

THE FULLERTON HOTEL  
SYDNEY

# Autumn Lunch Specials

## EAST 33 SYDNEY ROCK OYSTERS

*Pickled Cucumber Asian Mignonette / Fresh Lemon Wedges*  
*Half Dozen Oysters \$38 | Dozen Oysters \$76*

### Wine Pairing

*Brokenwood Semillon, Hunter Valley, NSW*  
*Glass \$16 | Bottle \$70*

## THYME-GARLIC TAJIMA STRIPLOIN MB6+ 220gm \$60

*Grain Fed Riverina Striploin*  
*Truffle Potato Dauphinoise, Portobello Mushroom, Pickled Pearl Onion and Peppercorn Jus*

### Wine Pairing

*Brokenwood Shiraz, Hunter Valley, NSW*  
*Glass \$16 | Bottle \$75*

## AUTUMN CURRY MEE SEAFOOD BOWL \$48

*Tiger Prawns, Mussels, Clams, Scallops, Noodles, Pork Belly and Seasonal Vegetables*

## BURGER AND BEER SPECIAL \$30

### The Fullerton Burger

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

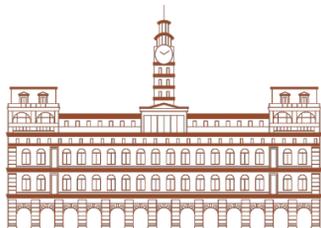
### Hell Fire Burger

*200g Wagyu Beef Patty, Chipotle Seasoning, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Smoked Garlic, Habanero Mayonnaise and Green Jalapeño Relish*

### Beverage Selection

*Akasha Super Chill Pacific Ale – Sydney, NSW | Akasha Super Chill Lager – Sydney, NSW*

*Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances. Please note that menu prices and menu items are subject to change without prior notice.*



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SPECIAL AUTUMN SELECTION \$38

*Your choice of main course accompanied by Chef's daily selection of cold entrée, hot side dish and dessert.*

**Roasted Cone Bay Barramundi**

*Sautéed Kale, Confit Fennel and Sautéed Seasonal Mushrooms with Lemon Beurre Blanc*

**Native Pepper Braised Wagyu Beef Brisket MB6+**

*Sautéed Kale, Confit Fennel and Sautéed Seasonal Mushrooms with Peppercorn Jus*

**Baked Lemongrass-Sambal Hunter Valley Chicken**

*Chickpea Hummus, Cannellini Bean Salsa, Kalamata Olives with Red Wine Jus*

**Braised Berkshire Pork Belly**

*Chickpea Hummus, Cannellini Bean Salsa, Kalamata Olives with Red Wine Jus*

**Jarrahdale Pumpkin, Chickpea and Chard Curry**

*Seasonal Vegetables, Coconut Gravy, Pomegranate and Fragrant Rice*

**Sides \$9**

*Duck Fat Truffle Potatoes*

*Honey-Glazed Heirloom Carrots*

*Truffle and Parmesan Shoestring Fries*

*Garden Salad with Grainy Mustard Vinaigrette*

*Green Beans, Eschalots, Mixed Olives, Sun-Dried Tomato*

**BEVERAGE SPECIALS**

*Tiger Beer – Singapore \$10*

*Glass of Mountadam 550 Shiraz – Barossa Valley, SA \$12*

*Glass of Black Cottage Sauvignon Blanc – Marlborough, NZ \$12*

**BOTTLE OF WINE \$45**

*McWilliam's Markview Brut, NSW*

*McWilliam's Markview Sauvignon Blanc, NSW*

*McWilliam's Markview Shiraz, NSW*

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