



Golden Age Cinema & Bar operates on unceded Gadigal Land. We acknowledge the Gadigal people of the Eora Nation as the traditional custodians of the land, and respect all First Nations' continuing connection to land, water and community.

' THE STUFF THAT DREAMS ARE MADE OF '

THE MALTESE FALCON, 1941

cash not accepted. all transactions incur a 1.13% bank fee, and
1.7% for AMEX. 10% surcharge applies to all transactions on
weekends. 15% surcharge applies to all transactions on public
holidays.

SIGNATURE COCKTAILS

LADY VENGEANCE	22
kimchi infused hoju soju, marionette peach strangelove marionette soda	
ALFREDO GARCIA	24
batanga blanco tequilla, marionette groseille, raspberry, lemon	
FOND OF ME LOBSTER	25
flora de cana aged 7 yr rum, coconut water, lime, marionette pineapple, clarified milk punch	
MAY LOVES PINEAPPLE	22
pineapple infused vodka, ginger beer, matcha	
THE DIANE	23
gospel solera rye, coffee, marionette nocino, coconut, soda	
BEAT (TAKESHI) MARTINI	25
yatsuboshi yuzu gin, yuzushu, sake, oscar bianco dry vermouth	

CLASSIC COCKTAILS

ask the bartender for anything

CAMEO COCKTAIL

see board for the latest special cocktail x movie tie in

SMALL PLATES

country sourdough cultured pepesaya butter (VG,GF option)	9
sydney rock oyster mignonette / natural	5 EA
stracciatella anchovies pesto croutes	12
pumpkin arancini arrabiatta grana padano (VG, Vegan op, GF)	18
blue fin tuna citrus soy salmon roe cracker shiso	18
burrata pear & vanilla olive oil (VG)	24
southern fried chicken chipotle mayo	18
San Daniele prosciutto guindillas	18
LP smoked mortadella grana padano sicillian olives	18

SIDES

old bay fries	11
mixed leaf salad	9
charred broccolini	13
olives	7
almonds	7
crisps	8

BIG PLATES

caprese salad heirloom tomatoes buffalo mozzarella balsamic vinaigrette basil (VG , GF)	21
sardines sumac onion baguette cultured pepesaya butter	24
rigatoni sugo alla vodka grana padano basil (VG)	25
pumpkin ravioli burnt butter sage pinenuts parmigiano reggiano (VG)	28
squid ink spaghetti blue swimmer crab garlic chilli tomato basil	33
southern fried chicken burger lettuce tomato chipotle mayo cheese milk bun fries	25
angus beef burger lettuce tomato pickle secret sauce cheese milk bun fries extra patty +5	25
steak frites angus striploin 200gr MB+2 port jus fries (DF)	37
cone bay barramundi roasted fennel cauliflower puree spiced pine nut and raisin	22
slow cooked wagyu beef cheek creamy polenta wilted spinach red wine jus	

SWEETS

matcha creme brûlée	13
vanilla bean pannacotta raspberry coulis seasonal fruits	13
handmade choctop	8

BEER, CIDER + SELTZER

TAP

reches <i>draught</i> lager NSW	5.0%	350ml	11
4 pines <i>pacific</i> ale NSW	3.5%	350ml	12
asahi <i>super dry</i> lager	5.0%	350ml	14
FP <i>rotating</i> spritz	7%	150ml	15

TINS

heaps normal <i>another</i> lager ACT	<0.5%	375ml	11
yulli's brews <i>seabass</i> mediterranean lager NSW	4.2%	375ml	12
yulli's brews <i>amanda</i> IPA NSW	6.7%	375ml	13
yulli's brews <i>margot</i> dry apple cider NSW	5.0%	375ml	12
yulli's brews <i>jed</i> mid strength ale/lager NSW	3.5%	375ml	12
the gospel <i>rye & dry</i> whiskey gingerale VIC	4.5%	250ml	11

LOW AND NO ALCOHOL

NOT A SPRITZ 0.5% lyres italian spritz, peychauds + salted grapefruit	15
SOUR 0.0% lyres amaretti, citrus + foamer	16
heaps normal another lager 0.0%	11
selection of T.I.N.A.	12
selection of sodas by strangelove	7
still and sparkling mineral water	5/10

ICED COFFEE *available on weekends*

COLD BREW OG blend cold brew, orange, ice	6
ICED MATCHA LATTE matcha, agave, oatmilk, ice	7
MAPLE ICED COFFEE OG blend cold brew, maple syrup, oatmilk, cinamon	7

