

MODE

kitchen & bar

Bar & Snacks

Mode G&T

15

Archie Rose Dry Gin & StrangeLove Dirty Tonic

Mode Signatures

20

Raspberry Royale

Louis Roederer Foam, Raspberry Puree, & Vanilla Syrup

1902

Pampero Blanco, Red Cabbage, Apple & Lemon

Detoxifier

Ocho Blanco, Kale, Celery, Lime & Agave Syrup

Mezcow

Cheddar Cheese fat-washed Del Maguey Vida Mezcal,
Yohurt, Apple & Lime Juice

Osmanthus Sour

Encanto Pisco, Osmanthus Syrup, Mango & Lemon

The Smokehouse

Rittenhouse Rye, Campari & Mancino Rosso

Native Inspired Cocktails

25

The Land Down Under

Archie Rose Original Vodka, Pepperberry & Spiced Syrup

Lady in White

Archie Rose Dry Gin, Lemon Myrtle & Finger Lime

Beers & Cider

Stella Artois Draught 10

4 Pines Pale Ale Draught 10

Lord Nelson "Three Sheets" Pale Ale 10

The Hills Cider Co. Apple Cider 10

Riverside "33 Golden Ale" 12

Riverside "88 Robust Porter" 12

Small Bites

Freshly shucked Sydney Rock oysters 5 ea

Roasted nut mix 6

Marinated olives, orange & fennel seed 8

Salt & pepper school prawns 10

Berkshire prosciutto & marinated baby artichokes 12

Crispy polenta chips & spicy mayonnaise 12

Blackmore wagyu salame & mushrooms sottolio 13

Russian Oscietra Caviar & classic condiments 89

Big Bites

Pino's Mortadella sandwich & pickles 12

Wild tiger prawns sandwich 14

Fried chicken sandwich 14

Sardines sottolio & grilled sourdough 18

Duck & pork belly terrine, cucumber & pistachio 19

Fresh burrata, Japanese eggplant & tomatoes 20

Kingfish sashimi, saffron, macadamia & radishes 23

Selection of cheese 12 for 1 / 18 for 2 / 24 for 3



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Head Chef: Francesco Mannelli