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THE FAX BAR

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Paradox Sydney

THE FAX BAR

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*Menu*  
**IN-ROOM DINING**

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# BREAKFAST *Menu*

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## All Day Breakfast - Hot Breakfast

35

Made to order Eggs (2) Fried, Scrambled, or Poached with Hash Browns, Button Mushrooms, Chicken Sausages, Bacon and Grilled Tomato with your choice of Toast and Tea or Coffee.

## *Breakfast Specials / 7am - 11am*

### Paradox Cloud Omelette (V, H, I)

26

Tomato Chilli Crab in an open Omelette, Shallot, Coriander, *Pukara Estate* EVO

### Eggs Benedict

23

Toasted English Muffin, Double Smoked Ham, Grilled Tomato and Hollandaise Sauce

### Three Eggs Omelette (V, H)

21

Grilled Asparagus, Tomato, Mushrooms and Sourdough Toast

### Smashed Avocado (V, H)

21

Heirloom Tomato, Toasted Pepita and Crumbled Feta Cheese on *The Grounds* Toasted Sourdough

### Crumpets with Cottage Cheese and Honey

21

Organic Crumpets, Cottage Cheese, Honey and Seasonal Fruits

### Bacon and Egg Roll

19

An Aussie favourite - Crispy Bacon, Fried Egg, Rocket Leaves, Sliced Tomatoes, Swiss Cheese and Barbecue Sauce

### Paradox Bircher Muesli (V)

14

House Made Bircher mixed with Apples, Citrus Juice, Honey, Yoghurt, Mixed Dried Fruits

### Vegan Breakfast (V, VG, H)

21

Half Avocado, Sautéed Spinach, Button Mushrooms, Grilled Asparagus, Tomato and Hash Brown with your choice of Toast

### Continental Breakfast

29

Served with a Croissant, Danish, Yogurt, Muesli, Sliced Cheese, Slice of Toast, Preserves, Diced Fruit, Orange Juice, Tea or Coffee

### Coffee and Tea

7

Flat White, Latte, Cappuccino, Long Black, Espresso, Macchiato, Mocha, Earl Grey, Chamomille, English Breakfast, Pot of Tea, Coffee, Hot chocolate, Decaf Coffee

### Cold Pressed Juices

8

Orange, Apple, Watermelon and Pineapple



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# SNACKS & TASTERS *Menu*

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Hass Avocado Hummus, Tortilla Crisps, Smoked Paprika, <i>Pukara Estate</i> EVO (V, DF)	14
House Marinated Olives with Feta and Garlic Bread (V)	15
Beer Battered Onion Rings, Chives Sour Cream (V)	16
<i>Paradox Spice</i> Dusted Squid, Chipotle Mayo (I)	22
<i>Lilydale</i> Free Range Chicken Crispy Bites tossed in Gochujang (DF)	22
Wagyu Beef Meatballs, Tomato Sugo, Basil, Parmesan <i>The Grounds Sourdough</i> (5)	24
Grilled QLD King Prawns, Garlic Chilli Butter <i>The Grounds Sourdough</i> (4) (I)	28
Potato and Corn Chowder, Grilled Sourdough (V)	18
Three Mini Tacos, Slaw, Fried Chicken, Avocado, Tomato and Jalapeño Salsa	28
Sydney Rock Oysters, Finger Lime, Mignonette (4) (GF, A)	26
Prosciutto and Melon Platter with House Marinated Olives, Grissini and Balsamic Glaze Drizzle	32



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# SALADS & LIGHT MEALS *Menu*

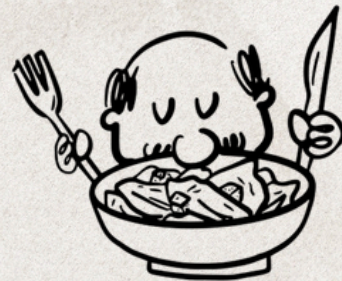
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<b>Burrata Salad (V, GF)</b>	26
Paesanella Burrata, Tomatoes, Fennel Shavings, Basil and White Balsamic	
<b>Smoked Chicken Salad (DF, GF)</b>	28
Avocado, Boiled Egg, Tomatoes, Cucumber, Lettuce and Honey Mustard Dressing	
<b>Chicken Caesar Salad</b>	30
Baby Cos Lettuce, Bacon, Anchovies, Parmesan, Hard Boiled Egg and Oven-Baked Croutons	
<b>Seared Tuna Salad (GF, DF, I)</b>	32
Quinoa /Broccolini, Green beans, Avocado, Red Radish and Vinaigrette	

