

SYD SURRY BREWERY NEY HILLS

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Please note when paying by credit card, American Express or paypass we pass along the banks service fee of 1.08%

FROM THE TAP

Single Hop Blone	\$7
Darlo Dark	\$7
Kate Leigh Red Lager	\$7
Paddo Pale	\$7
Lovedale Lager	\$7
Surry Hills Pils	\$7
East Coast IPA	\$7
Sydney Cider	\$7
Belgian Witbeir	\$7
Glamarama Summer Ale	\$7
Furphy	\$7
James Squire 150 Lashes	\$8

FROM THE FRIDGE

Agave Ginger Cider	\$7
Manly Perry	\$7
Potts Point Porter	\$7
Darlo Dark	\$7
Cherry Pery	\$7
James Boags Light	\$6
XXXX Gold	\$7
Summer Bright Lager	\$7
Hahn SuperDry	\$8
James Boags Premium	\$8
Byron Bay Lager	\$8
Corona	\$9
Heineken	\$9
Peroni	\$9
Kirin	\$9
Stella Artois	\$9
White Rabbit Dark Ale	\$9
West Coast IPA	\$10
Stomping Ground	
Watermelon Smash	\$10
Bad Shepherd	
Passionfruit Sour	\$10

Sydney Brewery Tasting Paddle	\$10
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SPARKLING

	Glass	Bottle
First Creek Botanica Cuvee Hunter Valley, Australia	\$10	\$40
Bandini Prosecco Veneto, Italy	\$12	\$55
Maison Mumm Petit Cordon NV Marlborough, NZ	\$15	\$62

CHAMPAGNE

Mumm Cordon Rouge NV Champagne, France		\$99
Veuve Cliquot NV Champagne, France		\$149

ROSÈ

	Glass	Big Glass	Bottle
Cake Wine Rose Adelaide Hills, SA	\$10	\$16	\$45
Aix Rose Provence, France	\$13	\$20	\$58

MOSCATO

	Glass	Big Glass	Bottle
Growers Gate	\$9	\$13	\$36

WHITE WINE

	Glass	Big Glass	Bottle
Rockbare "The Clare" Riesling Clare Valley, SA	\$11	\$17	\$50
Jade Estate Semillon Hunter Valley, NSW	\$7	\$9	\$26
Wolf Blass 'Bilyara' Sauvignon Blanc Australia	\$8	\$12	\$32
Tai Nui Sauvignon Blanc Marlborough, NZ	\$11	\$17	\$46
Shaw and Smith Sauvignon Blanc Adelaide Hills, SA			\$55
Dal Zotto Pinot Grigio King Valley, VIC	\$10	\$15	\$42
The Other Wine Co Pinot Gris Adelaide Hills, SA			\$52
Bimbadgen Chardonnay Tumbarumba, NSW	\$9	\$14	\$38
Sticks Chardonnay Yarra Valley, VIC	\$12	\$18	\$52
Vasse Felix Chardonnay Margaret River, WA			\$55
Agrarian 'Frisky Farmer' Chardonnay* McLaren Vale SA	\$10	\$15	\$40
Nova Vita Pinot Gris Adelaide Hills, SA	\$10	\$15	\$42
Printhie 'Topography' Pinot Gris^ Orange, NSW	\$12	\$18	\$50

*Organic & Gluten Free ^Vegan

RED WINE

	Glass	Big Glass	Botte
Coppabella Pinot Noir Tumbarumba, NSW	\$10	\$15	\$40
Dalrymple Pinot Noir Pipers River, TAS			\$60
Nanny Goat Pinot Noir Central Otago, NZ			\$65
Printhie 'Topography' Pinot Meunier[^] Orange, NSW	\$12	\$18	\$50
Twelve Signs Merlot Hilltops, NSW	\$9	\$14	\$38
Alamos Malbec Mendoza, Argentina	\$11	\$17	\$50
The Stag Tempranillo Vic	\$9	\$14	\$35
Paxton 'AAA' Shiraz Grenache McLaren Valley, SA			\$45
Wolf Blass 'Bilyara' Shiraz Australia	\$8	\$12	\$32
Agrarian 'Cultivator' Shiraz* McLaren Vale, SA	\$10	\$15	\$40
Round Two Shiraz Barossa Valley, SA	\$11	\$17	\$48
Penfolds Max's Shiraz SA			\$65
Ross Hill 'Pinnacle' Shiraz Orange, NSW			\$80
Bimbadgen Shiraz Cabernet Hilltops, NSW	\$9	\$14	\$38
Ross Hill Cabernet Sauvignon Orange, NSW	\$11	\$17	\$46
Snake & Herring Cabernet Sauvignon Margaret River, WA			\$52

