

# MENU

---

## THE FAX BAR



Follow us on social media to stay up to date on  
our latest food and drink promotions!



@RadissonBluPlazaHotelSydney



@RadissonBluSydney

---

Prices are GST inclusive | A 1.5% surcharge applies to credit cards  
Menu items subject to change | 10% surcharge is applied on Sundays and public holidays





# SIGNATURE HIGH TEA

Enjoy a decadent High Tea at The Fax Bar, with Traditional, Vegan, Gluten Free and Kids menus.

Scan the QR code to book your High Tea!

Thursday - Sunday  
12:00pm - 1:30pm & 1:30pm - 3:00pm



# Light Breakfast Until 11:00am

10% surcharge is applied on Sundays and public holidays

---

**Breakfast deal:** Any coffee with any one of the below:

12

*All served with butter and preserves*

Raisin toast (2 pieces)

Sourdough toast (2 slices)

Banana bread (1 slice)

Cheese on toast (2 slices)

Blueberry muffin (2 pieces)

Mini Ham and cheese croissant (2 pieces)

Assorted pastries (2 pieces)

Bircher Muesli

14

Prices are GST inclusive | A 1.5% surcharge applies to credit cards

Menu items subject to change

VG — Vegan, V — Vegetarian, H — Healthy option, GF — Gluten Free

# Shares and Starters From 11:00am

10% surcharge is applied on Sundays and public holidays

---

Warm Kalamata olives with feta served with basil and garlic focaccia	15
Fried calamari served with Chipotle dip	20
Tempura battered crispy prawns with teriyaki dip	24
Sydney rock oysters served with shallot vinegar and lime (6) <b>(GF)</b>	38
Chicken tikka, mint raita and Kachumber salad atop mini naan (2)	35
Chicken tacos with avocado, pico de gallo, jalapeños, grated mozzarella and lemon served with sour cream (3)	28
Plant protein tacos with soy protein, quinoa, avocado, pico de gallo, jalapeños, black beans, vegan cheese and lemon (3) <b>(VG)</b>	28
Teriyaki beef brisket tacos with avocado, Spanish onion, red radish, cherry tomatoes, mozzarella, jalapeños served with sour cream (3)	28
Artisanal cheeseboard served with toasted raisin bread and selected accompaniments	20
Steak bites    diced peppers, Spanish onion, teriyaki sauce, green shallots served with garlic bread	30
Charcoal slider chargrilled vegetables, caramelized onions and vegan cheese (4) <b>(VG, V, H)</b>	22
Antipasto platter with selection of cured meats, goat cheese, grilled marinated vegetables, pickled onions, gherkins, marinated olives and garlic focaccia	34

# Comfort and Fillers From 11:00am

10% surcharge is applied on Sundays and public holidays

---

Sliced smoked leg ham, Swiss cheese, Turkish bread sandwich	26
Beef brisket burger, watercress, red radish, caramelized onions, pickles, Swiss cheese and smoked chipotle with fries	36
Vegan burger with vegan protein & chickpeas patty, avocado, mesclun, caramelized onion, vegan cheese and tomato relish with fries <b>(V, VG,H)</b>	34
Chargrilled steak sandwich on sourdough bread, mesclun, tomatoes, caramelized onion , Swiss cheese, smoked chipotle and barbeque sauce with fries	35
Club sandwich on toasted white bread with grilled chicken, aioli, bacon, cheese, fried egg, tomato, cucumber and mesclun lettuce with fries	34
Chicken Caesar salad with baby cos lettuce, bacon, anchovies, parmesan, hard boiled egg and oven baked croutons	30
Winter crunch salad with endives, celery, red radish, green apple, pears, walnuts, blue cheese, honey mustard dressing and garlic focaccia <b>(VG, H)</b>	24

## Buddha Bowls

---

“Salmon Buddha Bowl” - Salmon fillet, couscous, asparagus, red cabbage, pine nuts	32
“The Gluten Free” - Herb rice, cumin corn, avocado, pico de gallo, sour cream, chickpeas, black beans, kale with gluten free bread <b>(GF, V, H)</b>	32
“The Vegan Wagon” - Brown rice, avocado, cumin & turmeric Kipfler potatoes, hummus, pico de gallo, , kale, broccolini, sprouts with sourdough toast <b>(VG, H)</b>	32

