

# 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 designed around the rhythm of dining: **Entrées, Mains and Desserts.***

***Entrées:*** *Elegant aperitif-style classics — light, aromatic and palate-awakening.*

***Mains:*** *Dives into the savoury world with greater complexity, umami and layered flavour.*

***Dessert:*** *Indulgent and playful flavour combination inspired by sweets and pâtisserie.*

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# Seasonal Highlights

## LATE NIGHT SPECIALS

Available 9pm - Late

Espresso Martini • 20

*Fresh Espresso, Belvedere Dirty Brew Coffee*

Brandy Alexander • 20

*Cognac, Crème de Cacao, Cream, Nutmeg*

Chocolate Wonderland • 10

*Add Frangelico, Baileys or Belvedere Dirty Brew • 8*

Affogato • 10

*Add Frangelico, Baileys or Belvedere Dirty Brew • 8*



# *Entrée*

*Aperitif-style cocktails designed to awaken the palate. These classics lean lighter in body and lower in sweetness, drawing inspiration from pre-dinner drinking culture.*

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

## ***Tuxedo No.2 • 25***

*Gin, Dry Vermouth, Luxardo Maraschino, Absinthe*

A refined martini-style classic from 1800s New York, named for the storied Tuxedo Club. Gin and dry vermouth meet maraschino liqueur and a whisper of absinthe. Crisp, aromatic, gently sweet.

## ***Adonis • 25***

*Sweet Vermouth, Fino Sherry, Orange Bitters*

A classic cocktail created in the 1880s to toast Broadway's first 500-performance hit. Sweet vermouth, fino sherry and orange bitters make a nutty, slightly bitter aperitif.

## ***French 75 • 25***

*Gin, Sparkling Wine, Lemon*

A Parisian classic born at Harry's New York Bar during WWI, named for the field gun for its surprising kick. Gin, sparkling wine and lemon, it's bright, elegant, and deceptively easy.

# *Mains*

*Cocktails that explore depth, texture, and savoury flavours. Inspired by the heartier side of dining, these drinks lean into umami, spice, salinity, smoke & herbs. Balanced yet bold, they are designed to be contemplative and layered.*

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

## ***Ruby Tuesday • 26***

*Gin, Amaro, Miso, Chilli, Green Pepper*

Savoury Amaro layered with umami-rich miso, green pepper, and subtle chilli heat.

*A twist on the classic Negroni*

## ***Purple Rain • 27***

*Mezcal, Ginger Wine, Citrus, Grape, Sage, Maple Syrup*

Smoky mezcal gives way to bright citrus and grape, finished with soft herbal notes and warming ginger spice.

*A twist on the classic Penicillin*

## ***Yellow Submarine • 27***

*Tequila, Italicus Grand Marnier, Amaro, Passionfruit, Bonito, Cumin*

Tropical notes layered with savoury bonito and gentle cumin warmth.

*A twist on the classic Margarita*

# Desserts

*Cocktails inspired by the comfort and indulgence of desserts. Creamy, rich, and fragrant, these drinks reinterpret familiar sweets through their texture, temperature, and flavour.*

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

## ***Pretty In Pink • 26***

*White Rum, Sherry, Crème de Cacao, Strawberry*

Imagine a strawberry cheesecake in a glass. Fresh strawberry over silky, milk-washed richness that delivers all the creaminess of the dessert while staying light, and endlessly drinkable.

*Recommended pairing • [Red Velvet Dessert](#)*

## ***Orange Is The New Black • 27***

*Whisky, Pear Brandy, Amaro, Cold Brew, Persimmon*

Warming whisky and pear brandy, brightened by cold brew coffee and aromatic pear, and finished with a silky persimmon foam.

It's autumn in a glass, and not your usual coffee.

*Recommended pairing • [Pear Dessert](#)*

## ***Vanilla Sky • 27***

*Banana Rum, Falernum Rum, Absinthe,  
Coconut Water, Brown Sugar Cream*

Care for a Banana Crème Brûlée before you go? Rich aged rum meets luscious banana, with a hint of absinthe for spice, and silky banana cream. Half-cocktail and half-dessert.

*Recommended pairing • [Petit Four Dessert](#)*

# 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*

### 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 & Juices

Coffee

Tea

# Arches

SWISSÔTEL  
SYDNEY | LVL. 08

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archesonmarket.au

Illustrations by Eliza Fedewicz | Branding & design by eatery.