*Organic & Gluten Free

[^] Vegan

A little bit fancy

Sydney Cider Spritz

Sydney Cider, Oscar 697 vermouth and Orange Slice **\$14**

T.N.T (Tanqueray n Tang)

Tanqueray Seville, St. Germain Elderflower Liquor, lemon & Blood Orange
Capi **\$18**

SJ's Orchard

Zubrowka Vodka, Catron Pomme Verte, Lime, Cucumber & Cinnamon **\$18**

Afternoon Delight

Codigo Rosa Tequila, Laphroaig Select, Agave Ginger Cider, Watermelon &
Lime **\$18**

Poppin' Martini

Grey Goose Vodka, Caramel Syrup, De Kuyper Crème De Café, Espresso &
Caramel Popcorn **\$18**

Chocolate Negroni

Roku Gin, Cinzano Rosso, Campari, Catron Crème de Cacao & Aztec Chocolate
Bitters **\$18**

Archies Fizzer

Rockmelon, Archie Rose Gin, Aperol, Lemon, Salt & Mint **\$18**

Surry Sour

Jim Beam Rye, Catron Crème de Peche, Lemon & Peach bitters **\$18**

*cocktails may contain traces of eggs or nuts, please check with staff regarding any
allergies

Classic's (Every night \$10 between 9-10pm)

Espresso Martini

De Kuyper Crème de Café, Skyy Vodka & Espresso \$16

Negroni

Campari, Cinzano Rosso & Bulldog Gin \$16

Mojito

Bacardi Carte Blanca, Lime, Mint, Sugar & Soda \$16

Margarita

Espolon Tequila, De Kuyper Triple Sec & Lime \$16

Cosmopolitan

Skyy Vodka, De Kuyper Triple Sec, Cranberry Juice & lime \$16

Old Fashioned

Makers Mark, Bitters, Sugar & Orange \$16

Dark n Stormy

Goslings Black Seal Rum, Ginger Beer & Lime \$16

Amaretto Sour

Disaronno Amaretto, Lemon, Sugar & Bitters \$16

Aperol Spritz

Aperol, Bandini Prosecco, Soda & Orange \$16

***cocktails may contain traces of eggs or nuts, please check with staff regarding any allergies**

SHARE PLATES AND TASTERS

Please Order and Pay at the Bar

Crunchy Sour Dough w/ Garlic Rub & Rosemary Salt	\$8
Edamame Pods w/ Pink Salt	\$8
Marinated Mixed Olives w/ Padrona Peppers	\$8
Taramasalata, Crusty Sour Dough & Witlof Porcupine	\$12
Jalapeno & Haloumi Poppers w/ Beetroot Dipping Sauce	\$12
Baby Squid w/ Lime Aioli	\$14
Shake n Bake Chicken Tenders w/ Chipotle Aioli	\$14
Sliders of the day	\$14
Truffled Arancini w/ Three Cheese Fondue	\$14
Cheese Board w/ Three Cheeses, Honey & Bread	\$18
Serrano Ham, Manchego Cheese, Olives & Bread	\$20

ENTREES & SALADS

*add chicken for \$6

Soft Egg Caesar w/ Sour Dough Croutes*	\$14
Arugula & Avocado Salad w/ Manchego & Pear* (GF)	\$14
Cauliflower Potage Soup w/ Eggplant Caviar (Vegan, GF)	\$15
Chimichurri Prawns w/ Carrot & Orange Slaw & Crusty Sour Dough	\$20

MAIN MEALS

Please Order and Pay at the Bar

Loaded Double Beef Cheese Burger w/ Bacon, Swiss Cheese & Fries	\$18
Casalinga Sausage w/ Sydney Cider Apple Chutney, Spiced Pearl Cous-cous, Arugula & Slaw	\$23
Glamarama Ale Battered Flathead w/ Buttery Mushy Peas & French Fries	\$23
Sydney Cider Mussel Pot w/ Chilli & Crusty Bread	\$23
Beef Brisket w/ Mac n Cheese	\$23
Banana Trussed Snapper w/ Lime, Chilli & Coconut	\$29
Crispy Pork Belly w/ Kim Chi & Sesame Bok Choy	\$29
Osso Bucco w/ Garlic Mash, Braised Cabbage & Pretzel	\$29
220g Riverine Scotch Fillet w/ Waffled Potatoes, Rocket & Mango Salsa	\$29
Rainbow Quinoa w/ Black Bean Hot Pot & Wilted Kale (GF, Vegan)	\$23
Add Chicken Skewers w/ Ras el Hanout	\$7
Rainbow Cauliflower Salad w/ Beans & Peas	\$18
Sumac Lamb & Chorizo Ragu w/ Chickpeas & Crusty Bread	\$23

