



## WELCOME TO ASTER

*Inspired by our proximity to the sweeping Sydney skies, the offerings at Aster are designed to celebrate the here and now. Stay safe in the harbour with tried and true cocktail classics, or venture into uncharted territory with our own daring interpretations and tinctures. Ensclosed in elegance, grounded by technique, every sip is an experience.*

*Our world-class bar team has thoughtfully selected every ingredient, product, and boutique wine you see on the menu. We invite you to explore, to share, and to savour the possibilities.*

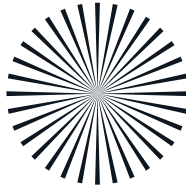
*Aster – You are here.*

Director of Bars  
*Mattia Arnaboldi*

Bar Manager  
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*Matteo Escana*

Commissary Manager  
*Salvatore Cerreto*



## NAVIGATION

### ASTER BEYOND

Twist on Classic Cocktails	04
Aster Signature Cocktails	05
Bespoke and Lost Cocktails	06
Non-Alcoholic Cocktails	07

### WINE AND BEER

Wine by the Glass	08
Beers and Cider	09
Wine by the Bottle	10

### SPIRITS OF THE WORLD

Gin	12
Vodka, Tequila	13
Mezcal, Rum, Cachaça	14
Scotch Whisky	15
Blend Whisky and Rest of the World Whisk(e)y	16
Distilled and Eau De Vie, Apertif	17
Amaro, Vermouth, International	18
French, Sherry and Tawny, Non-Alcoholic	19

### DINING

Food	20
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**WHITE TRUFFLE NEGRONI 28**

Never Never Triple Juniper Gin, Rinomato Bianco, Mancino Bianco, White Truffle, Basil

*A mellow and velvety take on a white Negroni with a touch of white truffle and basil.*



**TROPICAL OLD FASHIONED 28**

Plantation Dark Rum, Woodford Rye, Coconut, Banana, Bitters

*A rum Old Fashioned with a tropical twist. Sweetness balanced with a touch of rye whisky.*



**WHITE MARY 28**

Fino Sherry, Four Pillars Olive Leaf Gin, Heirloom Tomato, Citrus, Celery, Pepper

*An abstract twist on a classic Bloody Mary, recreated with a dry finish and salty complexity.*



**WHISKY HIGHBALL 28**

Johnnie Walker Gold, Mancino Bianco, Pear, Celery Salt Solution, Saltbush

*A Whisky Highball elevated with fresh fruit, a dash of salt and native Australian ingredients. The perfect balance of salty and sweet.*



**BEYOND MARG 28**

Los Arcos tequila, Vida Mezcal, Falernum, Orgeat, Citrus, Matcha

*A Margarita with more. Sweet, nutty undertones with a piquant kick of matcha.*

**VENUS 30**

Tried & True Vodka, Riesling, Cacao, Strawberry Gum, Berry Mead

*Inspired by the warm, rusty auras of Venus, this cocktail merges a sweet effervescence with a gentle complexity. Strawberry gum and fermented honey mead are the heroes.*

**RED HALF MOON 30**

Aperol, Tempus Banana Liqueur, Berries, Grapefruit, Champagne, Coral

*A sour fizz-style drink with an intricate balance of fruitiness. Imagined to represent the mysteries of the Red Moon.*

**ORANGE SKY WAVES 30**

Never Never Triple Juniper Gin, Fermented Mandarin, Lemon Thyme, Verjuice

*The tang of natural fermentation meets sweet herbaceous undertones in this perfect pre-dinner drink.*

**GALAXY 30**

Los Arcos Tequila, Honeydew Melon, Sage, Verjuice, Citrus, Honeycomb

*A celebration of tequila. Lightened with carbonation, gentle fruitiness and an aromatic finish.*

**URANUS 30**

Tried & True Vodka, Mancino Ambrato, Pandan, Wattleseed

*A velvety-smooth, punch-style cocktail.*

**EARL GREY MARTINI 35**

Never Never Navy Strength, Earl Grey, Lemon, Sugar, Egg White

*This drink was created by Audrey Saunders, one of New Yorks City's most famous bartenders of recent history. She was the pioneer behind the iconic Pegu Club bar, which operated from 2005 until 2020. This delicate cocktail provides smooth notes of earl grey complimented by fresh citrus and a sugar rim to bring everything together.*

**RENAISSANCE 60**

Michter's 10 Year Bourbon, Mancino Bianco, Ruby Port, Grand Marnier

*Opened in 1934, the famous Rainbow Room in New York City has long been revered as one of the city's most luxurious and high-profile venues. Home to the "King of Cocktails", Dale DeGroff, known for his skill and books on bartending. The Renaissance, featured on their menu, defines elegance with a delicate balance of dry vermouth and sweet ruby port, enhanced by a mist of Grand Marnier.*

