



THE FULLERTON HOTEL  
SYDNEY

## *Dinner Specials*

### SPECIAL SELECTION \$52

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

### SIDE DISH \$10

Duck Fat Truffle Potatoes

Truffle and Parmesan Shoestring Fries

Garden Salad with Grainy Mustard Vinaigrette

*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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# *Dinner Beverage Specials*

## BEER \$10

Tiger Beer – Singapore

## BY THE GLASS \$12

Ross Hill Shed 8 Series Sauvignon Blanc – Orange, NSW  
Ross Hill Shed 8 Series Cabernet Sauvignon – Orange, NSW  
Canti Bio Organic Prosecco D.O.C. Veneto, Italy

## A BOTTLE TO SHARE \$55

Ross Hill Shed 8 Series Sauvignon Blanc – Orange, NSW  
Ross Hill Shed 8 Series Cabernet Sauvignon – Orange, NSW  
Canti Bio Organic Prosecco D.O.C. Veneto, Italy

## COCKTAIL \$12

### Blue Lagoon

Vodka, Blue Curacao, Lemonade, Cherry

### Boulevardier

Bourbon, Campari, Cinzano Rosso Vermouth, Orange Twist

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