SIDES

French Fries w/ Rosemary Salt	\$8
Rocket and Herb Salad	\$8
Broccolini w/ Lemon Oil	\$8
House Baked Pretzels	\$8
Waffle Chips w/ Chipotle Aioli	\$9
Kumara Chips w/ Chipotle Aioli	\$9

SWEET

Tarte au Chocolate w/ Lemon Marscarpone	\$15
Tim Tam Tiramisu	\$15
Coconut Sago Pudding w/ Melon Salsa	\$15
Toasted Marshmallow Berries & Chocolate Brownie	\$15
Trifle	\$15

KIDS MENU

Chicken Schnitzel w/ Fries & Salad	\$10
Sausage and Mash	\$10
Spaghetti Bolognese	\$10
Ham & Cheese Toasty w/ Fries & Salad	\$10
Kids Margherita	\$10
Kids Trio of Ice Cream	\$8



1. SURRY HILLS PILS 5.0%

IT'S OLD, REALLY OLD, BUT IT'S WHERE YOU FIND ALL THINGS FRESH AND LIVELY, BIG BOLD CONTRASTS: THAT'S WHAT WE LOVE ABOUT SURRY HILLS AND THIS SUPERB PILSNER. THINGS THAT IN THEORY SHOULDN'T WORK SO WELL TOGETHER, DO AND WONDERFULLY. THE BIG FLORAL AROMATIC HOP CHARACTER DOESN'T FIGHT WITH THE MALTY MOUTH FLAVOUR, IT DANCES WITH IT. THEN THERE'S THE FRUITY SPICY BITTERNESS THAT BRINGS IT ALL TOGETHER AND FINISHES IT OFF BEAUTIFULLY. IT MAY BE 5% ALCOHOL BUT IT'S 95% SURRY HILLS.



2. PADDO PALE 5.0%

YOU CAN'T AFFORD TO LIVE THERE BUT AT LEAST YOU CAN AFFORD THE BEER, AND LIKE THE SUBURB IT WAS NAMED AFTER, THIS ALE ARGUABLY HAS IT ALL. SOMEHOW THOUGH EVERYTHING IS KEPT IN JUST THE RIGHT BALANCE AND PROPORTIONS. WHICH OF COURSE ONLY GOES TO MAKE IT MORE DESIRABLE AND APPEALING SO, ON FIRST TASTING, LOOK FOR A TRUE CITRUS AND FLORAL ALE AROMA, BUT THEN STAND BACK FOR A FULL MALT EXPERIENCE, FOLLOWED BY A NICE BITTER FINISH. OUR PADDO PALE IS TRIPLE HOPPED WITH ENIGMA, GALAXY AND AMARILLO HOP FLAVOURS. SEE, IT'S GOT IT ALL, AND NOW YOU HAVE TOO.



3. LOVEDALE LAGER 4.7%

A TRADITIONAL MUNICH STYLE LAGER, LOVEDALE LAGER COMBINES THREE TYPES OF GERMAN HOPS TO CREATE A SMOOTH CITRUS AROMA THAT IS COMPLIMENTED BY A SLIGHTLY TOASTY MALT BACKBONE. THE FINEST HUNTER VALLEY WATER IS FILTERED FOR PARTICLES, WHICH REMOVES HARSH MINERALS AND PROVIDES A BLANK CANVAS TO CREATE AN ULTRA CLEAN LAGER WITH FINESSE AND STYLE. PICK SOME UP FROM OUR SELLER DOOR.



4. POTTS POINT PORTER 5.5%

OUR DARK AND MYSTERIOUS PORTER IS COMPLEX AND RICH. LIKE POTTS POINT ITSELF, IT IS SMALL BUT FULL OF FLAVOUR. NEVER CONSERVATIVE. OUR PORTER IS THE BIGGEST SMOOTH TALKER IN SYDNEY'S EAST, HE WEARS A VELVET SUIT ON COLD NIGHTS IN FRONT OF A CRACKLING FIRE PLACE AND WILL WARM YOU, JUST LIKE A GOOD OL' HOT MOCHA. POTTS POINT PORTER. AND YOU THOUGHT THE CROSS WAS DARK.



5. GLAMARAMA SUMMER ALE 4.6%

IF IT'S NOT THE LOOK THAT'S HOT IT'S THE WEATHER OR BEING SUMMER IN SYDNEY'S EAST, IT'S BOTH, SIZZLING SULTRY HOT. BOY, DO YOU NEED A BEER. SO HERE'S TO ANOTHER PERFECT SUMMER ALE! CRISP AND CLEAN, LIGHT AND REFRESHING, LIKE THE WAY YOU LIKE YOUR WAVES AND AS FOR THAT CHEEKY LITTLE TOUCH OF TROPICAL FRUIT AND CITRUS YOU DETECT EVERY TIME YOU TAKE A SIP? THAT'S NATURE'S WAY OF TELLING YOU IT'S GOING TO BE A LONG HOT SUMMER, BUT JUST STAY COOL, REACH FOR ANOTHER AND STAY BONDI RESCUED.



