

# MENU



PALACE  
CENTRAL

CINEMA REIMAGINED

Level 3, 28 Broadway, Sydney, NSW

## SPARKLING

	Flute	Bottle
<b>La Gioiosa 'Il Fiore' Prosecco</b> Venteo, Italy	10.00	44.00
<b>Clover Hill Tasmanian Cuvee</b> Tasmania, Australia	13.00	62.00
<b>Piper-Heidsieck Cuvee Brut</b> Champagne, France	18.50	85.00

## WHITE

	150ml	Bottle
Ask our staff about our Feature Length, Epic & Double Feature pour sizes.	Standard Pour	
<b>Robert Oatley Signature Riesling</b> Great Southern, Australia	11.00	46.50
<b>Pocketwatch Pinot Grigio</b> Central Ranges, NSW	10.50	41.50
<b>Ara Single Estate Pinot Gris</b> Marlborough, NZ	11.00	44.50
<b>Pikorua Sauvignon Blanc</b> Marlborough, NZ	9.50	40.00
<b>Shaw and Smith Sauvignon Blanc</b> Marlborough, NZ	13.00	55.00
<b>Fat Bastard Chardonnay</b> California, USA	11.50	48.50
<b>Pedestal Chardonnay</b> Margaret River, WA	12.00	55.00

## ROSÉ

150ml Bottle

Ask our staff about our Feature Length, Epic & Double Feature pour sizes.

Standard  
Pour

**Mirabeau 'La Comtesse' Rosé**  
Côtes de Provence

11.00 50.00

## RED

150ml Bottle

Ask our staff about our Feature Length, Epic & Double Feature pour sizes.

Standard  
Pour

**Cruel Mistress Pinot Noir**  
Great Southern, WA

11.50 49.00

**Handpicked Pinot Noir**  
Mornington Peninsula, VIC

12.50 55.00

**Pikes 'Los Capaneros' Shiraz Tempranillo**  
Clare Valley, SA

10.50 45.00

**Barossa Estate GSM**  
Adelaide Hills, SA

12.50 52.00

**Taltarni 'T Series' Shiraz**  
Victoria, AUS

10.00 44.50

**Four in Hand Shiraz**  
Barossa Valley, SA

13.00 55.00

**Rymill 'The Dark Horse' Cabernet**  
Coonawarra, SA

11.50 46.50

**Esquinas de Argento Malbec**  
Mendoza, Argentina

11.00 43.00

## BEER & CIDER

Bottle

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<b>Wayward Camperdown 1 Pale Ale</b> English summer ale style with a twist NSW, Australia	8.00
<b>Wayward Fusami Victory IPL</b> Crisp, clean malt character with tropical fruit and angostura bitters NSW, Australia	9.00
<b>Corona Extra</b> Refreshing, crisp and light Mexico	9.00
<b>Sapporo</b> Tangy, hoppy and bitter Japan	9.00
<b>Stella Artois</b> Bitter, dry and refreshing Belgium	9.00
<b>Stella Artois Legeire</b> Lighter sibling of the Stella Artois Belgium	8.00
<b>Bentspoke Crankshaft IPA</b> Notes of citrus and pine, a nice punch of hops and a solid malt finish ACT, Australia	9.00
<b>Bentspoke Barley Griffen Pale Ale</b> Soft fruity aromas and light biscuity malt ACT, Australia	9.00
<b>Young Henrys Cloudy Cider</b> An English Farmhouse style cider; Tart, cloudy and complex NSW, Australia	8.00
<b>Sidro Del Bosco</b> Easy drinking cider with a superbly crisp taste Veneto, Italy	8.00

## SPIRITS

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30ml

### Vodka

<b>Old Youngs Pure No.1</b> 40% - WA, Australia	12.00
<b>Tito's Handmade Vodka</b> 40% - Texas, USA	10.00
<b>Absolut Vodka</b> 40% - Åhus, Sweden	8.00
<b>Belvedere</b> 40% - Żyrardów, Poland	8.00

### Gin

<b>Sipsmith London Dry Gin</b> 41.6% - London, UK	12.00
<b>Hendricks Gin</b> 41.4% - Scotland, UK	12.00
<b>Poor Toms Sydney Dry Gin</b> 41.3% - NSW, Australia	9.00
<b>Four Pillars Navy Strength</b> 58.8% - VIC, Australia	15.00

### Rum

<b>Mount Gay XO</b> 43% - Barbados	10.00
<b>Matusalem Classic</b> 40% - Santiago, DR	10.00
<b>Kraken Spiced Rum</b> 47% - Trinidad	10.00
<b>Mount Gay Silver Rum</b> 40% - Barbados	8.00

