$22 / 3 for \$27

Choose any of our 4 taco options

Pulled Pork & Chorizo Taco (df)

Slow-cooked pork shoulder, chorizo, crisp lettuce, chilli aioli pineapple salsa

12-Hour Slow-Cooked Beef Brisket Taco (df)

Slow-cooked beef brisket, slaw, chilli aioli

Spiced Chargrilled Chicken Taco (df)

Chargrilled chicken, cardamon, cumin, coriander spices, slaw & avocado salsa verde

Crispy Black Bean Taco (v)

Golden crisp tortilla, spiced black beans with Spanish onion, molten cheese, avocado salsa verde

COCKTAILS – Signature

Chilli Cranberry Paloma - 24

Chilli infused Olmeca Silver Tequila, fresh cranberry juice fresh grapefruit juice, homemade syrup, soda water

Spiced Sidecar - 24

Homemade spiced St. Remy VSOP Brandy, Cointreau, fresh lemon juice, homemade syrup

Appletini - 24

House Vodka, apple liqueur, fresh apple juice, fresh lemon juice, homemade syrup

Caribbean Old Fashioned - 24

Bumbu Rum, homemade maple syrup, orange bitter

Blueberry Sour - 24

Angel's Envy Bourbon, lemon juice, fresh blueberries, homemade syrup

Pear Rosemary Collins - 24

Beefeater Gin, cloudy pear, fresh lemon juice, homemade rosemary syrup, soda water

Creamy Caramel Coconut - 24

Caramel infused Malibu liqueur, Baileys Irish cream, homemade syrup, cream

COCKTAILS – Classic

Aperol Spritz - 20

Aperol, prosecco, soda water, orange

Classic Mojito (passion fruit) - 23

Havana 3 Rum, lime, mint, homemade syrup

Moscow Mule - 23

Vodka, ginger beer, fresh lime juice, Angostura bitter

Espresso Martini - 23

Vodka, Coffee Liqueur, fresh espresso

French Martini - 23

Vodka, Chambord, fresh pineapple juice

Classic Daiquiri (strawberry) - 23

Havana 3 Rum, fresh lime juice, homemade syrup

Porn-Star Martini - 23

Vanilla Infused Vodka, De Kuyper passion fruit liqueur, fresh passion fruit pulp, homemade syrup, prosecco

Bloody Mary - 23

Vodka, fresh lemon juice, Tabasco sauce, Worcestershire sauce, ground black pepper, salt

Tommy's Margarita - 23

Olmeca Tequila, lime juice, Agave syrup

Classic Negroni - 23

Campari, Antica Formula Vermouth, Beefeater Gin

| v/ vegetarian | ve/ vegan | gf/ gluten free |
df/ dairy free | n/ contains nuts | Seafood Origin: M*/ mixed origin | I*/
imported | A*/ Australian

Our menus are subject to change based on seasonality and availability of ingredients. Please ask about special dietary requirements.

A 10% service charge applies for groups of 10+ and a credit card surcharge applies.

A 10% surcharge applies to Sundays and 15% on public holidays.

Café del Mar Sydney is unable to split cheques.