**CAFÉ DE PARIS 350**

Paradis Hennessy, Krug, Sugar, Bitters

*A rare survivor of the 1920s nightclub boom, this notorious cabaret venue opened in Piccadilly Circus in London in 1924 and closed in 2020. It quickly became an iconic location hosting the likes of Frank Sinatra and Grace Kelly. This venue boasted a menu of premium champagne and spirits. We present our premium champagne cocktail as an ode to this piece of history.*

**PREMIUM SAZERAC 75**

Hennessy XO, Peychaud's Orange Bitters, Absinthe

*Sazerac de Forge et Fils was the first Old World company to export its fine French brandy to the New World in the 19th century. It was popular in New Orleans during the waning days of French Creole culture, when it eventually made the acquaintance of absinthe, sugar and Peychaud's bitters. Thus, the Sazerac as we know it today was born. Today, New Orleans is still home to the original Sazerac Bar, located in the 1940s-era Roosevelt Hotel.*



### PREMIUM MARGARITA 50

Fortaleza Anejo, Pierre Ferrand Curaçao, Lime, Lava Salt

*The first known mention of a tequila-based cocktail called the “margarita” appeared on the 17th of September, 1953 in a California newspaper called the **Press Democrat**. In an article, titled “Memo from Mike by Michael Demarest”, Demarest recounts a meal in Ensenada, Mexico washed down with “margaritas”.*

### NON-ALCOHOLIC



### SPACE BUBBLES 20

Seedlip Garden, Non-marmalade Hibiscus, Citrus



### SEASONAL SEEDLIP SOUR 20

Seedlip Grove, Citrus, Egg White, Sweetness

W I N E B Y T H E G L A S S A N D B E E R	<b>BUBBLES</b>	
	Clover Hill Tasmanian Cuvée <i>Pipers River, Tasmania</i>	19
	2015 Moët & Chandon Grand Vintage <i>Reims, France</i>	38
	Krug Grand Vintage <i>Reims, France</i>	90
	<b>WHITE</b>	
	Grosset 'Alea' Riesling <i>Clare Valley, South Australia</i>	24
	Craggy Range Sauvignon Blanc <i>Martinborough, New Zealand</i>	18
	2019 Domaine William Fèvre 1er 'Montmains' <i>Bourgogne, France</i>	35
	2019 Bimbadgen Palmer Lane Chardonnay <i>Hunter Valley, NSW</i>	24
	<b>ROSÉ / ORANGE</b>	
	Château de Minuty Prestige <i>Provence, France</i>	18
	<b>RED</b>	
	Kooyong Estate Pinot Noir <i>Mornington Peninsula, Victoria</i>	24
	Bimbadgen Signature Shiraz <i>Hunter Valley, New South Wales</i>	16
Mount Horrocks Nero d'Avola <i>Clare Valley, South Australia</i>	17	
Vasse Felix Cabernet Sauvignon <i>Margaret River, Western Australia</i>	22	
Terrezas Grand Reserve Malbec <i>Mendoza, Argentina</i>	24	



## BEERS AND CIDERS

Mountain Culture Lager 4.6% <i>Katoomba, NSW</i>	14
Stockade Brewery 'Fight Path' Pale Ale 4.5% <i>Marrickville, NSW</i>	14
Stockade Brewery '8 Bit' IPA 6.5% <i>Marrickville, NSW</i>	16
Capital Brewery Zero-Ale Pacific Ale 0.5% <i>Canberra, ACT</i>	10
Willie Smith 'Bone Dry' Apple 5.4% <i>Huon Valley, TAS</i>	15

## WINE COLLECTION

W I N E  B Y T H E B O T T L E	<b>BUBBLES</b>	
	Clover Hill Tasmanian Cuvée <i>Pipers River, Tasmania</i>	99
	Louis Roederer Collection 243 <i>Reims, France</i>	170
	2015 Moët & Chandon Grand Vintage <i>Reims, France</i>	220
	Krug Grand Vintage 130em <i>Reims, France</i>	510
	Ruinart R de Rose <i>Reims, France</i>	390
	 <b>WHITE</b>	
	Grosset 'Alea' Riesling <i>Clare Valley, South Australia</i>	120
	Kanta 'Museum Release' Riesling <i>Adelaide Hills, South Australia</i>	130
	Grosset Fiano <i>Clare Valley, South Australia</i>	145
Craggy Range Te Muna Sauvignon Blanc <i>Martinborough, New Zealand</i>	89	
Ata Rangi Te Wa Sauvignon Blanc <i>Martinborough, New Zealand</i>	130	
Vasse Felix Sauvignon Blanc <i>Margaret River, Western Australia</i>	140	
Cape Mentelle 'Wallcliffe' Sauvignon Blanc Semillon <i>Margaret River, Western Australia</i>	120	
2019 Domaine William Fèvre 1er 'Montmains' <i>Bourgogne, France</i>	178	
2019 Bimbadgen Palmer Lane Chardonnay <i>Hunter Valley, NSW</i>	130	

