

SMITHY'S BAR



Smithy's Bar, was named after the nickname given to Sir Charles Edward Kingsford-Smith (1897-1935), in recognition of his contributions to the Australian Aviation Industry.

'Smithy,' was the Australian aviator who made the first trans-Pacific flight from the United States to Australia. He continued by making the first non-stop crossing of the Australian mainland, the first flights between Australia and New Zealand, the first eastward Pacific crossing from Australia to the United States & setting a new record of 10.5 days flying from Australia to London.

Titled the world's greatest aviator for his record breaking flights and superhuman flying skills, 'Smithy' held more long distance flying record than anyone else on earth!

GRAB & GO MENU

AVAILABLE FROM 5:30 AM - 11AM | WEEKDAYS ONLY
DIETARY OPTIONS AVAILABLE ON REQUEST

LARGE COFFEE & MUFFINS (veg)	\$15
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Blueberry, apple, banana & chocolate

TWO SLICE OF SOURDOUGH TOAST (veg)	\$11
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Butter & spread

TWO SLICE OF CAFE STYLE FRUIT TOAST (veg)	\$11
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Butter & spread

FRESH BAKED DANISH PASTRY (veg)	\$9
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Pecan plait, cinnamon whirl butter croissant & raspberry apple vanilla crown

BIRCHER MUESLI CUP (veg)	\$9
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Swiss style with honey, apple, hazelnuts, almonds, dried fruit & yoghurt

FRESH FRUIT CUP (veg) (**)	\$10
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Rockmelon, honeydew, watermelon, berries, grapes, kiwi & orange

GRILLED BANANA BREAD (veg)	\$9
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Butter

TOASTED BACON & EGG ROLL	\$15
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Fried free range egg, crisp bacon, Swiss cheese, sweet baby rays BBQ on a Turkish roll

(**) No added gluten | (+) No dairy | (veg) No meat in recipe | (v) Vegan
Seafood origin indicator (A) | Australian (I) | Imported | (M) Mixed origin.

All food items on this menu are prepared in the same kitchen, handling ingredients made from wheat, cereal containing gluten, milk, tree nuts, peanuts, crustaceans, molluscs, fish, sesame seeds, eggs, lupin & soyabeans. Please inform our restaurant manager or supervisor if you have a food allergy or intolerance.
A 5% surcharge applies on Saturdays, a 10% surcharge applies on Sundays & a 15% surcharge applies on all public holidays.

ALL DAY MENU

AVAILABLE FROM 11AM - 11PM (last order at 10:45 pm)
DIETARY OPTIONS AVAILABLE ON REQUEST

SHARE PLATES

ARTISAN GARLIC BREAD	\$13
TOKYO CHICKEN	\$20
Crispy karaage chicken with Korean BBQ sauce	
HOUSE SPICED BAR NUTS	\$13
RED ROCK DELI CHIPS (**) (+) (V)	\$10
FIRECRACKER PRAWNS (I)	\$20
TRUFFLE PORCINI ARANCINI	\$18
Golden risotto balls with truffle mayo sauce	
SMITHY'S MEZZE PLATE	\$29
Toasted breads, guacamole dip, prosciutto, sopressa, chorizo, & pickled tomatoes	
SALT & PEPPER CALAMARI (I)	\$21
LOADED TEX-MEX NACHOS	\$20
Corn chips, melted cheese, jalapeños, seasoned beef & beans, guacamole & sour cream	
SALAD	
CLASSIC CAESAR SALAD	\$30
Cos lettuce, fresh parmesan, crisp bacon, boiled egg, anchovies, & croutons	
Add: grilled chicken or smoked salmon (\$6)	
SUPERFOOD POWER BOWL (**) (veg) (v)	\$29
Quinoa, kale crisps, mixed leaves, cherry tomato, cucumber, cranberries, pepitas, egg, avocado & green goddess dressing	
HOT SMOKED SALMON POKE BOWL (+) (**) (A)	\$30
Hot smoked salmon, wakame, quinoa, Rice, avocado, cherry tomato, cabbage, carrots, wasabi yuzu dressing & furikake	

