

Arches



All credit card transactions will incur a 1.4% surcharge.

Please note, a 10% surcharge applies on Sunday and a 15% surcharge on all public holidays.

Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment as our kitchen handles nuts, shellfish and gluten
Please inform your wait staff if you have any special dietary requirements.



Cocktail Menu

*Inspired by the three arches at the heart of our bar, our cocktail menu is a journey through time—**Past, Present and Future.***

The Past: iconic recipes, stripped back to their purest form, where timeless craft speaks louder than trends.

The Present: a collision of culture, flavour, and innovation, remixing the familiar into something thrillingly fresh.

The Future: cocktails that break rules, twist expectations, and hint at what's still to come.

Past, present, future—discover them now.

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Easter Specials

Exclusively available 30 March - 12 April

COCKTAILS

Chocolate Old Fashioned • 24

Bourbon, Crème de Cacao, Coffee

Golden Burrow • 22

Mezcal, Carrot, Ginger, Honey

MOCKTAIL

Raspberry Milkshake • 12

Add Crème de Cacao • 8



The Past

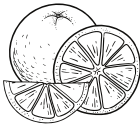
Where it all began.

Timeless icons—the cocktails that laid the foundation for everything we drink today. These are the classics in their truest form—uncomplicated, enduring, and forever relevant. Need a recommendation? [Ask our team.](#)



20th Century • 27 *Gin, Cacao, Lillet, Lemon*

Named after the 20th Century Limited, a luxury express train that ran between New York City and Chicago from 1902 to 1967 — a symbol of modern elegance and speed. Created in 1937 by C.A. Tuck, and published in "Café Royal Cocktail Book" by William J. Tarling.



Americano • 25 *Campari, Sweet Vermouth, Soda Water*

Developed in Italy — named after its origins Campari (Milan) and Vermouth di Torino (Turin). Known as the Americano in the 1920s due to its popularity among American tourists during Prohibition.



Japanese Cocktail • 25 *Cognac, Homemade Orgeat, Bitters*

Created in New York by Jerry Thomas himself, reportedly in honour of Japanese diplomats visiting the U.S. around 1860. The name was a nod to the guests, not the ingredients. Published in 1862 in Jerry Thomas "How to Mix Drinks, or The Bon-Vivant's Companion".

The Present

The now, reimagined.

This arch is shaped by modern palates and present-day phenomena. From cultural movements to culinary shifts, each recipe resonates with what is relevant, familiar and unmistakably of this moment. Need a recommendation? [Ask our team.](#)



Universal Pull

• 27

Papa Salt Gin, Aquavit, Moroccan Spice, Orange Blossom, Homemade Orgeat, Ginger, Orange

The Concept - Global Pantry

Floral and aromatic, this cocktail lingers on the palate, inviting you on a journey of global flavours. Drawing from France, Morocco, Scandinavia, and Australia, it celebrates the beauty of migration and cultures in conversation.



Seto Inland Highball

• 27

Furikake infused Roku Gin, St Germain, Cointreau, Swissotel Honey, Soda

The Concept - Futureproof Flavour

Bright and effervescent, layered with gentle sweetness and floral highlights, this cocktail is crafted from resilient, climate-smart ingredients that celebrate the balance between nature and craft.



Mangifera

• 26

Green mango infused Flor De Cana Rum, Green Mango Cordial, Vietnamese Mint

The Concept - The Quiet Revolution

Crisp, refreshing, and herbaceous with a subtle edge, this cocktail embodies the ‘Quiet Revolution’—celebrating radical simplicity, mindful proportions, and gentle aromatics served with intention



Knee High by the 4th of July

• 29

Corn Husk Infused Bourbon, Homemade Sweetened Corn Milk

The Concept - Liquid Biomes

Velvety and rich, with a lingering sweetness. This cocktail evokes the essence of living ecosystems. Inspired by the American cornfield and the temperate grasslands that once stretched across North America

The Future

What's next is now.

Stepping beyond the expected. Drawing on imagined futures and experimental ideas, these cocktails push boundaries in flavour, technique and form.

Need a recommendation? [Ask our team.](#)



Experimental Magenta • 28

Dragonfruit Infused Tequila, Chambord, Cucumber Syrup, Coconut Water, Falernum

The Concept - Synthetic Nature

Nature of the future - surreal and optimized. An exotic and experiential cocktail with radiant dragonfruit, so vibrant it feels engineered. Hyper-colour, hyper-flavour.



Meander by Mire • 32

Beetroot Infused Sotol, Eau De Vie "Bask", Sake, Fino Sherry, Cynar, Shiitake Mushroom Syrup, Red Sorrel, Laphroaig Mist

The Concept - Artificial Emotion

A conceptualisation of manufactured emotion. A dark, flavourful cocktail that celebrates nostalgia and awe through chemistry. A true experience, inspired by the sensory delight of petrichor (the smell of rain) and walking through the Scottish landscape.



Now & Then • 29

Black Sugar Umeshu, St Remy Cognac, Noilly Prat Vermouth, Feels Botanical Eau De Vie "Bask", Genmaicha Chestnut Foam

The Concept - Temporal Echoes

This cocktail explores the concept of non-linear time, layering and evolving as it sits. A celebration of senses it fuses hot and cold contrast with a warm Genmaicha Chestnut foam and cold Umeshu Cognac base. Bold, balanced and sweet.



Frozen Star • 29

Russian Caravan Tea Infused Vodka, St Germain, Dom Bénédictine, Lemon, Black Mint with Mango

The Concept - Frozen Star

Reality is fluid, but flavour is a probability. This cocktail reveals itself as it's enjoyed. Starting with a smoky tea base balanced with sharpness and sweetness before a second flavour introduction of mint.

Mocktails

Looks the part, tastes the part, but without *that* part



Swissôtel Tea Total • 14

Iced Tea with Passionfruit, Vanilla, Lemon and Peach.



Raava • 14

Seadrift, Passionfruit, Homemade Orgeat and Lime.



Vaatu • 14

Seadrift, Green Mango Cordial, Vanilla, Yuzu and Soda.



Need a recommendation? Ask our team

Arches Hour

Cocktails available daily from 5:30pm - 6:30pm

COCKTAILS • 15

Arches Bees Knees
Gin, Swissôtel Honey, Lemon

Dirty Austin Margarita
Tequila, Olive, Cucumber, Lime

The Intra Martini
Gin, House Vermouth Blend, Orange Bitters

Lychitini
Vodka, Lychee, Lemon

WINE, BEER AND CIDER

Exclusively available on weekends from 5:30pm - 6:30pm

HOUSE WINES • 12

Sparkling
Pinot Grigio
Shiraz
Rosé

BEER & CIDER • 8

Balter XPA
Byron Bay Lager
Heineken



All Members Menu

Thank you for your loyalty, please present your voucher to enjoy one complimentary beverage from our specialty selection.

Wine

Ate Shiraz

Ate Pinot Grigio

Ate Rosé

Ate Sparkling

Beer

Heineken

Byron Bay

Non-Alcoholic

Selection of Soft Drinks

Coffee

Tea

Arches

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Illustrations by Eliza J

Branding & design by eatery.