

WELCOME TO SOLANDER BAR

We take a simplistic view on Cocktail creation, offering a small range of all-time Hotel Bar Classics as well as our Botany inspired Signature Cocktails.

In our signature selection we take inspiration from the world of Botany or Plant Science using some kitchen orientated infusion techniques including Sous Vide & using a Rotavapor.

The study of Botany has its long history. Ancient civilizations have known to use plants in many aspects, much of this is for food, thus domestication and agriculture took place. The Chinese had rice, Andes had potatoes, American Indians had Corn and many more.

Some the earliest of botanical works, around 250 B.C., are by Theophrastus, based around the 'History of Plants' (Historia Plantarum) and on the 'Causes of Plants'. Together these books constitute the most important contribution to Botanical Science during antiquity and into the Middle Ages. The Roman medical writer, Dioscorides, provides important evidence on Greek and Roman knowledge of medicinal plants.

In 1665, using an early microscope, Robert Hooke discovered cells in cork, and a short time later, in living plant tissue. The German Leonhart Fuchs, the Swiss Conrad von Gesner, and the British authors Nicholas Culpeper and John Gerard published herbals that gave information on the medicinal uses of plants.

In 1754 Carl von Linné (Carl Linnaeus) divided the plant Kingdom into 25 classes. One variety in particular, the Cryptogamia, included all the plants with concealed reproductive parts (algae, fungi, mosses and liverworts and ferns).

In recent times modern botany (1998) grouped the Plant Kingdom into 4 major groups- Angiosperms, Gymnosperms, Ferns & Mosses and Liverworts.

These groups form the basis of our Signature Drinks - we hope you enjoy!

Solander Team

COCKTAILS SERVED FROM MIDDAY TO
LATE

SIGNATURES

FLOWERING PLANTS (*magnoliophyta*)

Rose Margarita 21

LATIN *Genus Rosa*

SYMBOLISM *Love | Honor | Faith |
Balance*

Olmecca Altos Tequila | activated charcoal |
house rose | violet syrup

Pineapple Colada 20

LATIN *Bromeliales Ananas*

SYMBOLISM *Welcome | Hospitality |
Friendship*

Pineapple & coconut washed Havana 3yr
rum | house kale | pressed pineapple |
agave

Mandarin Dewdrop 20

LATIN *Lingua Sinensis Mandarinica*

SYMBOLISM *Dynamism | Positive Thinking
| Inner Light*

Encanto Pisco | sous vide mandarin & fennel
syrup | T2 Jasmine tea

Apple of Granada Spritz 18

LATIN *Punica Granatum*

SYMBOLISM *Fertility /Health*

Beefeater Gin | sous vide pomegranate rosè
| pomegranate molasses | splash of soda

Citrus Gimlet 19

LATIN *Citrus Australasica*

SYMBOLISM *Hospitality | Honor*

Beefeater Gin | Fennel and orange syrup |
Fresh lime

COCKTAILS SERVED FROM MIDDAY TO LATE

SIGNATURES

FERNS, PALMS, NUTS, FLOWERLESS
PLANTS (pteridophyte, palmæ,
pinophyta, coniferae, racomitrium
mos)

Wakame Mule 20

LATIN *Undaria Pinnatifida*

SYMBOLIZM *Wealth | Success*

Rota evaporator wakame Wyborowa Vodka
| black sesame orgeat | orange blossom |
fresh pressed lime

Stormy Skies 21

LATIN *Sesamum Indicum*

SYMBOLIZM *Good Luck | Immortality*

Havana 3 Rum | Plantation Original Dark
Rum | Pierre Ferrand Dry Orange Curacao |
black sesame orgeat | plum bitters |
activated charcoal | fresh pressed lime

Vanilla & Coffee Martini 22

SYMBOLIZM *Magic spells*

Martell VSOP Cognac | Kahlua | Vanilla |
Single O espresso

ZERO ALCOHOL

G&T Seedlip Spice 94 Aromatic (45ml) 13

G&T Seedlip Garden 108 Herbal (45ml) 13

Negroni 13

Aperol Spritz 13

Mocktails

TBC 13

TBC 13

TBC 13

AVAILABLE FROM 2:30PM

BAR FOOD

House roasted tree nuts cinnamon chili	5
Australian native olives	7
Sweet potato hummus red dessert spice roasted pepper	12
Sydney rock oysters (min. half dozen) <i>Choice of Mountain pepper mignonette Kilpatrick native finger lime</i>	4.5 ea
Heirloom tomato bruschetta burrata basil balsamic	11
Kangaroo tail rillettes bush tomato chutney	14
Hickory smoked crispy wings Gin infused sour cream	15
Truffle parmesan chips	11
Warm Scotch egg emu curry mayonnaise	17
Sesame crusted smoked salmon croquette camembert wakame	15
West burger tomato onion chutney	25
Add fried egg 5 Add Bacon 5	
OZ burger – Kangaroo beetroot chutney blue cheese charcoal brioche	28
Selection of NSW finest cheeses crusty bread fruit chutney (ask Daniel)	21
NSW cured meats pickled vegetables charred bread (ask Daniel)	24

PLEASE ASK TO SEE THE FULL WINE LIST

WINE

*Vintages are subject to change without notice

Sparkling Wine

- NV Angas Brut Cuvee **8/38**
Adelaide, South Australia
- NV Chandon Brut **14/65**
Australia
- NV Moet & Chandon Brut Imperial **30/140**
Epernay, France

