

THE FULLERTON HOTEL SYDNEY

Dinner Special

Treat yourself to a sampling of The Place menu, conveniently served on one platter. The dinner plate includes a choice of main course accompanied by Chef's daily selection of entrée, side dish and dessert.

\$45 per adult

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

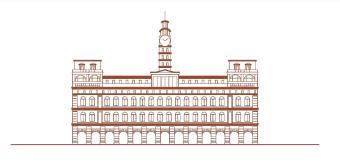
Chickpea Hummus, Cannellini Bean Salsa, Kalamata Olives with Red Wine Jus

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, Confit Eschalots, Mixed Olives and Sun-Dried Tomato



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Elevate your dining experience with Sydney Rock Oysters, selected by East 33 and sourced fresh from the New South Wales coastline.

East 33 Sydney Rock Oysters

Served with an Asian Mignonette of Pickled Cucumber and Fresh Lemon Wedges

Half Dozen Oysters \$38 Dozen Oysters \$76

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