## SPIRITS

30ml

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### Whiskey

<b>Woodford Reserve</b> 43.2% - Kentucky, USA	9.00
<b>Auchentoshan Three Wood Single Malt</b> 43% - Lowlands, Scotland	9.00
<b>Starward Wine Cask Single Malt</b> 41% - VIC, Australia	12.00
<b>Yamazaki Distillers Reserve Single Malt</b> 43% - Yamazaki, Kyoto, Japan	12.00
<b>Monkey Shoulder Blended Scotch</b> 40% - Dufftown, Scotland	12.00
<b>Hyde Irish Whiskey No 1 - 10 Year</b> 46% - Cork, Ireland	18.00

### Cognac & Brandy

<b>Hennessy VSOP</b> 40% - Cognac, France	15.00
<b>St Agnes XO Brandy</b> 40% - Renmark, SA, Australia	12.00

## LIQUEURS

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30ml

### **Baileys Irish Cream**

17% - Ireland

8.00

### **Kahlua Coffee Liqueur**

20% - Mexico

8.00

### **Disaronno Amaretto**

28% - Italy

8.00

### **Cointreau**

40% - France

8.00

## COCKTAILS

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Selections from the Everleigh Bottling Co.

### **Old Fashioned Bourbon Whiskey**

White sugar cube & Angostura Bitters

18.00

### **Negroni**

Cocchi Sweet Vermouth, Gin & Campari

18.00

### **Martini**

Gin, Dolin Dry Vermouth & Orange Bitters

18.00

### **Manhattan**

Whiskey, Bitters, Rosso Vermouth

18.00

## BOARDS \*

	Individual	Share
<b>Charcuterie</b>	16.25	32.50
<p>Classico Salami, Bresaola &amp; Prosciutto (all locally sourced from NSW butchers), mixed olives &amp; caperberries, tamari almonds, dates, walnuts &amp; cornichons, accompanied with seeded mustard &amp; black truffle pesto, served with brickfields soy linseed &amp; fig and walnut breads</p>		
<b>Vegetarian</b>	16.25	32.50
<p>Fresh tomato medley tossed w Alto extra virgin oil, garlic, salt, cracked pepper &amp; fresh basil, tamari almonds, walnuts &amp; dates, hummus sprinkled with paprika, ricotta served w oil, sea salt, cracked pepper &amp; fresh lemon, mixed marinated olives and artichoke &amp; dalmades all served with Misura whole wheat biscuits, brickfields soy linseed bread</p>		
<b>Cheese</b>	16.25	32.50
<p>Cantorel Fourme d'Ambert (France), Brie Mont Pere (France) &amp; Warrnambool Cheddar (Australia), cornichons &amp; caperberries, mixed marinated olives and artichoke, black truffle pesto &amp; caramelised onion chutney, served with Misura whole wheat biscuits, brickfields soy linseed &amp; fig and walnut breads</p>		

\* For foyer consumption only



## SNACKS \*

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Hummus, Dolmades, with Brickfields Soy Linseed Bread (V&V)	12.00
Mixed Olives, Tamari Almonds, Organic Balsamic Vinegar & Alto extra virgin Olive Oil Dip with Brickfields Soy Linseed Bread (V&V)	12.00

### TOASTED CIABATTA'S

All served with potato chips & mixed a leaves garnish

Buffalo Mozzarella, Pesto, Fresh Basil & Roma Tomato (V)	14.50
Marinated Portabello Mushroom & Artichoke, Swiss Cheese (V)	14.50
Off the bone Ham, Gruyere, and Dijon mustard	14.50
Smoked Brisket Pastrami, Sauerkraut, Swiss Cheese & Dijon Mustard	14.50

## SWEETS \*

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Brickfields Pastries delivered daily (ask for today's selection)	5.00
Semolina Orange Blossom Cake	8.00
Persian Love Cake (GF)	8.00
Carrot, Orange & Pistachio Cake	10.00
Flourless Chocolate Cake (GF)	10.00
Mango Passionfruit Raw Cake (DF, GF, V)	8.00

\* For foyer consumption only

# CONFECTIONARY

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**Connoisseur Handmade Choctop** 6.00

**Flavours**

Honey Macadamia      Café Grande  
Cookies & Cream      Choc Honey Nougat  
Belgian Chocolate      Salted Caramel  
Classic Vanilla

**Maltesers** 5.50

**M&M's** Peanut or Plain 6.50

**Xocolatl** White Strawberry 9.50

**Xocolatl** Dark Fruit & Nut 9.50

**Xocolatl Fairtrade** Dark / Milk 9.00

**Pana Chocolate** 45g block 8.00

**Flavours**

Nuts 50% cacao      Mint 60% cacao  
Eighty 80% cacao      Sour cherry & vanilla 60% cacao

**Kettle Chips** 5.00

**Flavours**

Sea Salt      Sea Salt & Cider Vinegar  
Chilli      Honey Soy Chicken

**Nuts About** Peanut 5.50

**Nuts About** Cashews 4.00

**Nuts About** Spicy Cashews 5.50

**Nuts About** Macadamias 8.00