## *Paradox Bowls*

Chilled Healthy Salad Bowl: Chopped Kale, Roasted Kumera, Broccolini, Chickpeas, Black Beans, Brown Rice, Avocado, Green Goddess Dressing Furikake (V, VG, GF, DF)	25
Add <i>Lilydale</i> Chicken	10
Add Salmon (A)	16
Add Tuna (I)	16
Add Prawns (5) (I)	16



## *Burgers & Sandwiches served with fries*

<b>Paradox Burger</b>	36
Wagyu Beef Pattie, Garlic Aioli, Tomato Relish, Mesclun, Gherkins, Cheese and Garden Tomato	
<b>Vegan Falafel Burger (V, VG)</b>	34
Falafel Pattie, Avocado, Mixed Lettuce, Caramelized Onion, Tomato Relish and Vegan cheese	
<b>House Club Sandwich</b>	36
Toasted White Bread Filled with Grilled Chicken Breast, Smoked Bacon, Fried Egg, Tomato, Cucumber, Salad Leaves, Swiss Cheese and Aioli	

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# PASTA & RISOTTOS *Menu*

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*Spaghetti / Penne / Linguine / Gluten Free Pasta*

## *Pastas*

### **Mushroom Cream (V)**

Wild mushrooms, Cream, Parmesan, Chives

### **Tomato Sugo (V, VG)**

Tomato Sauce, Basil and EVO

### **Aglio Olio (V, VG)**

Garlic, Fresh Chilli, Parsley, Cherry Tomatoes and Broccoli

### **Bolognese**

Beef Mince, Rosemary and Parmesan

### **Marinara (DF, I)**

Garlic, Chilli, Prawns, Mussels, Clams, Calamari Parsley and Marinara Sauce

### **Three Mushroom Ravioli (V)**

Garlic, Spinach, Cherry Tomatoes, Pinenuts, EVO

### **The Paradox Ravioli (M)**

Lemon Grass Chilli Infused Prawn Ravioli, Shallots, Red Curry Butter, Charred Jumbo Prawn

## *Risottos*

### **Vegan Risotto (V, VG, GF, DF)**

Green Peas, Broccoli, Spinach, Tomberries and *Pukara Estate* EVO

### **Wild Mushroom Risotto**

Wild Mushrooms, Chives and Truffled Mascarpone (V. GF)

### **Paradox Muscovy Duck Risotto**

Gorgonzola, Saffron Risotto and Five Spiced Confit Duck Leg



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# MAINS *Menu*

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*All the mains are served with Slice of The Grounds Sourdough and Pepe Saya Butter*

<b>Lemon Myrtle infused Pan Seared Barramundi (A)</b>	<b>53</b>
Leek Puree, Warrigal Greens, Charred Baby Leeks, Pickled Shallots and <i>Pukara Estate</i> EVO	
<b>Fish &amp; Chips (I)</b>	<b>38</b>
Beer Battered Tasmanian Gurnard, Salt and Vinegar Potatoes, Tartare and Baby Cos Wedge	
<b>Asian Style <i>Lilydale</i> Free-range Chicken Breast (GF)</b>	<b>38</b>
Coconut Curry, Bok Choy, Potato, Eggplant Kasundi	
<b>Paradox Vegetarian Curry (V, VG, GF)</b>	<b>32</b>
Seasonal Vegetable Curry, Steamed Rice and Minted Yoghurt	
<b><i>Paradox</i> Spiced Kangaroo Loin</b>	<b>48</b>
Celeriac Textures, Karkalla, Organic Puffed Quinoa and Red Wine Jus	

## *From the Grill*

All Steaks are served with Herbed *Pukara Estate* EVO Confit Potato, Roasted Cherry Tomatoes, Seasonal Greens and Red Wine Jus