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ALL DAY MENU

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SANDWICHES & BURGERS

100% AUSTRALIAN ANGUS BEEF BURGER	\$28
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Australian angus beef, Australian cheese, soft milk bun, cos lettuce, tomato, in-house burger sauce + fries

Substitute: fried chicken or plant-based patty

Add: bacon (\$2)

Add: extra beef patty (\$5)

STEAK SANDWICH	\$32
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Caramelized onions, rocket leaves & horseradish cream with fries

PIZZA & PASTA

MARGHERITA WOOD FIRED PIZZA (veg)	\$29
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Fresh heirloom tomato, sun - dried tomato, onion, basil & Fior De Latte (cheese)

MOROCCAN CHICKEN AND CHORIZO PIZZA	\$30
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Moroccan chicken, chorizo, tomato, capsicum & roasted onion

PASTA PRIMAVERA (veg)	\$31
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Array of seasonal mix vegetables, coated in rose sauce

Add: grilled chicken or smoked salmon (\$6)

SEAFOOD LINGUINE (M)	\$35
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Linguine in rich tomato sauce, cherry tomato, basil & parmesan

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MAINS

SIRLOIN STEAK 250 gm (**) \$44

250g sirloin steak, with mixed leaf salad, fries & red wine jus

CLASSIC PARMI \$35

Herb crumbed chicken, passata, ham, mozzarella, fresh basil, salad & fries

BANGERS AND MASH BRATWURST SAUSAGE \$31

With crispy bacon, green peas, tempura onion ring, jus

LAMB SHANK (**) \$41

Braised short bone lamb shank, creamy mashed potato, young green beans & red wine jus

FISHERMANS BASKET (M) \$39

Flathead fillets, calamari, prawns, fresh lemon, tartare sauce & fries

INFINITY BLUE BARRAMUNDI FILLET (**) (A) \$41

Barramundi with potato rosti, spinach, cherry tomato & hollandaise

STICKY GLAZED PORK RIBS (**) \$39

Low-cooked pork ribs with sweet potato fries & truffle coleslaw

SIDES

CRISP FRIES WITH AIOLI SAUCE (veg) (v) (**) \$14

CRUNCHY SWEET POTATO FRIES (veg) (v) (**) \$14

With chipotle aioli (veg)

ONION RINGS (veg) (v) \$14

With aioli (veg)

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DESSERT MENU

ICE CREAM 100ML TUB (veg) (**)	\$8
Caramel fudge, vanilla & chocolate	
BAKED BERRY CHEESECAKE (veg)	\$19
Served with wild berry compote	
CAKE OF THE DAY	\$16
With scoop of ice cream	
FRUIT CUP	\$10

*** Ask our friendly staff for dessert specials or Kids Menu.*

SOFT DRINK, TEA & COFFEE

SOFT DRINKS

(Coke, Coke zero, Diet coke, Lemonade, Lemon squash)	\$7
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WATER	L
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Mineral water - still	\$12
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Mineral water - sparkling	\$12
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JUICE / FRESH JUICE	\$8 / \$12
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COFFEE	R / L
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Cappuccino, flat white, latte, espresso,	\$5.5 / \$7.5
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Piccolo, mocha, hot chocolate

Extra shot	\$1.0
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Special milks - soy, almond, oat	\$0.5
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TEA

English breakfast, peppermint, earl grey, green	\$6
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MOCKTAILS

PINE LIME DREAM	\$16
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Tropical syrup, pineapple juice, lime juice & coconut syrup

VIRGIN MARY	\$16
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Tomato juice, dash of tabasco sauce, dash of L&P, salt & pepper

ORANGE MOSCOW MULE	\$16
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Orange juice, ginger ale & fresh mint

COCKTAILS

PASSIONFRUIT MARTINI	\$18
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Skyy Vodka, passionfruit, lime

TEA GIN	\$20
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Gordons Gin, hibiscus, Chambord, lime , orange

SPICY PALOMA	\$20
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Espolon tequila, lime, jalapeño, simple syrup & grapefruit soda

LYCHEE SPRITZ	\$22
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Elderflower St Germain, lychee, sparkling wine, lime

