

the
WILMOT

BAR

TWILIGHT AT MARGOT'S

Monday through Thursday

4pm – 7pm

Bottle

Taittinger | 99

Martini | 14

Ciroc
Aviation Gin

MOTOWN MONDAYS

Every Monday

5pm – 9pm

Be transported to the Motown era with an eclectic menu of rhythm and blues inspired drinks.

Please see our friendly Wilmot Bar team for our Motown Monday menu.

BEER

International

Asahi	11
Peroni	11
Stella	11

Local & Craft

Wayward Pilsner	12
Wayward Everyday Ale	12
4 Pines Pacific Ale	11
Lord Nelson Three Sheets	14
Wayward Pilsner	12

Non-Alcoholic Beer

Heineken Zero	9
Peroni 0.0	9

CIDER

Apple Thief Pink Lady	10
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H2O

Moda Still	7
Moda Sparkling	7
Coconut Water	7.5

SOFTS' | 7

Coke
Coke Zero
Sprite

JUICE | 7

Orange
Cranberry
Grapefruit
Cloudy Apple
Pineapple

A grand foyer & bar, The Wilmot Bar graces the art deco atrium, creating the heartbeat which energises Kimpton Margot Sydney.

A celebration of the 1930's rich culinary & beverage traditions, our menu is a reflection of yesteryear, yet showcases the best of Sydney's current bar scene.

Signature libations are expertly crafted using unique ingredients & balanced to your preference. Whether stirred down, served up, shaken, flamed, or thrown, we honour the craft of the cocktail & the traditions therein.

Should you be feeling spirited, look no further than our whisky & gin selection, curated to seamlessly guide you towards your personal preference.

Discerning guests at The Wilmot Bar can drink & dine throughout the day until late at night, while visually consuming unabashed elegance.

Here's to you, cheers!

We cordially welcome you in.

THE JOURNEY

Small Bites Salad	3
Large Plates Dessert	4
Wines by the Glass	5
Signature Cocktails	6
Esoteric Classics	7
Non-Alcoholic	8
Gin	9
Whisky	10
Whiskey	11
Agave Vodka Rum Cognac	12
Beer Cider H2O Softs' Juice	13

SMALL BITES | DESIGNED TO SHARE

FRIES (GF)

Fries \$10 | Truffle & Parmesan Fries \$15

FRIED OLIVES (V)

Stuffed green olives with blue cheese \$11

SPICED MIXED NUTS (V) (GF)

Cajun spice \$11

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere cheese \$12

PRAWN TOAST

Corn salsa, chipotle aioli \$19

HALF SHELL ABROLHOS ISLAND SCALLOPS (GF)

Black bean tabbouleh, carrot puree,
pork scratchings \$9.50 each

PEKING DUCK PANCAKE

Hoisin sauce, cucumber, spring onion \$29

EAST 33 PREMIUM SYDNEY ROCK OYSTERS (GF)

Natural served with accompaniment
six \$36 | twelve \$72

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Sesame & dashi dressing, nashi pear, shiso \$31

ORTIZ SARDINES

Garlic Toast \$28

SALAD

MIXED LEAF SALAD (V, GF)

Raspberry dressing \$14

PEAR & BLUE CHEESE SALAD (V, GF)

Endive, walnuts, verjuice dressing \$18

ROAST CABBAGE (V, GF)

Anchovies & lemon, toasted almonds \$15

AGAVE

1800 Silver	14
Heradura Plata	14
Don Julio	14
Olmeca Altos Plata	14
Calle 23	14
1800 Reposado	16
Heradura Reposado	16
1800 Anejo	21
Heradura Anejo	21
Fortaleza Blanco	21
Fortaleza Reposado	28
Fortaleza Anejo	35

VODKA

Ciroc	14
Ketel One	14
Tilde Raw	16
Beluga Noble	16
Grey Goose	18
Belvedere	18

RUM

Pampero Especial	14
Bacardi	14
Flor De Cana 4	14
Appleton Estate Reserve	16
Dark Matter Spiced Rum	16
Flor De Cana 7	16
Kraken Spiced Dark Rum	16
Plantation	16
Flor De Cana 12	18
Ron Zacapa 23	21
Flor De Cana 18	31

COGNAC

Hine VSOP	16
Remy Martin VSOP	18
Chateau Laballe Bas Armagnac Rich	21
Paul Giraud	26
Chateau Laballe Bas Armagnac	28
Resistance	
Tesseron XO 76 Tradition	39