6. EAST COAST IPA 7.0%

NOT YOU'RE TYPICAL IPA. HAZY APPEARANCE WITH AN INTENSE TROPICAL FRUIT HOP AROMA AND FLAVOUR. LIGHT ON THE PALATE, ALLOWING THE CITRA, SIMCOE, AMARILLO AND TOPAZ HOPS TO SHINE THROUGH.



7. DARLO DARK 4.9%

DARLINGHURST IS A SUBURB OF CONTRASTS AND HAS THE ABILITY TO TURN EVERYTHING YOU BELIEVE ON ITS HEAD, SO DOES DARLO DARK. A BOLD LAGER WITH A DARK SIDE YOU SHOULDN'T BE AFRAID OF. A RICH, DEEP SLIGHTLY CHOCOLATELY DARK SIDE BUT IT ALSO HAS A SOFT SIDE, BALANCED, SURPRISINGLY REFRESHING AND SMOOTH. IT'S THE HOTTEST BEER FOR WINTER. THE ADDITION OF NOBLE HOPS MAKES IT THE COOLEST BEER FOR SUMMER, CONFUSED? TRY A DARLO DARK RIGHT NOW AND YOU'LL SEE HOW WEIRDLY AND BEAUTIFULLY IT ALL COMES TOGETHER!



8. PYRMONT RYE IPA 6.5%

CRAFTED WITH 3 VARIETIES OF U.S HOPS, A BITTER SPICINESS OF PINE AND SAVOURY MALT PRESENTS ITSELF AS A BEAUTIFUL DARK AMBER, PERFECTLY BALANCED WITH A SWEET FRUITFUL AROMA. AN ODD MIXTURE... BUT WOULD YOU HAVE IT ANY OTHER WAY? IN PYRMONT YOU QUICKLY LEARN TO WELCOME THE STRANGE...IT ALL STARTS WITH A BEER AND THIS ONE IS A RIPA!



9. PITTWATER BITTER 5.5%

A TRUE ENGLISH STYLE BITTER WHERE SWEET AROMAS OF RAISINS AND CARAMEL ARE MET WITH A DRY PALATE AND EARTHY HOP CHARACTER OF STYRIAN AND EAST KENT GOLDING HOPS.



10. SYDNEY CIDER 4.5%

ANYONE WHO'S SPENT A SUNNY DAY ON THE HARBOUR WILL ATTEST TO THE FACT THAT SYDNEY SPARKLES. SO TO CELEBRATE THE CITY WE LOVE, THE SYDNEY CIDERY HAS CREATED A CIDER MADE FROM FRESHLY CRUSHED APPLES LOVINGLY FERMENTED WITH CHAMPAGNE YEAST. A LIGHT CARBONATION IS ADDED TO GIVE THE BIG APPLE FLAVOUR A BIT OF SYDNEY PIZZAZZ, AND THE CRISP, CLEAN FINISH IS AS REFRESHING AS A SOUTHERLY BUSTER AT THE END OF A SUMMER'S DAY. IT'S A SYDNEY CIDER EVEN SOMEONE FROM MELBOURNE WOULD LIKE.



11. AGAVE GINGER CIDER 4.5%

NOT YOUR TYPICAL SENORITA. SHE'S A BOLD TEMPTRESS WHO LIKES TO PLAY WITH FIRE...SHE'S A WILD ZING! FERMENTED WITH SYDNEY CIDER, ORGANIC AGAVE AND GINGER, SHE IS NATURALLY SWEET BUT AT THE SAME TIME RAW, WILD AND SPICY. SYDNEY BREWERY CELEBRATES APPLE CIDER, REINVENTING IT WITH THE AUTHENTIC, COLOURFUL TASTE OF MEXICO. PERFECT FOR WHEN YOU'RE HAVING ONE OF THOSE LAZY MEXICAN AFTERNOONS.



12. MANLY PERRY 4.5%

PACKED WITH FRESHLY CRUSHED PACKHAM PEARS AND FERMENTED WITH CHAMPAGNE YEAST. DELIVERING A SMOOTH PEAR FLAVOUR AND A CRISP, CLEAN FINISH. SO LIE BACK, RELAX AND BE COMFORTED IN THE KNOWLEDGE THAT AS EVERYTHING ELSE IN TOWN IS GOING PEAR SHAPED, WE ARE TOO.

At Sydney Brewery we're all about celebrating what makes Sydney unique, it's bold, arrogant, beautiful, loud, proud and unapologetic personality.

Just like our beers and ciders and the suburbs they are named after, each has their own unique flavour and character.

We draw these Sydney tribes together to celebrate who we are and everything that is **So Sydney** about us.