VANILLA & QUANDONG CAIPIROSKA	\$27
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Bacardi rum, Absolut vanilla vodka, lime, quandong syrup

CLASSIC COCKTAILS

LONG ISLAND ICED TEA	\$26
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Gin, vodka, rum, triple sec, tequila, lime juice & coke

BLOODY MARY	\$25
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Sky vodka, tomato juice, dash of tabasco, dash of L&P sauce, salt & pepper

BLUE LAGOON	\$25
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Absolut vanilla vodka, blue curacao syrup, lemon juice with a splash of soda

DRY MARTINI	\$26
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Gordons gin, dash of Noilly Prat & olive garnish

NEGRONI	\$26
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Gordons gin, campari, red vermouth, orange

APEROL SPRITZ	\$25
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Aperol, prosecco & soda water

ESSPRESSO MARTINI	\$26
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Sky vodka, Kahlúa, espresso, sugar syrup

OLD FASHIONED	\$25
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Wild Turkey bourbon, dash of bitters & sugar syrup

MARGARITA	\$25
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Espolon tequila, cointreau, lime juice & salt on rim

BEER

BEER ON TAP

AUSTRALIAN BEERS	SCH / PINT
Toohey's New Lager, Lidcombe NSW	\$13 / \$16
XXXX Gold Lager, Milton, QLD	\$13 / \$18
Carlton Dry Lager, Melbourne, VIC	\$14 / \$18
Great Northern Original Lager, Yatala, QLD	\$14 / \$18
James Squire 150 Lashes Pale Ale, Camperdown, NSW	\$15 / \$18
Balter XPA, Currumbin, QLD	\$15 / \$18

INTERNATIONAL BEERS

Peroni Lager, Italy	\$16 / \$20
Asahi Super Dry, Japan	\$16 / \$20

BOTTLED BEER

AUSTRALIAN BEERS	
Pure Blonde Crisp Apple Cider, VIC	\$15
Pure Blonde Lager, Melbourne, VIC	\$15
Cascade Premium Light, TAS	\$13
Stone & Wood Pacific Ale, Byron Bay, NSW	\$15
Balter Cerveza, Currumbin, QLD	\$14
Carlton Draught, Melbourne, VIC	\$13
Brookvale Union Ginger Beer, Northern Beaches, NSW	\$12

INTERNATIONAL BEERS

Asahi Super Dry, Japan	\$14
Heineken Lager, Netherlands	\$15
Corona Extra, Mexico	\$15
Birra Moretti Lager, Italy	\$15
Heineken Zero Lager, Netherlands	\$13
Guinness, Ireland	\$12

SPIRITS

AUSTRALIAN SPIRITS

Archie Rose Dry Gin, NSW	\$20
Archie Rose White Rye, NSW	\$20
Starward Solera Whiskey	\$20
Blue Harbour, NSW	\$17
23rd Street Rose Vodka, SA	\$17
Noble Cut Gin, TAS	\$17
Four Pillars Gin, VIC	\$17
Dead Man's Drop, NSW	\$16
Ink Gin, NSW	\$16
Manly Gin	\$16
Four Pillars	\$14

RUM

Captain Morgan	\$16
Havana Club Anejo 7 -Year	\$15
Bacardi White	\$15
Bacardi Carta Oro	\$15
Mount Gay	\$15
Appleton	\$14
Havana Club	\$14
Bundaberg Original	\$14
Sagatiba Cachaca	\$13

TEQUILA

Fortaleza Anejo	\$36
Patron XO Cafe	\$20
Patron Anejo	\$19
1800 Anejo	\$18
Don Julio Blanco	\$17
Espolon Blanco	\$13
Monte Alban Mezcal	\$13
Jose Cuervo Gold	\$13

GIN

Hendricks	\$19
Star of Bombay	\$19
Tanqueray 10	\$19
Tanqueray	\$17
Hayman's Sloe	\$16
Bombay Sapphire	\$15
Beefeater	\$13
Gorons Pink	\$14
Gordons	\$13

VODKA

Grey Goose	\$20
Belvedere	\$20
Absolut Peach	\$18
Cîroc	\$18
Absolut Vanilla	\$18
Absolut	\$16
Ketel One	\$15
Ketel One Citroen	\$14
Skyy	\$13

