



EST.  2005

HYDE

HACIENDA SYDNEY
BAR + LOUNGE

FOOD & DRINK MENU

HYDEHACIENDASYDNEY.COM

[@HYDEHACIENDASYDNEY](https://www.instagram.com/HYDEHACIENDASYDNEY)

Kitchen CLOSES at Thursday 8.30pm | Friday + Saturday 10pm | Sunday 8.30pm

TO SHARE

SHARED COCKTAIL

ON WEDNESDAY'S WE WEAR PINK

190

Pink gin, chambord, prosecco, mango juice, passionfruit puree, orange juice, soda water & cranberry juice

- Groups of 10 or more



SNACKS + THINGS

WHIPPED FETA	18
with Meredith goat feta, NSW olive oil, spicy pickled peppers	
ARTISAN HERB FOCACCIA	8
Sonoma sourdough with roasted garlic, chilli, olive oil and sea salt (DF, V)	
FRESHLY SHUCKED OYSTERS	5ea
with chilli-lime ginger dressing (DF, GF)	
PROSCIUTTO DE PALMA	17
with ginger lime dressing	
BUFFALO MILK MOZZARELLA	18
with charred cucumber, garden herbs and lemon dressing (GF, V)	
ELOTES	16
Grilled Mexican street corn with Manchego cheese, coriander, chilli sour cream, lime (GF, V)	
SALSA AND CHIPS	16
Smashed avocado salsa with crispy corn chips, lime and coriander (DF,V)	
TUNA TACO (3)	18
with raw marinated tuna, cilantro, lime, chilli and avocado	
SWEET POTATO CHIPS	14
with chilli lime aioli (DF, GF)	
ARANCINI	16
with cheese, rocket, pesto, pecorino	
CRISPY FLATHEAD	22
with red pepper-tomato salsa, lemon (DF)	
PULLED BEEF QUESADILLA	24
Corn tortilla with pulled beef, melted cheese, Spanish onion, sour cream, lime	

SNACKS + THINGS

POTATO CROQUETTE 18

with Yarra Valley caviar, whipped sour cream and salmon roe

GRILLED OCTOPUS SKEWERS 18

Clarence River octopus with house made spicy capsicum salsa (GF, DF)

BBQ PORK SKEWERS 19

Byron Bay Berkshire pork with aromatic herb sauce (GF, DF)

SALMON CEVICHE 26

Tasmanian salmon with avocado, lime dressing, fresh cucumber salad and Cassava chips.

CRISPY PORK BELLY BURGER 26

with herb aioli, sundried tomato, rocket, Swiss cheese and potato crisps

DESSERT

BANANA FRITTER 14

with vanilla ice cream, caramelised milk, crunchy peanuts (V)



COCKTAILS



FLAMING SAILOR

25

Sailor Jerry spiced rum, mango nectar, lime juice, coconut syrup, sugar syrup, passionfruit, green chartreuse, cinnamon



MARG MY WORDS

23

Cucumber and jalapeno infused tequila, lime, agave syrup, cucumber garnish



MAIN SQUEEZE

26

Mezcal, solerno, lime, blood orange syrup, egg white

LYCHEE LOVE

24

Vodka, lychee liqueur, egg white, lemon, rose syrup, ginger syrup, lychee syrup



BLUE LAGOON

23

Tequila, blue curucao, sour apple liqueur, pineapple juice, lemon juice, sugar syrup

ROSE ABOVE IT ALL

24

Grapefruit & rose vodka, crème de violette, chambord, lime juice, sugar syrup, egg white



TAKES TWO TO MANGO

23

Bacardi, mango liqueur, mango nectar, lime, sugar, dash of tabasco



PASH ME OUTSIDE

23

Gin, elderflower liqueur, passionfruit syrup, vanilla syrup, pineapple juice, lime juice, egg white



TEQLOONEY

24

Tequila, apricot brandy, lime juice, agave syrup, Angostura bitters

DANCING PANDA

24

Vodka, baileys, espresso, pandan condensed milk



BON APPLE TEA

24

Gin, sour apple liqueur, lemon juice, green apple puree, green tea

THE TOOTHLESS BEAR

24

Vodka, peach schnappes, cranberry juice, lime juice, raspberry syrup

SPARKLING

DOM PÉRIGNON	450
VEUVE CLICQUOT	29 130
POMMERY BRUT ROYAL	26 120
DAL ZOTTO PROSECCO	14 65
ATE BRUT SPARKLING	13 60

WHITE

STORM BAY SAUV BLANC	15 65
THE OTHER WINE & CO PINOT GRIS	15 74
FAT BASTARD CHARDONNAY	14 58
ROCKBARE RIESLING	13 60

ROSE

AIX ROSE	16 75
MAISON SAIT AIX ROSE - MAGNUM	190

RED

THREE LIONS PLANTAGENET SHIRAZ	16 62
LA LA LAND TEMPRANILLO	13 60
STICKS PINOT NOIR	16 72
SNAKE + HERRING CABERNET SAUVIGNON	17 63

BEER + CIDER

SYDNEY BEER & CO LAGER	12
FURPHY PALE ALE	12
STONE & WOOD PACIFIC ALE	12
HEINEKEN	12
JAMES BOAGS LIGHT	8
PIPSQUEAK CIDER	10

SPIRITS

BULLEIT BOURBON	13
JACK DANIELS	13
MAKERS MARK	14
JOHNNIE WALKER BLACK	13
CHIVAS REGAL	14
GLENFIDDICH	14
HENNESSEY VSOP	19
BELVEDERE	15
GREY GOOSE	17
TANQUERAY	13
ALTOS OLMECA	13
1800 ANEJO	18
PATRON SILVER	21
BACARDI CARTA BLANCA	13
HAVANA 7	20

NON-ALCOHOLIC

MOCKTAILS

Citrus, fruity or bitter seasonal fruits ,ask us	16
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