WHISKEY

American Whiskey

Jack Daniels No. 7	14
Makers Mark	14
Gentleman Jack	14
Woodford Reserve	16
Buffalo Trace	16
Basil Hayden	18
Blanton Reserve	18
Legent	18
Woodford Reserve Double Oaked	18
Knob Creek	21
Angel Envy	21
Bookers	21
Eagle Rare 10	21
High West	21
Michter's Rye Whiskey	21
Michter's Straight	21
Michter's US 10	22
Bakers	22
Hudson Baby	26

Irish Whiskey

Jameson	14
Bushmills Black Bush	14
Connemara Peated Single Malt Irish	19

Australian Whiskey

Gospel Solera Rye Whiskey	18
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Canadian Whiskey

Bear Face Triple Oak Whiskey	18
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LARGE PLATES

BROOKLYN VALLEY GRASS-FED BEEF TARTAR (GF)

Black garlic, truffle salsa, lotus chips \$29

QUAIL SAN CHOY BAO (GF)

XO Sauce, endive, pomegranate, coriander \$29

TEMPURA ZUCCHINI FLOWERS (V)

Tomato salsa, ricotta, corn, pecorino \$22

CHICKEN LIVER PARFAIR

Onion marmalade, grilled brioche \$29

PAN-FRIED POTATO GNOCCHI (V)

Spring vegetables, parmesan, verjuice dressing
small \$29 | large \$39

MARKET FISH (GF)

Blood orange, capers, currants, tarragon, fennel \$45

WAGYU BURGER WITH FRIES

Bacon, onion relish, BBQ sauce, tomato, lettuce,
cheese \$32

GRILLED BROOKLYN VALLEY SIRLOIN (GF)

Green tomato chutney, steamed vegetables \$49

CRUMBED CHICKEN

Asian vegetables, cauliflower puree, burnt lime \$36

ORECCHIETTE PASTA (V)

Yuzu, shiitake mushroom, pecorino
small \$29 | add diced prawn meat \$35
large \$39 | add diced prawn meat \$45

DESSERT

SOFT PASSIONFRUIT MERINGUE (V)

Frangelico anglaise, seasonal fruit \$23

LIQUORICE PARFAIT (V, GF)

Poached blue berries, lime, white balsamic crisp \$23

CHEESE PLATER (V)

Quince paste, grilled fruit loaf \$23

Vegan menu available on request

WINES BY THE GLASS

Sparkling		Glass 120ml	Bottle 750ml
NV	Salatin Extra Dry	16	80
NV	Louise Bouillot Perle D`aurore Rose	19	95
NV	Taittinger Reserve	32	160

White		Glass 150ml	Bottle 750ml
2019	Keith Tulloch Semillon	16	68
2021	Lark Hill Regional Riesling	19	92
2021	Craggy Range Temuna Road Sauvignon Blanc	17	85
2020	Keith Tulloch Perdiem Pario Pinot Gris	15	60
2018	Luke Mangan By Yering Station Chardonnay	17	72

Rosé		Glass 150ml	Bottle 750ml
2020	Maison Aix Rosé	19	85
2017	Luke Mangan By Yering Station Rosé	15	68

Red		Glass 150ml	Bottle 750ml
2019	Craggy Range Appellation Pinot Noir	18	81
2021	John Duval Concilio Grenache Blend	17	77
2017	Luke Mangan By Mount Langi Shiraz	16	72
2020	Yangarra Shiraz	19	86
2017	Vasse Felix Cabernet Sauvignon	21	95
2019	Craggy Range Appellation Pinot Noir	18	81

Sweet		Glass 90ml	Bottle 375ml
2019	Scarborough Late Harvest Semillon	17	68

WHISKY

Earthy & Complex		
Benriach 12 yrs		14
Glen Grand		14
Archie Rose Single Malt		18
Oban 14 yrs		18
AnCnoc 18 yrs		21
Auchentoshan 12 yrs		21
Glenallachie 12 yrs		21

Seaspray & Smoke		
Old Pulteney 12yrs		14
Benriach Peated		16
Talisker 10 yrs		18
Laphroaig		21
Scapa Skiren		21
Lagavulin 16 yrs		23

Fruity & Rich		
Clynelish 14 yrs		16
Glendronach 12 yrs		21
Dalwhinnies 15 yrs		21
Glenmorangie Quinta Ruban		22
GlenAllachie 15 yrs		26
Glenlivet 18 yrs		28

Honeyed & Nutty		
Deanston 12 yrs		14
Wolfburn Langskip		17
The Balvenie Malt 12 Double Wood		18
Bruichladdich Laddie Classic		18
Aberlour 12 yrs		21
Glenfiddich 18 yrs		27