## WINE COLLECTION

## ROSÉ / ORANGE

Château de Minuty Prestige 85  
*Provence, France*

## RED

Kooyong Estate Pinot Noir 120  
*Mornington Peninsula, Victoria*

2016 Farr Rising Pinot Noir 140  
*Geelong, Victoria*

Tar & Roses Sangiovese 82  
*Heathcote, Victoria*

John Duval Concilio Shiraz 95  
*Barossa Valley, South Australia*

Bimbadgen Signature Shiraz 75  
*Hunter Valley, New South Wales*

Vasse Felix Cabernet Sauvignon 105  
*Margaret River, Western Australia*

Terrezas Grand Reserve Malbec 120  
*Mendoza, Argentina*

A S T E R

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Archie Rose Bone and Dry, <i>Australia</i>	17
Aviation, <i>United States of America</i>	15
Bombay Premium Cru, <i>United Kingdom</i>	17
Beefeater 24, <i>United Kingdom</i>	13
Boutique Smoked Rosemary, <i>Australia</i>	18
Boutique Finger Lime, <i>Australia</i>	18
Botanist Dry, <i>Scotland</i>	17
Citadelle Original, <i>France</i>	15
Elephant Navy Strength, <i>Germany</i>	20
Elephant Barrel Aged, <i>Germany</i>	20
Elephant Orange & Cocoa, <i>Germany</i>	20
Elephant Dry, <i>Germany</i>	19
Four Pillars Olive Leaf, <i>Australia</i>	18
Four Pillars Shiraz, <i>Australia</i>	17
Four Pillars Dry, <i>Australia</i>	16
Four Pillars Yuzu, <i>Australia</i>	15
Dasher & Fisher Meadow, <i>Australia</i>	15
Gin Mare, <i>Spain</i>	16
Herno Old Tom, <i>Sweden</i>	17
Hendricks Lunar, <i>Scotland</i>	17
Herno Navy Strength, <i>Sweden</i>	16
Hickson Road, <i>Australia</i>	14
Ironbark Wattleseed, <i>Australia</i>	14
Ki No Bi, <i>Japan</i>	18
Monkey 47 Dry, <i>Germany</i>	20
Monkey Sloe, <i>Germany</i>	21
Never Never Southern Strength, <i>Australia</i>	18
Never Never Triple Juniper, <i>Australia</i>	17
Never Never Oyster Shell, <i>Australia</i>	18
Nikka Coffey, <i>Japan</i>	17
Roku, <i>Japan</i>	14
Sipsmith V.J.O.P, <i>United Kingdom</i>	18
AHD Green Ant, <i>Australia</i>	18
Ondina, <i>Italy</i>	20
Tanqueray 10, <i>Scotland</i>	17
Saint Felix Wild Forest, <i>Australia</i>	17
West Wind Cutlass, <i>Australia</i>	14

## VODKA

Archie Rose Native, <i>Australia</i>	16	S P I R I T S
Absolut Elix, <i>Sweden</i>	13	
Belvedere Bartezek, <i>Poland</i>	17	
Belvedere Heritage Rye, <i>Poland</i>	20	
Belvedere Smogory, <i>Poland</i>	16	
Grey Goose, <i>France</i>	17	
Tilde, <i>Australia</i>	14	
Nikka, <i>Japan</i>	16	
Ukiyo, <i>Japan</i>	16	
Haku, <i>Japan</i>	14	
Saint Felix Yuzu & Green Tea Spirit, <i>Australia</i>	15	
Titos, <i>United States of America</i>	15	
Zubrowka, <i>Poland</i>	13	

## AGAVE

## TEQUILA

Arette Blanco	22
Altos Blanco	14
Azul Reposado	50
Calle 23 Blanco	13
Don Julio 1942	40
Don Julio Anejo	25
Don Julio Blanco	18
Don Julio Reposado	21
Los Arcos Blanco	16
Fortaleza Anejo	35
Fortaleza Reposado	26
Fortaleza Blanco	21
Herradura Ultra Anejo	30
Ocho Blanco	20
Ocho Reposado	22

