

THE FULLERTON HOTEL

SYDNEY

AVAILABLE FROM 6.30 A.M. TO 11.00 A.M.

\$32 HOT BREAKFAST

		Buttermilk Pancakes With Cultured Butter, Strawberries, Roasted Almond and Maple Syrup	\$21
nai	<i>to</i> \$45	Fullerton Breakfast Choice of two Free Range Eggs (Fried, Poached or Scrambled) with Beef Sausage, Pork Bacon, Mushrooms, Grilled Tomato, Hash Brown and Sourdough Brea	\$34 ad
ere. nai		Smoked Salmon Breakfast Choice of two Free Range Eggs (Fried, Poached or Scrambled) with Smoked Salmon, Caperberries and Spanish Onions on toasted Sourdough Bread	\$28
	¢	Eggs and Avocado Two Poached Free Range Eggs with smashed Avocado, Feta, Dukkah on toasted Sourdough Bread	\$27
	\$14 \$14	Eggs Your Way Choice of two Free Range Eggs (Fried, Poached, Scrambled or Omelette)	\$25
		Eggs Benedict Two Poached Free Range Eggs with Prager Ham Sliced on toasted Sourdough, Grilled Tomato and Hollandaise Sauce	\$27
	\$27	Eggs Royale Two Poached Free Range Eggs with Smoked Salmon on toasted Sourdough, Grilled Tomato and Hollandaise Sauce	\$28
	\$18	SIDES Pork Bacon <i>gf</i>	\$ 10
	\$18	Beef Sausage Smoked Tasmanian Salmon <i>gf df</i> Baked Beans <i>gf vg</i>	\$10 \$12 \$6
	\$18	Hash Browns <i>vg</i> Roasted Mushrooms <i>vg v</i>	\$6 \$10
7	\$16	Avocado <i>gf df vg</i> Natural Greek Yogurt <i>gf v</i> Coconut Yoghurt <i>gf df vg</i>	\$7 \$6 \$6

Please note that menu prices and menu items are subject to change without prior notice. v indicates vegetarian; gf indicates gluten-free; df indicates dairy-free; vg indicates vegan.

CLASSIC CONTINENTAL BREAKFAST

Choice of Cereal with milk (Full Cream, Skim or Soy Milk) Toast served with Butter, Fruit Preserves, Vegemite and Peanut Butter Seasonal Fruit Salad Choice of Chilled Juice: Orange, Apple, Cranberry, Guava, Pineapple, Grapefruit or Toma Choice of Coffee, Tea or Hot Chocolate

BIG AUSSIE BREAKFAST

Choice of two Free Range Eggs (Fried, Poached or Scrambled) with Beef Sausage, Pork Bacon, Mushrooms, Grilled Tomato, Hash Brown and Sourdough Bread Seasonal Fruit Salad Choice of Chilled Juice: Orange, Apple, Cranberry, Guava, Pineapple, Grapefruit or Tomato Choice of Coffee, Tea or Hot Chocolate

CEREALS

Whisk & Pin MuesligfvWith your choice of Full Cream, Skim, Soy or Almond Milk

Cereals with Milk v Choice of Cereals (Natural Muesli, Weet Bix, Cornflakes, Nutri Grain or Coco Pops) with your choice of Full Cream, Skim, Soy or Almond Milk

HEALTHY START

Free Range Egg White Omelette gf Served with Steamed Broccolini tossed in Extra Virgin Olive Oil

Seasonal Fruit Plate *gf df vg With Coconut Yoghurt*

Whisk & Pin Granola *v* Served with Greek Yoghurt, Honey and Seasonal Berries

House-made Bircher Muesli Walnuts, Apple, Yoghurt, Honey, Pepita and Sunflower Seeds

Classic Porridge With your choice of Water, Full Cream, Skim or Soy Milk served with roasted Almonds and Organic Brown Sugar



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AVAILABLE FROM 6.30 A.M. TO 11.00 A.M.

\$8

SELECTION OF FRUIT JUICE

Cappuccino \$8 Cranberry Flat White \$8 Guava Café Latte \$8 Pineapple Mocha \$8 Orange Hot Chocolate \$8 Chai Latte \$8 Tomato Espresso | Macchiato | Piccolo Latte \$7 Double Espresso | Long Macchiato \$8 Iced Chocolate | Iced Coffee | Iced Tea \$8 Apple Carrot FINE SELECTION OF TWG TEA \$8 Grapefruit Orange Chamomile

English Breakfast French Earl Grey Grand Jasmine Moroccan Mint Oolong Prestige Organic Sencha Waterfruit Green Tea

COFFEE

Long Black

Apple Ruby Red Grapefruit SELECTION OF FRESH SQUEEZED JUICE \$14 Pineapple Watermelon **BLENDED JUICES AND SHAKES** Immunity Juice \$12 Carrot, Orange and Ginger Purity Juice \$12 Apple, Celery and Kale Banana Berry Shake \$10 Banana, Strawberry and Vanilla Milk Creamy Green Shake \$12 Avocado, Banana and Vanilla Milk

