



THE FULLERTON HOTEL
SYDNEY

Dinner Specials

SPECIAL SELECTION \$45

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 \$10

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 Ross Hill Shed 8 Series Sauvignon Blanc – Orange District, NSW \$12

Glass of Ross Hill Shed 8 Series Cabernet Sauvignon – Orange District, NSW \$12

Glass of Canti Bio Organic Prosecco D.O.C. Veneto, Italy \$12

BOTTLE OF WINE \$45

McWilliam's Markview Brut – Hanwood, NSW

McWilliam's Markview Sauvignon Blanc – Hanwood, NSW

McWilliam's Markview Shiraz – Hanwood, 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.