

LEVEL
SEVEN

ROOFTOP POOL BAR





MENU

Order at the bar

SOMETHING SMALL

- SYDNEY ROCK OYSTERS** 4.5ea
White soy, yuzu dressing – Minimum order of ½ dozen
- POTATO WEDGES** (v) 12
Served with sweet chilli sauce, sour cream

STREET FOOD FROM AROUND THE WORLD

- KIWI SPUDS** (NEW ZEALAND) (v) 12
Beer battered potato scallops, vinegar salt, lime pepper mayo
- SUMMER LOVING** (VIETNAM) (v) 12
Vietnamese rice paper rolls, vegetables, vermicelli noodles, herbs, dipping sauce
- K POP** (KOREA) 17
Korean fried chicken, spicy hot sauce
- SPICE CLUCKER** (PAKISTAN) (gf) 17
Tandoori Maryland chicken, mint chutney, pickled onion
- BILLY GOAT** (INDIA) 18
Kathi roll filled with braised goat, spices, egg, mustard onion, curry sauce
- BLACK SHEEP** (MIDDLE EAST) 18
Murtabak pan-fried bread parcel filled with lamb mince, onion, spinach, cheese, tzatziki
- CHIX WITH STIX** (SINGAPORE) 18
Lau Pa Sat style charcoal chicken satay on a stick
- LADY BIRD** (THAILAND) (gf) (v) ON REQUEST 18
Som Tum salad with duck, green papaya, tomatoes, peanuts, herbs, chilli dressing
- CAMP FIRE** (AUSTRALIA) 20
Burger with choice of smoked pork or smoked brisket, damper, slaw, pickles, chipotle BBQ sauce



PLATTERS

\$60 – Each platter serves four guests

BAKED DOUBLE BRIE CHEESE

Cheese dip, condiments, dried fruit,
raisin sourdough

CHARCUTERIE BOARD

Chef's choice of cured meat, condiments,
sourdough baton

CRISPY PORK BELLY

Served with apple sauce, pickles,
vinegar salt, wedges

VEGETARIAN

Rice paper rolls, potato scallops,
miso eggplant spring rolls, Som Tum salad

 GLUTEN FREE  VEGETARIAN

MINIMUM 30 MINUTE WAIT FOR ALL PLATTERS. OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.







COCKTAILS

House Crafted

BASIC INSTINCT 20

Beefeater gin, St. Germain elderflower liqueur, apple liqueur, rose syrup, lemon juice, egg white

ENLIVEN ME 20

Hendrick's gin, apple cider, cucumber, kiwi, lime, mint

HARUHARU 20

Wódka Wyborowa, peach liqueur, maraschino cherry syrup, lime juice, soda

ITALIAN JOB 20

Wódka Wyborowa, falernum syrup, passionfruit syrup, lime juice

LIPSMACKER 20

Mezcal, Cointreau orange liqueur, Midori melon liqueur, agave nectar, lime juice

MAUI 20

Passionfruit infused aged rum, mango, mint, blueberries

R&B OLD FASHIONED 20

Cruzan dark rum, Marker's Mark bourbon whisky, vermouth amaro, chai syrup, chamomile tea



SPICY AFFAIR	20
Bacardi rum, Solerno blood orange liqueur, ginger liqueur, passionfruit purée, pineapple juice	
WIDOWMAKER	20
Paraiso lychee liqueur, pomegranate liqueur, sparkling wine	
AN AFTERNOON AFFAIR	23
Hendrick's gin, St. Germain elderflower liqueur, strawberry syrup, lemon juice	
OLD RON	23
Ron Zacapa 23 rum, Laphroaig, Angostura bitters	
RED MEXICO	25
Mezcal, Campari herbs and fruit liqueur, Carpano Antica Formula vermouth, peppermint tea syrup, Tabasco	





MOCKTAILS

House Crafted – \$16 each

GOOD KARMA

Mango & passionfruit purée, ginger beer

LITTLE WHITE LIES

Coconut water, lychee juice, pineapple juice

MY FIRST CRUSH

Raspberry, strawberry frappé







BEER & CIDER

Selection of bottled beer

LOCAL BEER

CASCADE LIGHT	9
PURE BLONDE	9

LOCAL CRAFT BEER

LITTLE CREATURES PALE ALE	11
STONE & WOOD ORIGINAL PACIFIC ALE	11

INTERNATIONAL BEER

ASAHI	13
CORONA	13
PERONI	13

CIDER

BONAMY'S APPLE CIDER	11
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WINE

Available by the glass

SPARKLING AND CHAMPAGNE

CHANDON BRUT <i>Yarra Valley, Victoria</i>	13 / 50
CHANDON BRUT ROSÉ <i>Yarra Valley, Victoria</i>	13 / 50
T'GALLANT PROSECCO <i>Mornington Peninsula, Victoria</i>	14 / 55
VEUVE CLICQUOT 'YELLOW LABEL' <i>Reims, France</i>	28 / 128
VEUVE CLICQUOT 'RICH' <i>Reims, France</i>	34 / 157
VEUVE CLICQUOT ROSÉ CHAMPAGNE <i>Reims, France</i>	200

WHITE

BRANGAYNE, CHARDONNAY <i>Orange, New South Wales</i>	13 / 62
BAIE, PINOT GRIS <i>Geelong, Victoria</i>	15 / 71
BAIE, SAUVIGNON BLANC <i>Geelong, Victoria</i>	15 / 71
TERTINI, RIESLING <i>Southern Highlands, New South Wales</i>	15 / 70



RED

ROSS HILL, CABERNET SAUVIGNON <i>Orange, New South Wales</i>	13 / 63
TERTINI, PINOT NOIR <i>Southern Highlands, New South Wales</i>	15 / 73
CRAGGY RANGE, MERLOT <i>Hawke's Bay, New Zealand</i>	15 / 75
HEAD WINES, SHIRAZ <i>Barossa Valley, South Australia</i>	20 / 91

ROSÉ

SQUEALING PIG <i>Marlborough, New Zealand</i>	13 / 49
BAIE <i>Geelong, Victoria</i>	15 / 71
CAPE MENTELLE <i>Margaret River, Western Australia</i>	16 / 72

PRIMUS

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