## A S T E R

### MEZCAL

Montelobos Ensemble	26
Montelobos Espadin	18
Vida Del Maguey	17
Los Siete Misterios Doba Yej	18
Del Maguey San Luis Del Rio	28

### RUM

Appleton Estate Rare Blend 12yr, <i>Jamaica</i>	15
Diplomatico Exclusiva Rum, <i>Venezuela</i>	18
Diplomatico Planas Rum, <i>Venezuela</i>	16
Husk Rum Pure Cane, <i>Australia</i>	21
Archie Rose White Cane, <i>Australia</i>	15
El Dorado 15, <i>Guyana</i>	20
Havana Club Maestros, <i>Cuba</i>	20
Flor De Cana 25, <i>Nicaragua</i>	40
Goslings Black Seal Rum, <i>Bermuda</i>	15
Mount Gay Black Barrel, <i>Barbados</i>	17
Plantation 20th Anniversary, <i>Barbados</i>	30
Plantation 3 Star, <i>Caribbean Islands</i>	14
Plantation Original Dark, <i>Caribbean Islands</i>	14
Plantation O.F.T.D, <i>Caribbean Islands</i>	14
Plantation Pineapple, <i>Caribbean Islands</i>	14
Pampero Anniversario, <i>Venezuela</i>	15
Plantation Single Barrel 2007, <i>Australia</i>	30
Rhum Agricole J.M. <i>Martinique</i>	20
Zacapa Centenario 23, <i>Guatemala</i>	18

### CACHAÇA

Germana Cachaça	13
Sabatiga Preciosa	30

## SCOTCH WHISKY

Aberfeldy Single Malt 12yr	16
Aberlour Double Oak 16yr	34
Aberlour 12yr	17
Ardbeg 10yr	20
Ardbeg Corryvreckan	30
Ardbeg Uigeadail	28
Auchentoshan Three Wood Single Malt	26
Aultmore Single Malt 12yr	25
Balvenie Caribbean Cask 14yr	25
Balvenie Doublewood 12yr	20
Bowmore 18yr	30
Bruichladdich Port Charlotte 10yr	24
Bunnahabhain Stireadair Single Malt	28
Boutique Single Malt 10yr	25
Boutique Single Malt 15yr	30
Caol Ila 12yr	20
Dalmore Single Malt 12yr	21
Darkness Sherry Cask 8yr	24
Dalwhinnie 15yr	18
Glekinchie 12yr	20
Glenfiddich 12yr	18
Glenfiddich 21yr	45
Glenlivet 18yr	25
Glenmorangie 10yr	16
Glenmorangie Nectar D'or	18
Glenmorangie Signet	45
Highland Park Single Malt 12yr	19
Lagavulin 16yr	30
Laphroaig 10yr	21
Longomor 16yr	30
Longomor 23yr	50
Macallan 18yr Double Oak	110
Macallan Single Malt 12yr Sherry Oak	30
Oban 14yr	24
Talisker Storm	17

## A S T E R

## BLEND WHISKY

Chivas 25yr	65
Chivas Regal 18yr	24
Chivas 12yr	13
Johnnie Walker Blue	45
Johnnie Walker Gold	15

## REST OF THE WORLD

## NORTH AMERICAN WHISKY

Buffalo Trace	14
Canadian Club 12	14
Eagle Rare 10yr	20
Elijah Craig Small Batch	17
Gentleman Jack	14
High West Rendezvous Rye	22
Jack Daniels Single Barrel	18
Jim Beam Small Batch	18
Makers Mark 46	14
Michters Single Barrel Toasted Sour Mash	30
Michters Rye 10yr	35
Whistle Pig Rye 12yr	25
Woodford Reserve	15
Woodford Reserve Rye	18

## IRISH WHISKEY

Jameson Black Barrel	14
Redbreast 12yr	26

## AUSTRALIAN WHISKY

Gospel Straight Rye 2yr	14
Archie Rose Rye	22
Starward Nova Single Malt	15
Morris Muscat Barrel Single Malt	20
Lark Whisky Chinotto Cask	50
Lark Whisky Brandy & PX Sherry Cask	50



## JAPANANESE WHISKY

Fuji Single Grain	26
Nikka Single Malt Yoichi	44

## DISTILLED AND EAU DE VIE

## COGNAC

Bisquit & Dubouche XO	45
Hennessy Paradis	220
Hennessy VS	16
Hennessy VSOP	21
Hennessy XO	40
Pierre Ferrand	20