White Wine

- 2015 Steingarten Riesling **13.5/61**
Eden Valley, South Australia
- Sam Miranda Pinot Grigio **14/62**
Mornington Peninsula, Victoria
- 2018 Hartog's Sauvignon Blanc Semillon **8/38**
Western Australia
- 2017 Nautilus Sauvignon Blanc **14.5/67**
Marlborough, New Zealand
- 2017 Tyrrells 'Hunter Valley'
Chardonnay **12.5/57**
Hunter Valley, New South Wales
- 2016 Tarrawarra Estate Chardonnay **15/64**
Yarra Valley, Victoria

Rose Wine

- 2017 Triennes Rose **13/59**
Provence, France

Red Wine

2017 Nanny Goat Vineyard Pinot
Noir **19.5/94**
Central Otago, New Zealand

2016 Tyrrells 'Hunter Valley'
Shiraz **12.5/57**
Hunter Valley, New South Wales

2016 Yangarra Shiraz **16.5/71**
McLaren Vale, South Australia

2018 Hartog's Cabernet Sauvignon,
Merlot **8/38**
Western Australia

2016 Vasse Felix Cabernet
Sauvignon **15/67**
Margaret River, Western Australia

Dessert Wine

2017 Glenguin, The Sticky, Botrytised
Semillon **13/58**
Hunter Valley, New South Wales

BEER AND CIDER

James Boag's Premium Light **8**
Kirin Lager **11.5**
Sydney Beer Co Lager **11**
James Squire Swindler Summer Ale **10**
Kosciuszko Pale Ale **11**
White Rabbit Pale Ale **11**
White Rabbit Dark Ale **11.5**
James Squire Orchard Crush Cider **11**

SPIRITED RANGE

Vodka

Wyborowa (Poland)	11
Absolut Elyx (Sweden)	14
Grey Goose (France)	14
Belvedere (Poland)	14
Crystal Head (Canada)	22

Gin

Beefeater (England)	11
Beefeater 24 (England)	15.5
Monkey 47 (Germany)	14
Tanqueray No.10 (England)	15
Hendricks (Scotland)	14
Gin Mare (Spain)	12
Bols Genever (Holland)	15
Citadelle Old Tom (France)	16.5
Poor Toms (Australia)	11.5
Hobart No 4 (Australia)	11.5
Four Pillars (Australia)	12
West Winds (Australia)	13.5
Plymouth Sloe (England)	12

Add Premium Tonic

Fever Tree Mediterranean	2
Fever Tree Indian	2

Tequila

Olmecca Altos Blanco	11
Olmecca Altos Reposado	12
Don Julio Blanco	15
Patron Anejo	28
Patron XO Cafe	15
Don Julio 1942	20
Illegal Mezcal Reposado	15

Rum

Havana 3yr (Cuba)	11
Havana 7yr (Cuba)	13
Plantation Original Dark (Barbados & Jamaica)	12.5
Plantation 5yr Barbados (Barbados)	12.5
Plantation Pineapple (France)	12.5
Gosling's Black Seal (Caribbean)	12
Zacapa Solera 23yr (Venezuela)	14
El Dorado 15yr (Guyana)	24
Rumbullion Spiced (Caribbean)	14
Sailor Jerry Spiced (Virgin Islands)	11.5
Bundaberg Rum Small Batch (Australia)	13

Cognac

Martell VSOP	11
Martell Cordon Bleu	40.5
Hennessy VS	12
Pierre Ferrand 1840	12.5
Hennessy XO	32

American Whiskey

Buffalo Trace	11
Eagle Rare 10yr	14
Woodford Reserve	13
Baker's	15
Basil Hayden's	14
Blantons Original Private Reserve	14
Bulliet Rye	14
Sazerac Rye	25
Apple jack	12

Japanese Whiskey Flight 3 x 20ml

27.5

The Chita Single Grain

Hibiki Harmony

Yamazaki Distillers Reserve

Blended Whiskey

Ballantines	11
Jameson	12
Chivas Regal 12yr	11.5
Chivas Regal Extra	12
Chivas Regal 18yr	15
J Walker Black Label	14
J Walker Blue	42
Kinahan's Small Batch	14

Single Malt Whiskey

Glenlivet Founder's Reserve (Speyside)	12
Glenlivet 15yr (Speyside)	16.5
Balvenie 17yr Double Wood (Speyside)	18
Macallan 12yr (Highland)	15
Macallan Rare Cask (Highland)	46
Oban (Highland)	14
Glenmorangie 10yr (Highland)	14
Glenmorangie 1990 (Highland)	82
Laphroaig (Islay)	15
Lagavulin 16yr (Islay)	17.5
Talisker 10yr (Islay)	13
Nikka from the Barrel (Japan)	17
Hibiki Harmony (Japan)	16
The Chita Single Grain (Japan)	14
Yamazaki Distillers Reserve (Japan)	17

Aperitif/Vermouth

Campari	9
Pimm's	9
Aperol	9
Montenegro	8
Put E Mes	8
Antica Formula	9
Fernet Branca	9
Regal Rogue Daring Dry	10
Regal Rogue Lively White	10
Regal Rogue Wild Rose	10
Regal Rogue Bold Red	10
Lillet Blanc	8
Noilly Prat Dry	9

Liqueurs

Malibu	10
Kahlua	10
Ricard	10
Chartreuse Yellow	10
Chartreuse Green	10
Dom Benedictine	10
Drambuie	10
Chambord	10
Grand Marnier	10

Fortified

Galway Pipe	13
Penfolds Grandfather	19

Pisco

Encanto Pisco	12
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Germana

Germana Cachaca	13
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SINGLE O COFFEE**5/6**

Our friends Single O were established in 2003 in Surry Hills. Our blend is sourced from Kenya, Ethiopia and Brazil.

T2 LOOSE LEAF TEA**5**

English breakfast

Sydney breakfast

French earl grey

Chamomile

China jasmine

Lemongrass & ginger

Peppermint leaf

Detox