Prices are GST inclusive | A 1.5% surcharge applies to credit cards

Menu items subject to change

VG — Vegan, V — Vegetarian, H — Healthy option, GF — Gluten Free

# Mains 5:00pm - 10:30pm

10% surcharge is applied on weekends and public holidays

---

Risotto Forestier with wild mushrooms, cherry tomato confit, truffle mascarpone, white wine and chives <b>(V, GF)</b>	29
Grilled halloumi with a warm salad of quinoa and brown rice, pumpkin, zucchini and tomato pepper coulis <b>(V, GF)</b>	32
Penne “Mamma Rosa” with prawns and green peas tossed in a creamy tomato vodka sauce	32
Three mushroom ravioli with onion, garlic, baby spinach, cherry tomatoes and pine nuts tossed in EVO <b>(V, VG)</b>	24
Batter-fried red snapper with lemon cheek, malt vinegar, tartare sauce and fries	40
Massaman lamb shanks, coconut cream, chat potato, cashew, snow peas served with Basmati rice <b>(GF)</b>	45
Cape grim eye fillet, Sea salt seasoned vegetables, creamy mash potato with red wine jus	54
Fish of the day pan fried with lemon myrtle, karkalla plant, asparagus, herbed Kipfler potatoes, finger lime and lemon butter sauce	52

Prices are GST inclusive | A 1.5% surcharge applies to credit cards

Menu items subject to change

VG — Vegan, V — Vegetarian, H — Healthy option, GF — Gluten Free

# Desserts from 11:00am

10% surcharge is applied on weekends and public holidays

---

Vanilla crème Brulé with pistachio biscotti	15
Tiramisu flavoured with espresso, marsala wine and mascarpone cheese, topped with cocoa	15
Tri flavour Semifreddo Raspberry, pistachio and coconut ice cream on crisp filo noodles served with grated coconut and fresh raspberry.	15
Vegan chocolate cake <b>(V,GF)</b>	15
Artisanal cheeseboard served with toasted raisin bread and selected accompaniments	20
Sliced seasonal fruit plate <b>(GF, V, H, VG)</b>	15
Ice cream –Vanilla beans , chocolate and strawberry served with chocolate cigar	15

Prices are GST inclusive | A 1.5% surcharge applies to credit cards

Menu items subject to change

VG — Vegan, V — Vegetarian, H — Healthy option, GF — Gluten Free



# **Beverages**

# Beers & Ciders

10% surcharge is applied on Sundays and public holidays

---

## **Draught Beers** 12

Great Northern  
Asahi Super Dry, Japan  
Balter XPA  
Stella Artois, Belgium

## **Bottled Beers - Domestic** 12

Lord Nelson Three Sheets Pale Ale  
Coopers Pale Ale  
James Squire “ 150 Lashes” Pale Ale  
4 Pines American Amber Ale  
Cascade Light  
Victoria Bitter  
Crown Lager  
James Boags Premium  
Victoria Bitter

## **Bottled Beers - Imported** 13

Heineken, Netherlands  
Peroni Nastro Azzuro, Italy  
Peroni Leggera (mid strength), Italy  
Corona Extra, Mexico

## **Can - Imported** 14

Guinness, Ireland

## **Ciders** 12

Bulmers, Apple  
Somersby, Pear

# Rose Wine

10% surcharge is applied on Sundays and public holidays

---

M De Minuty	Saint-Tropez, France	19 / 83
Nashdale Lane Social Rose	Orange, NSW	15 / 70

# Red Wines

---

St Hugo Cabernet Sauvignon	Coonawarra, SA	21 / 99
Baby Doll Pinot Noir <b>(VG)</b>	Marlborough, NZ	16 / 74
Coldstream Hills Pinot Noir	Yarra Valley, VIC	19 / 87
Pepper Tree Merlot	Wrattonbully, SA	15 / 64
Dalwood Shiraz	Hunter Valley, NSW	- / 99
Mr Riggs Shiraz	McLaren Vale, SA	15 / 64
Pindarie Shiraz	Barossa Valley, SA	18 / 78
John Duval Plexus GSM	Barossa Valley, SA	- / 120
Wynns The Gables Cabernet Sauvignon	Coonawarra, SA	16 / 69

# Dessert Wines

---

2012 Cookoothama Botrytis Semillon	Darling Point, NSW	15 / 66
------------------------------------	--------------------	---------

Prices are GST inclusive | A 1.5% surcharge applies to credit cards  
Vintage year subject to change | Menu items subject to change

# White Wines

10% surcharge is applied on Sundays and public holidays

Cloudy Bay Sauvignon Blanc	Marlborough, NZ	21 / 99
Lark Hills Riesling <b>(VG)</b>	Canberra District, NSW	15 / 66
Tyrell's Special Release Verdelho	Hunter Valley, NSW	14 / 64
Nashdale Pinot Gris	Orange, NSW	17 / 74
Yealands Single Vineyard Sauvignon Blanc <b>(VG)</b>	Marlborough, NZ	17 / 74
Bleasdale Chardonnay	Adelaide Hills, SA	16 / 70
Tasman Bay Chardonnay	Nelson, NZ	18 / 78
Tyrell's Semillon	Hunter Valley, NSW	14 / 64

