

## DESSERT

Petits fours, bite size house made chocolates & other sweets (For dietary requirements, please consult our staff)	12
Coffee coupe “Kruithof” coffee ice-cream, coffee granita, coffee mousse, almond GF	15
Yuzu & matcha, yuzu bavarois, matcha sorbet, matcha crumble NF	16
Vanilla cheesecake, fresh raspberries, raspberry sorbet, raspberry gel NF	16
Valrhona dark chocolate delice, walnuts, chocolate sorbet GF V	17
Blood orange pizza, whipped mascarpone, citron marmalade, lemon balm (GF & DF on request)	21

## KIDS

Ages 3 - 11

Margherita pizza VG NF (GF on request)	16
Spaghetti bolognese NF (GF on request)	18

*All kids meals include a choice of soft drink or water and a choice of ice cream (chocolate, strawberry or vanilla)*

GF Gluten Free · DF Dairy Free · NF Nut Free  
VG Vegetarian · V Vegan

*Speak to our friendly team about our specials of the day and kindly inform us of any dietary requirements.*

*No credit card charges, No Public holiday surcharge  
Club Central Members receive a 10% discount.*

ABOVE  
**eight**  
*bar + lounge*

[ABOVE8.COM.AU](http://ABOVE8.COM.AU)

@above8rooftopbar



Got a reason to celebrate?

Host your next  
event with us!



## BAR SNACKS

Marinated Italian olives GF DF V	9
Sweet potato crisps, smoked paprika, guacamole GF NF V	12
Korean chilli & whiskey spiced Biltong GF DF	12
House-baked pillow sourdough, truffle and beef fat candle DF NF	13
Garlic pizza, black pepper, evoo DF NF (GF on request) ADD cheese +\$5	16

## SMALL PLATES

Caprese tomato salad - buffalo mozzarella, Roma tomatoes, aged balsamic, basil GF NF	18
Prawn & avocado salad - yuzu dressing, mango, sourdough crouton NF DF (GF on request)	25
Kingfish ceviche - native herbs, finger lime, Davidson plum gel, native parsley oil NF GF DF	27
Beef carpaccio - Parmigiano Reggiano, aged balsamic, radicchio, salsa verde, pine nuts, capers GF	28
Parma ham & figs - prosciutto di Parma, fresh figs, burrata, basil oil NF GF	29
Antipasto platter - burrata, capocollo, prosciutto di Parma, mortadella, marinated olives, eggplant dip, parmesan grissini, house baked focaccia NF (DF & GF on request)	36

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## MAINS

Club sandwich - schiacciata, smoked chicken, ham, crispy bacon, tomato, Hellmann's mayonnaise NF	27
Wagyu beef burger - brioche bun, spiced tomato chutney, American cheese, lettuce, steak house chips NF (DF on request)	29
Chicken supreme - salsa verde, grilled spring vegetables, crispy kale DF NF GF	33
Panfried crispy skin barramundi - sauce vierge, shaved fennel, green oil, capers DF NF GF	35
"Steak Frites" 250gm Grainge rump - steak house chips, Café de Paris butter NF GF	42
Dry aged Portoro ribeye MB4 - red wine jus, Yorkshire pudding, cipollini onion, caramelised onion DF NF	68

## SIDES

Oak leaf lettuce, house dressing GF NF VG	11
Steakhouse chips GF NF VG	11
Grilled seasonal veg, balsamic glaze GF NF VG	15

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## PIZZAS

Margherita - San Marzano, buffalo mozzarella, Grana Padano, basil, olive oil VG NF	25
Four cheeses - blue cheese, fior di latte, pecorino Romano, brie, truffle honey, toasted sesame seeds NF VG	26
Soppressata - San Marzano, hot salami, stracciatella, Grana Padano NF	28
Cotto e Ananas "Hawaiian" - double smoked gypsy ham, pineapple, San Marzano, fior di latte NF	29
Prawn and Pesto - Fior di latte, prawns, zucchini, garlic oil, Ligurian olives, dill	29
XO E Granchio - XO sauce, spanner crab, red capsicum, shimeji mushroom, spring onion, coriander NF DF	31

All Pizzas can be made Gluten Free on request +\$6

## PASTAS

Casarecce minestrone soup - eggplant, zucchini, cherry tomato, borlotti beans, focaccia croutons NF VG	27
Wagyu beef lasagne - San Marzano, bechamel, basil, parmesan NF	29
Orecchiette Alfredo - slow cooked pork belly, spinach, pork crackles, chives, basil oil NF	32
Crab & prawn ravioli - spiced lobster sauce, baby bok choy, Sourdough crouton, chilli oil NF	36
Spaghetti alle Vongole - Goolwa pipis, white wine, garlic, parsley, tumberries, herb salad DF NF	44

All pasta aside from the lasagne & ravioli can be made Gluten Free