

# Cocktails

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## FRESH

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### FADING LIGHT 21

Ketel One Vodka, Pomegranate Liqueur, watermelon shrub, lime juice, vanilla sugar

### THE CHAIRMAN'S PLANE 21

Chairman's Reserve Spiced Rum, Aperol, pink grapefruit syrup, lime juice

### GARDEN PATH 20

Beefeater 24 Gin, Blood Orange Liqueur, lime juice, fresh pineapple, basil leaves

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## TIKI

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### CARIBBEAN CRUCERO 21

Appleton Estate Signature Rum, Mt Gay Eclipse Rum, pineapple juice, passionfruit puree, lime juice, falernum, tiki bitters

### JERRYKILLER 22

Sailor Jerry Spiced Rum, Appleton Estate Signature Rum, Grand Marnier, orange juice, coconut cream, pineapple juice, lime juice, vanilla sugar, fresh banana

### BERMUDA TRIANGLE 20

Goslings Black Seal Rum, lime juice, falernum, Angostura bitters, orange bitters, orange shrub

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\*\* NO SPLIT BILLS \*\*

# Cocktails

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## HERBAL

### **AGUA BENDITA 21**

Beefeater 24 Gin, rosemary syrup, lime juice, egg white, prosecco

### **BASILIC JULEP ICED TEA 20**

Beefeater 24 Gin, elderflower cordial, lemon juice, grapefruit juice  
fresh basil, green tea

### **MONK'S SECRET TO HAPPINESS 20**

Beefeater 24 Gin, Dom Benedictine, lemon juice, raspberry syrup, passionfruit  
puree, cherry bitters, egg white

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## SWEET

### **CALE STREET SOUR 21**

Hayman's Sloe Gin, lemon juice, sugar syrup, egg white, peach bitters

### **PERA SABROSA 22**

Sailor Jerry Spiced Rum, pear shrub, apple juice, lime juice, sugar syrup, mint  
ginger beer

### **MR. MONCITO 20**

Barcardi Carta Blanca, coconut mix, pineapple juice, lime juice, mango sorbet

### **CAMPFIRE ESPRESSO MARTINI 20**

House made Marshmallow Vodka, Kahlua, espresso, marshmallow syrup

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# Wine



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## ESPUMOSO

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<b>NV Dal Zotto Pucino Prosecco</b>	King Valley, VIC	12	59
<b>NV Bodegas Patrocino Gran Zino</b>	Cava-Rioja, ESP	13	62
<b>NV Veuve Cliquot</b>	Reims, FRA	26	130

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## BLANCO

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<b>Snake + Herring Teardrop Riesling</b>	Mt. Barker, WA	13	60
<b>Tar &amp; Roses Pinot Grigio</b>	Strathbogie Ranges, VIC	12	57
<b>Cape Mentelle Georgiana Sauvignon Blanc</b>	Margaret River, WA	13	60
<b>Fat Bastard Chardonnay</b>	California, USA	12	55
<b>Abellio Albarino</b>	Rias Baixas, ESP		59

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## TINTO

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<b>AIX Rosé</b>	Vin de Provence, FRA	14	69
<b>The Pawn El Desperado Pinot Noir</b>	Adelaide Hills, SA	12	59
<b>Bodega Catena Zapata Malbec</b>	Mendoza, ARG	15	70
<b>Bodegas Munoz Finca Tempranillo</b>	La Mancha, ESP	12	59
<b>Vasse Felix Filius Cabernet Sauvignon</b>	Margaret River, WA	14	68
<b>Te Mata Syrah</b>	Hawkes Bay, NZ	13	60
<b>Silver Palm Zinfandel</b>	Napa/Sonoma Valley, USA		75

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# Beer

<b>James Squire Swindler Summer Ale</b> .....	Pale Ale, NSW	9.5
<b>Heineken</b> .....	Lager, NLD	9
<b>Roger</b> .....	Amber Ale, WA	9
<b>James Squire 150 Lashes</b> .....	Pale Ale, NSW	9.5
<b>Stone &amp; Wood</b> .....	Pacific Ale, NSW	9.5
<b>Little Creatures</b> .....	Pale Ale, NSW	9.5
<b>Kosciuszko</b> .....	Pale Ale, NSW	9.5
<b>James Squire Hop Thief 8</b> .....	American Pale Ale, NSW	9.5
<b>White Rabbit</b> .....	Dark Ale, VIC	9.5
<b>James Boags Light</b> .....	Lager, TAS	7.5
<b>Sydney Brew Lager</b> .....	Lager, SYD	9

# Cider

<b>Pipsqueak</b> .....	Apple Cider, VIC	9
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# Bar Food

## **TORTILLA CHIPS** (GF)(V)

trio of selected dips 17

## **CHUNKY FRIES** (V)

curry ketchup & aioli 13

## **PUMPKIN FLOWERS** (V)(5)

whipped ricotta, kalamata olives  
yellow box honey & baby herbs 19

## **ARANCINI FRIJOL** (V)(5)

black bean arancini, green  
salsa & manchego 18

## **TUNA CEVICHE** (GF)

avocado, black sesame & blue corn  
tortilla 24

## **LAMB HARISSA ROLL** (5)

chipotle lime yoghurt 21

## **SMOKED FRIED WINGS** (GF)(7)

hot sauce & pickled cabbage  
salad 22

## **PRAWN SKEWERS** (5)

coconut, sugarcane skewer  
& saffron aioli 22

## **\*\* MOJITO SLIDERS** (3)

grilled chicken, kohlrabi slaw,  
cucumber & mint aioli 21

## **GRILLED KING PRAWNS** (GF)

pineapple salsa & roasted  
chilli oil 32

## **\*\* MIAMI CHEESEBURGER**

Wagyu beef, American cheese  
house pickles, acevichado sauce  
ketchup & sweet potato fries 25

## **\*\* FIELD MUSHROOM BURGER** (V)

grilled haloumi, green tomato, lettuce  
jalapeño salsa, aioli & fries 24

## **FISH OF THE DAY** (GF)

chorizo, saffron potato, green  
beans & plantain 30

*\*\* GF option available upon request*



*Ask about our Sweet Treats*

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# Tapastry

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*"Our tapastry menu has been designed to share delightful experiences  
with others, with a Cuban twist"*

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## **5 OYSTERS CEVICHE 19**

*accompany with RockBare Grenache Rosé, McLaren Vale 13*

## **CHARRED OCTOPUS, SMOKY EGGPLANT, CROUTONS & HERBS 19**

*accompany with Penny's Hill Sauvignon Blanc, Adelaide Hills 13*

## **STUFFED OLIVES 12**

*accompany with our Dal Zotto Prosecco, King Valley 13*

## **VACCA FRITTA 19**

*accompany with Mountadam Shiraz, Barossa Valley 12*

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