# Sparkling Wines & Champagne

Chandon Garden Spritz	Yarra Valley, VIC	21 / 89
NV Dalwood Sparkling Chardonnay	Hunter Valley, NSW	15 / 66
NV Villa Calappiano Prosecco D.O.C	Veneto, Italy	17 / 74
NV Chandon	Yarra Valley, VIC	19 / 84
NV Chandon Rose	Yarra Valley, VIC	19 / 84
2016 Yalumba Christobel's Moscato	Eden Valley, SA	16 / 59
NV Moet et Chandon <b>(VG)</b>	Epernay, France	29 / 135
Pommery Brut Royal	Reims, France	- / 135
NV Veuve Clicquot <b>(VG)</b>	Epernay, France	- / 160

Prices are GST inclusive | A 1.5% surcharge applies to credit cards

Vintage year subject to change | Menu items subject to change

# Radisson's Martini Selection

10% surcharge is applied on Sundays and public holidays

---

Espresso	Espresso shot, house infused vanilla vodka and Kahlua, shaken on ice	24
Lychee	Lychee liqueur, Absolut vodka, shaken with lychee juice, muddled lychees and paradiso	24
Chocolate	Absolut vanilla vodka, Mozart chocolate liqueur and Crème de Cacao, a touch of cream, shaken and finished with chocolate shavings	24
Apple	Absolute vodka and apple liqueur shaken with apple juice	24
Passionfruit	Gordon's gin, Passoa, passionfruit juice, fresh passionfruit and sugar	24
Classic	Absolut or Gordon's with dry Vermouth	24

## Mocktails

---

Ginger Refresher	Fresh orange and lime, muddled with a touch of ginger and topped with ginger beer	14
Coco Colada	Experience a virgin Pina Colada made with pineapple juice and a touch of coconut puree	14
Symphony	A refreshing blend of strawberries, pineapple, grapefruit, citrus and roses	14

*Other Mocktails available upon request*

# Cocktails

10% surcharge is applied on Sundays and public holidays

## Classic

Garden Spritz	Chandon sparkling , orange bitters	21
Champagne cocktail	St. Remy, Grand Marnier, sugar cube, Champagne and Angostura bitters	29
Margarita	Tequila, triple sec, lime juice	24
Mojito	White rum, sugar, lime juice, soda water and mint	24
Negroni	Gin, sweet red Vermouth and Campari bitter	24
Caipirinha	Cachaca, lime wedge and sugar	24
Pisco Sour	Pisco, lime juice, sugar syrup and egg white	23
Dark and Stormy	Gosling's rum and lime, topped with ginger beer	24
Rusty Nail	Blended Scotch whiskey, Drambuie over ice	24
Bloody Mary	Vodka, tomato juice, lemon, Worcestershire sauce, Angostura bitter, salt, pepper and Tabasco	24
Pina Colada	Rum, coconut, pineapple juice, garnished with pineapple and cherry	24

## Radisson Blu Signatures

Raspberry Fizz	Refreshing mix of raspberry and lychees, combined with Vodka and a touch of spritz	24
Spiced Mule	Spiced rum, fresh lime, bitters and cranberry juice, muddled together and topped with ginger beer	24
Pomegranate Sour	Gin and pomegranate liqueur, shaken with lime and egg white	24
Walk in the Park	Gin and elderflower liqueur, shaken along with lemon juice, rose water and egg white	24
The Mistress	Vodka, elderflower liqueur, cranberry juice and berry syrup, finished with our Radisson Blu molecular foam	24

Prices are GST inclusive | A 1.5% surcharge applies to credit cards  
Menu items subject to change

# Apéritif & Spirits

10% surcharge is applied on Sundays and public holidays

---

## Apéritif

Campari	12
Pernod	12
Pimms No 1	12
Aperol	12
Martini Rosso	12
Martini Bianco	12
Noilly Prat	12

## Gin

Gordon's	12
Bombay Sapphire	15
Tanqueray	15
Tanqueray No 10	17
Hendrick's	17
Archie Rose Signature Dry	17

## Tequila

Volcan de me tierra Blanco	12
Jose Cuervo Gold	12
1800 Anejo	15
Calle 23	18

## Vodka

Absolut	12
Absolut Vanilla	12
Absolut Citron	12
Ketel One	15
Belvedere	17
Grey Goose	19

Prices are GST inclusive | A 1.5% surcharge applies to credit cards  
Menu items subject to change



