



THE
PLACE

TO BEGIN

Marinated Olives \$8

Citrus Zest, Oregano, Garlic, Chili

Herb and Garlic Bread \$12

Cultured Butter, Confit Garlic and Herbs

Korean Yangnyeom Chicken DF \$22

Spicy Fried Chicken Bites, Sesame, Peanut Crumble

Fried Hawkesbury River Calamari A \$24

Sichuan Pepper, Garlic Flakes, Fermented Chilli Aioli

LIGHT BITES

Winter Warmer Soup of the Day \$22

Please ask our staff for today's special

Wagyu Beef Bresaola GF \$28

Meredith Goat Curd, Melon and Baked Parmesan

Fullerton Winter Salad V, GF \$28

Warm Lentils, Pumpkin, Cauliflower, Carrots, Mustard Greens with Goats Cheese, Toasted Pine nuts and Truffle Vinaigrette

Gin Cured Ocean Trout GF, M \$32

Beetroot, Horseradish and Pickled Cucumber

Abrolhos Scallops Half Shell WA A \$36

Avruga Caviar, Jerusalem Artichoke and Café de Paris Butter

V Vegetarian GF Gluten-Free DF Dairy-Free VE Vegan
M Mixed Origin Seafood A Australian Seafood I Imported Seafood

Kindly inform our staff of any allergies or dietary requirements.

FULLERTON FAVOURITES

Fullerton Caesar Salad \$22

Gem Lettuce, Free-Range Egg, Crispy Bacon, Aged Parmesan and Sourdough Croûtons

Add Chicken Breast \$8

Add Grilled Tiger Prawns M \$14

Chicken Satay GF, DF \$28

Ketupat, Cucumber, Spicy Peanut Sauce

Spaghetti Bolognese \$34

Minced Beef, Rich Tomato Sauce, Fresh Herbs

Fresh Catch of The Day Fish & Chips A \$36

Crispy Battered, Potato Fries, Tartare Sauce, Fresh Lemon

Fullerton Sydney Seafood Laksa M \$38

Tiger Prawn, Scallop, Fish Cake, Quail Egg, Bean Curd and Rice Vermicelli Noodles

Singapore Inspired Chicken Curry \$38

Chicken in Spicy Coconut Gravy, Achar, Fragrant Rice and Pappadam

The Fullerton Burger \$38

200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Pickled Cucumber, Cheddar Cheese, Mayonnaise and Mustard

The Fullerton Club \$38

Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Free-Range Egg, Lettuce, Tomato and Mayonnaise and served with Fries

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THE POSTMASTERS GRILL

Crispy Double Cooked Chicken Thigh 200g \$32
Hunter Valley, New South Wales

Barramundi 200g A \$38
Humpty Doo, Northern Territory

Berkshire Pork Cutlet 250g \$42
Byron Bay, ethically raised in The Hinterland

Black Angus Grain Fed Rib Eye 300g \$65
New South Wales, Riverina

Riverina Tajima Wagyu Striploin MBS 8+ 250g \$85
Riverina, New South Wales

Select One Sauce with Grilled item

*Red Wine Jus, Mushroom Sauce,
Green Peppercorn Jus, Chimichurri or Café de Paris Butter*

SIDES

Broccolini with Almonds \$14

Fullerton Winter Harvest Vegetables \$14

Classic Mashed Potato \$14

Potato Fries \$14

Wedges, Sour Cream, Sweet Chili Sauce \$16

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LARGE PLATES

Fresh Catch of The Day A MP
Please ask our staff for today's special

Roasted Cauliflower Steak V, GF \$28
Whipped Goats Curd, Toasted Pepitas and Romesco Sauce

Spaghetti and Chili Garlic Prawns M \$38
Wild Spinach, Burned Tomato, Chili, Garlic and Parsley

Slow Braised Beef Brisket GF \$48
*Creamed Mash Potato with Parsley, Glazed Carrots,
Pickled Pearl Onions and Crispy Bacon*

Blue Eye Trevella GF, A \$52
Pan seared Blue Eye, Jerusalem Artichokes, Lemon Myrtle Butter Sauce

For Two to Share

White Pyrenees Lamb Shoulder GF \$110
8 Hour Slow Braised Pyrenees Ranges Lamb Shoulder, served with a Sticky Red Wine Jus

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THE OPERATORS' SWEET ENDINGS

Gelato or Sorbet \$8
One Scoop

Classic Affogato \$14
Hot Espresso poured over Vanilla Ice Cream

Baked Meyer Lemon Tart \$18
Baked Meyer Lemon Tart with Mascarpone Cream

Sticky Date Pudding \$18
Vanilla Ice Cream and Butterscotch Sauce

Forbidden Apple GF \$18
Apple Caramel, Cream Cheese, Apple Compôte, Tea Cake and Parfait

Signature 32-Layered Chocolate Cake \$39
*Valrhona 53% Hukambi Chocolate Crèmeux and Coffee Infused Chocolate
Sponge served with Valrhona Azélia Chocolate Sauce and Fresh Whipped Cream*

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THE FULLERTON HOTEL
SYDNEY