

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

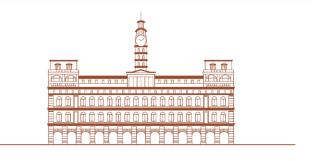
Chickpea Hummus, Cannellini Bean Salsa, Kalamata Olives with Red Wine Jus

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



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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