## **Whiskey - Single Malt**

Glenfiddich 12 YO, Speyside	16
Glenfiddich 15 YO, Speyside	19
Glenfiddich 18 YO, Speyside	24
Glenmorangie 10 YO, Highland	16
Auchentoshan 12 YO, Lowland	15
Dalwhinnie 15 YO, Highland	16
Lagavulin 16 YO, Islay	20
The Macallan 12 YO Fine Oak, Highland	17
Talisker 10 YO, Isle of Skye	17
Ardbeg 10 YO, Islay	17
Oban 14 YO, Highland	22

## **Other Whiskies**

Jameson Irish, Ireland	12
Canadian Club, Canada	12
Nikka Taketsuru Pure Malt, Japan	20

## **Cognac**

Courvoisier VSOP	16
Hennessy VSOP	16
St Remy Brandy	16
Remy Martin VSOP	16
Remy Martin XO	36
Hennessy XO	34
Hennessy Paradise	99

## **Port / Muscat / Sherry**

Penfolds Grandfather	21
Galway Pipe	12
Morris Black Label Muscat	12
Sherry Harvey Bristol	12

10% surcharge is applied on Sundays and public holidays

Prices are GST inclusive | A 1.5% surcharge applies to credit cards  
Menu items subject to change

## **Rum**

Bundaberg	13
Bacardi	15
Havana 3 Years	15
Sailor Jerry Spiced	15
Havana 7 Years	15
Appleton	15
Malibu	15
Gosling's	15

## **Liqueurs**

Baileys	14
Cointreau	17
Drambuie	14
Frangelico	17
Galliano Amaretto	15
Galliano Sambuca	17
Galliano Sambuca Black	15
Galliano Vanilla	15
Kahlua	15
Southern Comfort	14
Tia Maria	14
Fernet Branca	12
Midori	14
Chambord	14
Pisco	14

10% surcharge is applied on Sundays and public holidays

Prices are GST inclusive | A 1.5% surcharge applies to credit cards  
Menu items subject to change

## **Bourbon**

Jim Beam White	13
Jack Daniel's	16
Wild Turkey	15
Maker's Mark	16
Woodford Reserve	16
Bulleit Rye	18

## **Scotch**

Chivas Regal 12 Years	15
Johnnie Walker Red	14
Johnnie Walker Black	17
Johnnie Walker Blue	42

10% surcharge is applied on Sundays and public holidays

Prices are GST inclusive | A 1.5% surcharge applies to credit cards  
Menu items subject to change

# Soft Drinks, Juices & Water

10% surcharge is applied on Sundays and public holidays

---

## Soft Drinks

8

Bundaberg Ginger Beer

Red Bull

Coca Cola

Coke No Sugar

Diet Coke

Sprite

Tonic

Dry Ginger

Soda

## Freshly Squeezed Juice

12

### Detox Apple

Apple, ginger and carrot

### Detox Watermelon

Watermelon, cucumber and strawberry

### Detox Orange

Orange, ginger, carrot and celery

## Fruit Juice

9

Orange

Apple

Pineapple

## Mineral Water

8

Santa Vittoria Still

Santa Vittoria Sparkling

# Hot Drinks

10% surcharge is applied on Sundays and public holidays

---

<b>Classic Coffees</b>	6
Flat white, Latte, Cappuccino, Long Black, Espresso, Macchiato, Hot Chocolate, Chai Latte, Mocha, Piccolo	
<i>Extras: caramel, macadamia, butterscotch, salted caramel, vanilla, soy milk, almond milk, lactose free milk, extra espresso shot</i>	0.50
<b>Specialty Drinks</b>	
<b>Turmeric Latte</b>	7
Ground turmeric, milk, honey and cinnamon	
<b>Matcha Green Tea Latte</b>	7
Matcha green tea powder, milk and a touch of honey	
<b>Parisian warm chocolate</b>	7
Classic hot chocolate with a touch of whipped cream	
<b>Mexican hot chocolate</b>	7
Cocoa recipe with coffee and cinnamon	
<b>Liqueur Beverages</b>	
<b>Traditional Irish coffee</b>	14
Double shot espresso, Jameson Irish whiskey and brown sugar, topped with lightly whipped heavy cream	
<b>Hot nutty Irishman</b>	14
Double espresso, Baileys and Frangelico topped with whipped cream	
<b>Spanish Coffee</b>	14
Double espresso, Tia Maria and dark rum topped with whipped cream	
<b>La Maison Teas</b>	7
<i>Choose from our leaf tea collection</i>	
Earl Grey, Russian Caravan, Green Tea, Lemon and Ginger, Darjeeling, Peppermint, Camomile, Orange Pekoe, English Breakfast, Irish Breakfast	
<b>Special Edition Teas</b>	8
<i>Please ask your attendant for our tea menu</i>	