\$8

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SYDNEY

SMALL BITES

Sonoma Sourdough *With cultured Butter, Olive Oil and Balsamic*

Marinated Olives *gf vg Garlic, Chilli, Oregano and Citrus Zest*

Herb and Garlic Bread Bread topped with Garlic, Butter and Herbs

Sourdough Cheese Sonoma Sourdough and Swiss Cheese

Grilled Tiger Prawns *gf* Skull Island Tiger Prawns kombu, kimchi and fresh lemon

Popcorn Chicken *gf* Marinated in Smoky Spice blend and served with Sweet Chilli and Lemon

Singaporean Satay gf df Chicken Skewers with House-made Peanut Sauce

Vegetarian Spring Roll vg Served with Sweet Chilli Sauce

SOUP

Soup of the Day Served with Sonoma Sourdough

APPETIZERS

\$9	Hiramasa Yellowtail Kingfish Ceviche <i>gf df</i> Pickled Green Apple, Avocado, Yuzu and Finger Lime	\$26
\$9	Fullerton Mezze Platter House-made Chickpea Hummus, Baba Ganoush, Tahini Labneh, Marinated Olives, Pickles, Dolmades, Artichoke, Falafel, Olive Oil served with Pita Bread	\$24
\$9	Pickles, Doimades, Articnoke, Falatel, Olive Oli served with Pita Bread	
\$12	Charcuterie Platter Bresaola, Prosciutto, Salami, Smoked Ham, Pickles, Marinated Olives, Sundried Tomatoc and Sourdough	\$28 es
\$26	Cheese Platter Soft Blue Cheese, Woombye Brie Cheese, Aged Grana Padano, Smoked Cheddar, Quince Paste, Dried Muscatel, Marinated Olives, Crackers and Lavosh	\$29
\$18		
\$26	SANDWICHES AND FISH & CHIPS Served with Potato Fries seasoned in Paprika and Australia Sea Salt	
\$16	Club Sandwich Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Fried Egg, Lettuce, Tomato, Mayonnaise	\$29
	Steak Sandwich Sliced Striploin on Turkish Bread with Tomato, Lettuce, Caramelized Onions, Mustard and Mayonnaise	\$29
\$18	Fish and Chips Handpicked Crispy Battered Market Fish, Tartar Sauce and Fresh Lemon Wedge	\$30



SALADS

Burrata Salad gf v Heirloom Tomatoes, Wollundry Grove Olive Oil, Basil, Balsamic and toasted Pine Nuts	\$24	Slo Br
Caesar Salad Gem Lettuce, Free Range Eggs, Crispy Farmhouse Bacon, Anchovies, Aged Parmesan and House-made Sourdough Croutons Add Chicken for an additional \$8 Add Prawns for an additional \$14	\$24	Po Sa Ga Pa M
Sesame Soba Noodles Salad Shallots, Edamame, Coriander, Soy and Miso Mayonnaise dressing Add Free Range Egg for an additional \$3 Add Chicken for an additional \$8 Add Prawns for an additional \$14	\$22	Sir Ch Ve Se Fra
SINGAPORE FAVORITES		Se
Singaporean Satay gf df Chicken Skewers with House-made Peanut Sauce	\$26	Tig in
Vegetarian Spring Roll <i>vg</i> Served with Sweet Chilli Sauce	\$16	
Popcorn Chicken <i>gf</i> Marinated in Smoky Spice Blend, Sweet Chilli and Lemon	\$18	
Singapore Chicken Curry gf df Chicken in Spicy Coconut Gravy, Potato, Fragrant Rice and Papadum	\$36	
Vegan Curry gf df vg Seasonal Vegetables, Chickpeas and Potato in Spicy Turmeric Coconut Gravy, Fragrant Rice and Papadum	\$32	
Seafood Laksa gf df Tiger Prawns, Scallop, Fish Cake, Quail Eggs, Bean Curd and Vermicelli Noodles in Spicy Coconut Gravy	\$32	

MAINS

Slow Cooked Beef Cheeks Pappardelle Braised Beef Cheek Ragù, Cherry Tomato	\$38
Poached Ōra King Salmon Fillet gf Sous-vide Salmon with crispy skin, Wild Rocket, Baby Heirloom Beetroot, Avocado, Goat Feta Cheese, Tomato and Lemon Salsa	\$46
Potato and Stracciatella Gnocchi v Mixed Mushroom, Zucchini, Sage, Lemon Beurre Blanc, Parmigiano Reggiano	\$34
Singapore Chicken Curry <i>gf df</i> Chicken in Spicy Coconut Gravy, Potato, Fragrant Rice and Papadum	\$36
Vegan Curry gf df vg Seasonal Vegetables, Chickpeas and Potato in Spicy Turmeric Coconut Gravy, Fragrant Rice and Papadum	\$32
Seafood Laksa gf df Tiger Prawns, Scallop, Fish Cake, Quail Eggs, Bean Curd and Vermicelli Noodles in Spicy Coconut Gravy	\$32