GIN

Aromatic & Approachable

Archie Rose	14
Herno Dry	14
No 3 London Dry Gin	14
Patient Wolf Summer Thyme Gin	14
West Wind Sabre London Dry	15
Moore's Gin Roots & Leaves Gin	16
The Botanist	16
Threefold Aromatic Gin	17
Animus Arboretum	21

Fruity & Floral

Hayman Slow Gin	14
Roku Gin	14
Malfy Con Limon	16
Pot Still South Fig Gin	16
Ink Gin Floral Gin	16
Hendricks	16
Poor Tom Strawberry Gin	16
Tanqueray No 10	17
Four Pillars Shiraz	18
Animus Davidsonia	26

Complex & Unexpected

Glendalough Dry	14
78 Classic Dry	16
Nikka Coffey Gin	16
Tuve Balon Gin	16
Scapegrace Black Gin	17
Green Ant Gin	18
Animus Test Press	19
Monkey 47	21
Old Kempton Distillery Embezzler Gin	21
The Kyoto Distillery Kino Tea Gin	22

Savoury & Aperitif

Manly Costal Citrus Gin	14
Balcombe Costal Gin	14
Fords Gin	14
Brookies Shirl The Pearl Gin	14
Earp Just Juniper	14
Gin Mare	16
Prohibition Navy Strength Gin	16
Firestater Gin	16
Four Pillars Rare Dry	16
An Dulaman Irish Gin	18

SIGNATURE COCKTAILS

The Australian | 22

Aviation Gin, Cointreau, Cognac, Lime Juice, Luke Mangan Simple Syrup, Cranberry Juice

White Negroni | 22

Saffron Infused Aviation Gin, Suze, Lillet

Tea Time | 23

French Earl Grey & Thyme Infused ciroc Vodka, Lillet Blanc, Lemon, Agave, Egg White

Pink Elephant | 22

Ciroc Vodka, Elderflower Liqueur, Pink Dragon Fruit Shrub, Yuzu, Grapefruit Juice

Old Word | 24

Illegal Mezcal, Jalapeno Infused Green Chartreuse, Benedictine, Lime Juice, Freshly Pressed Pineapple Juice, Agave

Strike Me Dead | 22

Jalapeno Infused Tequila, Peach Liqueur, Citrus, Rose Syrup, Rhubarb Bitter, Grapefruit Juice, Tonic Water

Lazy Lover | 22

Pisco, Passion Fruit Liqueur, Citrus, Passionfruit Puree, Basil Syrup, Egg White

Persian Boat | 22

Aviation Gin, Lime Juice, Simple Syrup, Pomegranate Juice

Pear-Fect Sour | 24

Bulleit Bourbon, Pear Liqueur, Peach Puree, Lemon Juice, Egg White

Apricot Basil Smash | 23

Aviation Gin, Apricot Liqueur, Apricot Jam, Lime Juice, Basil

Coco Maitai | 23

Pampero Rum, Campari, Pineapple Juice, Lime Juice, Cointreau, Coconut Syrup

New York Sour

Rye Whiskey, Lemon Juice, Simple Syrup, Shiraz

Toreador

Don Julio Blanco, Apricot Brandy, Lime Juice

Charlie Chaplin

Sloe Gin, Apricot Brandy, Lime Juice

Hemingway Daiquiri

White Rum, Luxardo, Lime Juice, Grapefruit Juice

Jungle Bird

Dark Rum, Campari, Lime Juice, Pineapple Juice, Simple Syrup

Aviation

Gin, Crème De Violet, Luxardo, Fresh Lemon Juice

White Russian

Vodka, Kahlúa, Cream

Pornstar Martini

Vanilla Vodka, Passionfruit Purée, Vanilla Syrup, Pineapple Juice, Prosecco

Boulevardier

Bulliet Bourbon, Campari, Antica Formulae

Brandy Crusta

Cognac, Luxardo, Cointreau, Lemon Juice, Sugar

Valentino's Delight

Bourbon, Ruby Port, Kahlua, Cream

Pisco Punch

Pisco, Pineapple Juice, Lemon Juice, Sugar, Orange Bitters

The Gage Cobbler

Fino Sherry, Chambord, Lemon Juice

*Other classic cocktails are available on request.

Amalfi Spritz

Lyre's Italian Spritz, Al Free Sparking Wine, Soda Water

Lyre's Amaretti Sour

Lyre's Amaretti, Lemon Juice, Simple Syrup, Egg White

Dark N' Spicy

Lyre's Cane Spritz, Lyre's Spiced Cane Spritz, Lime Juice, Vanilla Syrup, Ginger Beer

Lyre's Americano

Lyre's Aperitif Rosso, Lyre's Italian Orange, Tonic Water

Sakura Garden

Earl Grey Tea, Yuzu Juice, Strawberry Puree, Agave