

# Cocktails

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## TIKI

### LA FIESTA DEL FUEGO 23

Appleton Estate Rum, apricot brandy, guava juice, lime juice, falernum, cranberry bitters

### CREMA DE MORA 22

Ketel One, Crème de Mure, pineapple juice, lime juice, raspberry shrub, tiki bitters, ginger beer

### TINA COLADA 22

Pineapple Plantation Rum, agave syrup, lime juice, pineapple juice, Coco Lopez

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## HERBAL

### AMARO OLD FASHIONED 21

Smoked glass with cinnamon, Amaro Montenegro, Solerno blood orange, dashes whiskey bitter

### THE ITALIAN JOB 24

Four Pillars Blood Shiraz Gin, Campari, Cynar

### WILD GINGER JULEP 22

Bulleit Bourbon infused ginger, rosemary syrup, lemon juice, mint

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## SWEET

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### PARAISO TROPICAL 23

Gin Beefeater 24 infused with cucumbers, Paraiso Lychee liqueur, cranberry juice, sugar syrup, limes wedges, soda water

### CANELA FLIP 22

Apero, Licor 43, lemon juice, orange juice, rhubarb bitter, egg

### BLANCO MOKA MARTINI 23

Stoli Vanilla Vodka, White Chocolate Mozart, fresh coffee, chocolate syrup

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## FRESH

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### COCO DAIQUIRI 20

Bacardi Carta Blanca Rum, Coconut Monin, lime juice

### FRESA SPRITZ 20

St Germain Elderflower Liqueur, strawberry syrup, soda water, Prosecco

### VIVIR MI VIDA 21

Pura Vida Mezcal, agave syrup, apple juice, lime juice, rhubarb bitter, Kosciusko Pale Ale

### POMELITA 23

Altos Tequila, Pierre Ferrand Dry Curacao, orgeat syrup, pink grapefruit juice, Pamplemousses Monin syrup

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# Wine



## ESPUMOSO

<b>NV DAL ZOTTO PUCINO PROSECCO</b>	King Valley, VIC	<b>13</b>	<b>59</b>
<b>NV BODEGAS PATROCINO GRAN ZINO</b>	Cava-Rioja, ESP	<b>14</b>	<b>62</b>
<b>NV VEUVE CLIQUOT</b>	Reims, FRA	<b>26</b>	<b>130</b>

## BLANCO

<b>SNAKE + HERRING TEARDROP RIESLING</b>	Mt. Barker, WA	<b>13</b>	<b>60</b>
<b>TAR &amp; ROSES PINOT GRIGIO</b>	Strathbogie Ranges, VIC	<b>13</b>	<b>57</b>
<b>CAPE MENTELLE GEORGIANA SAUVIGNON BLANC</b>	Margaret River, WA	<b>14</b>	<b>60</b>
<b>FAT BASTARD CHARDONNAY</b>	California, USA	<b>13</b>	<b>55</b>
<b>ABELLIO ALBARINO</b>	Rias Baixas, ESP		<b>59</b>

## TINTO

<b>AIX ROSÉ</b>	Vin de Provence, FRA	<b>15</b>	<b>69</b>
<b>THE PAWN EL DESPERADO PINOT NOIR</b>	Adelaide Hills, SA	<b>13</b>	<b>59</b>
<b>BODEGA CATENA ZAPATA MALBEC</b>	Mendoza, ARG	<b>15</b>	<b>70</b>
<b>BODEGAS MUNOZ FINCA TEMPRANILLO</b>	La Mancha, ESP	<b>14</b>	<b>59</b>
<b>VASSE FELIX FILIUS CABERNET SAUVIGNON</b>	Margaret River, WA	<b>14</b>	<b>68</b>
<b>TE MATA SYRAH</b>	Hawkes Bay, NZ	<b>14</b>	<b>60</b>
<b>SILVER PALM ZINFANDEL</b>	Napa/Sonoma Valley, USA		<b>75</b>

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# Beer

<b>JAMES SQUIRE SWINDLER SUMMER ALE</b> .....	Pale Ale, NSW	<b>9.5</b>
<b>HEINEKEN</b> .....	Lager, QLD	<b>10</b>
<b>ROGER</b> .....	Amber Ale, WA	<b>9</b>
<b>JAMES SQUIRE 150 LASHES</b> .....	Pale Ale, NSW	<b>10</b>
<b>STONE &amp; WOOD</b> .....	Pacific Ale, NSW	<b>10</b>
<b>LITTLE CREATURES</b> .....	Pale Ale, NSW	<b>10</b>
<b>KOSCIOZKO</b> .....	Pale Ale, NSW	<b>10</b>
<b>JAMES SQUIRE HOP THIEF 8</b> .....	American Pale Ale, NSW	<b>9.5</b>
<b>WHITE RABBIT</b> .....	Dark Ale, VIC	<b>9.5</b>
<b>JAMES BOAGS LIGHT</b> .....	Lager, TAS	<b>8</b>
<b>SYDNEY BEER &amp; CO</b> .....	Lager, SYD	<b>9</b>

# Cider

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

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

trio of selected dips 17

## **CHUNKY FRIES (V)**

curry ketchup & aioli 14

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

whipped ricotta, kalamata olives  
yellow box honey & baby herbs 20

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

black bean arancini, green  
salsa & manchego 20

## **TUNA CEVICHE (GF)**

avocado, black sesame & blue corn  
tortilla 26

## **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 24

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

grilled chicken, kohlrabi slaw,  
cucumber & mint aioli 22

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

pineapple salsa & roasted  
chilli oil 33

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

Wagyu beef, American cheese house pickles,  
acevichado sauce ketchup & sweet potato fries 26

## **\*\*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 34

## **FLATHEAD TORTILLA (3)**

baby cos lettuce, tomato, green  
salsa & aioli 27



*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** 22

accompany with RockBare Grenache Rosé,  
McLaren Vale 13

## **CHARRED OCTOPUS, SMOKEY EGGPLANT, CROUTONS & HERBS** 21

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

## **STUFFED OLIVES** 13

accompany with our Dal Zotto  
Prosecco, King Valley 13

## **VACCA FRITTA** 21

accompany with Mountadam Shiraz,  
Barossa Valley 12

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