THE FULLERTON HOTEL

\$56

\$56

\$36

\$62

\$74

SIDES

Sweet Potato Fries

Served with Potato Fries seasoned in Paprika and Australia Sea Salt Add an Australian Beer (Crown Lager, James Boags Light, James Boags Premium or Little Creatures Pale Ale) \$6 The Fullerton Burger \$28 200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Mayonnaise and Mustard Hell Fire Burger \$29 200g Wagyu Beef Patty in Chipotle Seasoning, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Smoked Garlic, Habanero Mayonnaise and Green Jalapeño Relish Grilled Chicken Burger \$27 Free Range grilled Chicken, Classic Coleslaw, Tomato, Caramelized Onions and Sweet Chilli Aussie Burger \$32 200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Bacon, Cheddar Cheese, Free Range Egg, Pineapple, Beetroot and Mustard Vegetarian Burger \$27 Grilled Halloumi, Classic Coleslaw, Tomatoes, Caramelized Onions, Sweet Chilli and Mayonnaise FROM THE GRILL All Meat and Fish are locally sourced from Australia Served with your choice of one side dish and sauce (Red Wine Jus, Green Peppercorn or Hollandaise) Atlantic Salmon TAS 200gr \$46 Humpty Doo Barramundi NSW 200gr \$44

Served with Aioli Sauce Mixed Leave Salad \$12 Served with Honey Mustard Vinaigrette Potato Fries \$12 Seasoned with Paprika and Australian Sea Salt Roasted Dutch Carrots \$14 With Maple and Sesame Edamame \$10 With Garlic, Chilli, Cumin and Salt Charred Broccolini \$14 With Garlic, Chilli and Extra Virgin Olive Oil DESSERT Tonka Bean Crème Brûlée \$18 Tonka Bean, Walnut Ice Cream, Walnut Crumble Chocolate Flourless Chocolate Cake gf \$14 With Raspberry Gel and Vanilla Bean Ice Cream Pavlova \$16 With Whipped Maple Cream, Pecan Crunch and Banana Sorbet Seasonal Fruit Plate gf df vg \$18 Ice Cream \$5 per scoop Choice of Chocolate or Vanilla Ice Cream Daily Pastry Chef Dessert Special \$16 Please note that menu prices and menu items are subject to change without prior notice. v indicates vegetarian; gf indicates gluten-free; df indicates dairy-free; vg indicates vegan.

\$12

BURGERS

Milly Hill Lamb Rump NSW 250gr

Riverina Beef Sirloin NSW 250gr

Angus Oyster Blade NSW 250gr

Rib Eye *NSW 350gr*

Free Range Chicken Breast NSW 250gr



THE FULLERTON HOTEL

AVAILABLE FROM 11 P.M. TO 6.30 A.M.

\$18 SIDES

Soup of the Day

Served with Sonoma Sourdough

Caesar Salad	Sweet Potato Fries \$24 Served with Aioli Sauce	\$12
Gem Lettuce, Free Range Eggs, Crispy Farmhouse Bacon, Anchovie House-made Sourdough Croutons Add Chicken for an additional \$8 Add Prawns for an additional \$14	s, Aged Parmesan and Mixed Leave Salad Served with Honey Mustard Vinaigrette	\$12
Charcuterie Platter Bresaola, Prosciutto, Salami, Smoked Ham, Pickles, Marinated Oliv	Potato Fries \$28 Seasoned with Paprika and Australian Sea Salt res, Sundried Tomatoes	\$12
and Sourdough Cheese Platter	Charred Broccolini <i>With Garlic, Chilli and Extra Virgin Olive Oil</i> \$29	\$14
Soft Blue Cheese, Woombye Brie Cheese, Aged Grana Padano, Sm Quince Paste, Dried Muscatel, Marinated Olives, Crackers and Lavo	oked Cheddar,	
Club Sandwich Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Fried Fag. Latture, Tomata, Mayonnaise and Franch Frieg	\$29 Tonka Bean Crème Brûlée <i>Tonka Bean, Walnut Ice Cream, Walnut Crumble Chocolate</i>	\$18
Fried Egg, Lettuce, Tomato, Mayonnaise and French Fries The Fullerton Burger	Flourless Chocolate Cake <i>gf</i> \$28 <i>With Raspberry Gel and Vanilla Bean Ice Cream</i>	\$14
200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Che Mayonnaise and Mustard	eddar Cheese, Ice Cream <i>Choice of Chocolate or Vanilla Ice Cream</i>	\$5 per scoop
Fish and Chips Handpicked Crispy Battered Market Fish, Tartar Sauce and Fresh Lo	\$30 emon Wedge	
Eggs Your Day Choice of two Free Range Eggs (Fried, Poached, Scrambled or Om	\$25 elette)	

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