COGNAC

Courvoisier XO	\$32
Hennessey VSOP	\$20
Remy Martin VSOP	\$19
St. Remy VSOP	\$17

FORTIFIED & PORT

Penfolds Grandfather	\$22
Galway Pipe Port	\$14

BOURBON

Jack Daniels Single Barrel	\$25
Wild Turkey Honey	\$18
Gentleman Jack	\$18
Jack Daniels Fire	\$18
Maker's Mark	\$16
Dickel No.8	\$16
Jack Daniels	\$16
Wild Turkey	\$16
Bulleit	\$15
Woodford Reserve	\$15
Southern Comfort	\$14
Jim beam	\$13

WHISKEY

Hibiki Harmony	\$35
Macallan	\$22
Oban 14 yr	\$21
Mitcher's Rye	\$20
Glenmorangie	\$20
Nikka From The Barrel	\$20
Laphroaig 10	\$20
Talisker 10 Year	\$18
Chivas Regal	\$18
Glenfiddich 12 Year	\$18
Glenlivet 12 Year	\$18
Toki	\$18
Highland Park	\$17
Jamesons	\$16
Suntory Kakubin	\$14
Johnnie Walker Black	\$14
Johnnie Walker Red	\$13
Bushmills	\$13
Canadian Club	\$13

LIQUEURS

Grand Marnier	\$15
Galliano Amaretto	\$14
Drambuie	\$14
Cointreau	\$14
Frangelico	\$14
Green Fairy	\$14
Galliano Liqueur Vanilla	\$14
Galliano White Sambuca	\$14
Galliano Black Sambuca	\$14
Malibu	\$13
Kahlua	\$13
Bailey's	\$13
Tia Maria	\$13
Midori	\$13
Licor 43	\$13
Jagermeister	\$13
Chambord	\$13
Blue Curacao	\$13
Barbaressa Ouzo	\$13
Alize Blue Liqueur	\$13
Alize Rose Liqueur	\$13

WINE

SPARKLING & CHAMPAGNE

GL / BTL

G.H. Mumm Grand Cordon Champagne, Reims, FR	\$150
The Lane Lois Blanc de Blanc, Sparkling, Adelaide hills, SA	\$18 / \$80
Dal Zotto Pucino Prosecco, King Valley, VIC	\$17 / \$75
Mumm Marlborough Sparkling, NZ	\$19 / \$85
Zilzie BTW, Sparkling, Murray Darling, VIC	\$13 / \$56

WHITE WINE

Dead Man Walking Riesling, Eden Valley, SA	\$17 / \$75
Mount Langi Ghiran "Billi Billi" Pinot Gris, VIC	\$17 / \$75
Amelia Park "Trellis" Chardonnay, Margaret River, WA	\$16 / \$73
Punt Road Chardonnay, Yarra Valley, VIC	\$18 / \$77
Mount Riley Sauvignon Blanc, Marlborough, NZ	\$15 / \$60
Penny's Hill "The Agreement" Sauvignon Blanc, McLaren Vale, SA	\$18 / \$77
Zilzie "BTW" Pinot Grigio, Murray Darling, VIC	\$14 / \$56

ROSE

Les Peyrautins Rose, Lauguedoc, FR	\$15 / \$60
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MOSCATO

Fiore Moscato, Mudgee, NSW	\$17 / \$75
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RED WINE

Santolin Little Saint Pinot Noir, Yarra Valley, VIC	\$17 / \$75
Cantina Tollo "Nativo" Sangiovese, Abruzzo, IT	\$15 / \$60
Head Heart & Home Shiraz, Barossa Valley, SA	\$15 / \$60
Leeuwin Estate "Siblings" Shiraz, Margaret River, WA	\$18 / \$77
Sister's Run "Old Testament" Cabernet Sauvignon, Coonawarra, SA	\$16 / \$73
Zilzie "BTW" Cabernet Merlot, Murray Darling, VIC	\$14 / \$56

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Get the facts **DrinkWise.org.au**

Rydges Hotels & Resorts promotes the responsible service of alcohol