## ARMAGNAC

Bas Delord Recolte 1985	22
Darroze 12yr Grand Bas	23

## BRANDY AND CALVADOS

Applejack Laird's	14
Avallen Calvados	16
Barsol Quebranta Pisco	13
Massenez Golden & Pear William Brandy	18

## APERTIF

Aperol	12
Campari	12
Italicus Rosolio	15
Rhubi Mistelle	14
Rinomato Rosso Aperitivo	12
Rinomato Bianco Aperitivo	12
Saint Felix Bitter Citrus	14

## A S T E R

## A M A R O

Averna	14
Braulio	13
Cynar	13
Fernet Branca	14
Montenegro	14
Nonino	16

## V E R M O U T H

Carpano Antica	13
Cocchi di Torino	13
Cocchi Americano Rosa	16
Mancino Rosso	11
Mancino Bianco	11
Mancino Ambrato	12
Mancino Chinato	16
Noilly Prat	11
Punt e Mes	12

## L I Q U O R I N T E R N A T I O N A L

Disaronno Amaretto	13
Frangelico	12
Luxardo Maraschino	15
Chambord	14
Ancho Reyes Verde	15
Ancho Reyes Chile Ancho	15
Cherry Brandy Ableforth	12
Cointreau	11
Chinola Passionfruit	13
Drambuie	15
Mac	14
Marionette Apricot Brandy	15
Marionette Crème de Mure	15
Marionette Peach	15
Marionette Crème de Cassis	15
Muyu Vetiver	16
Pimms	12
Tempus Fugit Crème Cacao	14

Tempus Fugit Creme De Banane	14
Tempus Fugit Creme De Menthe	14
Tempus Fugit Liqueur De Violet	14
Mr Black Coffee	13

## FRENCH

Chartreuse Green	18
Chartreuse Yellow	17
Dom Benedictine	14
Dubonnet Rouge	14
Grand Marnier	15
Lillet Blanc	11
Mandarine Napoleon	14
Pernod Absinthe	20
Pernod Ricard	14
Pernod Pastis	15
Pierre Ferrand Dry Curacao	14
St Germain Elderflower	13
Suze	12

## SHERRY AND TAWNY

Toro Albala Electrico Fino NV	13
Penfolds Port Grandfather	23

## NON-ALCOHOLIC SPIRITS

Seedlip Grove	13
Seedlip Garden	14
Seedlip Spice	13

## NON-ALCOHOLIC WINE

Non 2 Caramelised Pear & Kombu	15
Non 5 Lemon Marmalade & Hibiscus	15

## F O O D

## VEGETABLES

<i>Baby cucumbers, whipped feta, mint, hemp seed</i> <b>V, GF</b>	18
<i>Southern Highlands heirloom vegetables, miso hummus</i> <b>V, DF, GF</b>	22
<i>Hasselback potatoes, sour cream, Yarra Valley salmon caviar, chives</i> <b>V, GF</b>	24

## RAW

<i>Half shell Hervey Bay scallop ceviche, finger lime, seaweed (3)</i> <b>DF, GF</b>	30
<i>Sydney Rock Oysters, yuzu soy dressing, spring onion oil (6)</i> <b>DF, GF</b>	45
<i>Beef tartare, dijon, pickles, gruyere, wattleseed cracker</i> <b>DF</b>	28

## GRILLED

<i>Riverina haloumi, jamon serrano, zhoug (3)</i> <b>GF</b>	24
<i>Lobster slider, xo mayo, baby gem</i>	18 ea
<i>Oyster mushroom, kimchi, gruyere, baguette</i>	8.5 ea

## CURED &amp; AGED

<i>Marinated Australian olives</i> <b>V, DF, GF</b>	13
<i>Char-grilled sourdough, cultured butter</i>	9
<i>Prosciutto de Parma (15-month)</i>	18
<i>Squid ink, truffle and free-range pork salami</i>	18
<i>Pino's wagyu bresaola</i>	22
<i>Selection of Australian cheese, lavosh, quince paste</i>	40

## SWEET

<i>Petite fours</i>	18
<i>Caramelised nut tart, chocolate ganache</i>	18

## VEGAN OPTIONS

<i>Marinated Australian olives</i> <b>V, DF, GF</b>	13
<i>Baby cucumbers, macadamia cream, mint, hemp seed</i> <b>V, DF, GF</b>	18
<i>Southern Highlands heirloom vegetables, miso hummus</i> <b>V, DF, GF</b>	22
<i>Hasselback potatoes, coconut yoghurt, chives</i> <b>V, DF, GF</b>	24
<i>Oyster mushroom, kimchi, baby gem, baguette</i> <b>V, DF</b>	8.5 ea