<i>Lilydale</i> Free Range Chicken Breast (GF)	<b>37</b>
Tasmanian Rack of Lamb (GF)	<b>53</b>
Young Beef Eye Fillet 200 gm (GF)	<b>55</b>



## *Sides*

Sweet Potato Chips (GF, V)	<b>14</b>
Fries Olsson's Sea Salt (V)	<b>12</b>
Mashed Potato (V, GF)	<b>10</b>
Charred Broccolini with Toasted Almonds (V)	<b>10</b>
Bulmer Farm Greens, Cherry Tomato, Fennel, House Vinaigrette (V, GF, VG)	<b>10</b>
Tossed Seasonal Greens	<b>10</b>
Steamed Rice (V, GF)	<b>10</b>

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# DESSERTS *Menu*

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<b>Paradox Pavlova</b>	15
Our take on Pavlova, Lemon Myrtle Cream, Mix Berries Compote and White Chocolate Shards	
<b>Vanilla Crème Brûlée Pistachio Biscotti</b>	15
<b>Vegan Chocolate Mousse (VG)</b>	15
Chocolate Mousse, Raspberry Gel, Gluten-free Crumble	
<b>Grand Cru Chocolate Slice, Hazelnut Ice Cream</b>	18
<b>Sliced Seasonal Fruit Plate (GF,V,VG)</b>	15
<b>Artisanal NSW Cheeseboard</b>	24
Served with Toasted Raisin Bread and Selected Accompaniments	
<b>Ice Cream Sundae</b>	15
Three Scoops of Vanilla Ice Cream, Chocolate Sauce, Meringue and Fresh Berries	



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# KIDS SELECTION *Menu*

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*Each meal includes a Glass of Soft Drink or Fruit Juice*

<b>Mac and Cheese</b>	<b>18</b>
<b>Grilled Chicken Breast</b> Gravy and a choice of Steamed Vegetables, Mashed Potatoes or Chips	<b>20</b>
<b>Battered Fish and Chips (I)</b> Tartare Sauce	<b>20</b>
<b>Toasted Ham and Cheese Sandwich</b> Toasted White Bread with Butter, Ham, Swiss Cheese and Fries	<b>20</b>
<b>Fresh Yoghurt with Strawberries</b>	<b>20</b>
<b>Ice Cream Sundae</b> Three Scoops of Vanilla Ice Cream, Chocolate Sauce, Meringue and Fresh Berries	<b>15</b>
<b>Seasonal Fresh Fruit Plate (V,VG, GF)</b>	<b>15</b>
<b>Milkshakes</b> Vanilla, Chocolate, Strawberry or Caramel	<b>9</b>



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*In - Room Dining*  
**MIDNIGHT MENU**

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# MIDNIGHT *Menu*

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<b>Soup (VG,V)</b>	18
Potato and Corn Chowder, <i>The Grounds</i> Toasted Sourdough*	
*Gluten Free Bread available upon request	
<b>Chicken Caesar Salad</b>	30
Baby Cos Lettuce, Bacon, Anchovies, Parmesan, Hard Boiled Egg, Oven-Baked Croutons	
<b>Paradox Wagyu Burger</b>	36
Wagyu Beef Pattie, Garlic Aioli, Tomato Relish, Mesclun, Gherkins, Cheese and Garden Tomato Slice. Served with Fries	
<b>House Club Sandwich</b>	36
Toasted White Bread Filled with Grilled Chicken Breast, Smoked Bacon, Fried Egg, Tomato, Cucumber, Salad Leaves, Swiss Cheese and Aioli	
<b>Spaghetti / Penne / Linguine / Gluten-free Pasta Spirals</b>	
Tomato Sugo, Basil and EVO (V, VG)	25
Aglione, Olio, Summer Greens (V, VG)	25
Bolognese, Rosemary and Parmesan	30
 <i>Desserts</i>	
<b>Paradox Pavlova</b>	15
Our take on Pavlova, Mixed Berries Compote, White Chocolate Shards	
<b>Vanilla Crème Brûlée with Pistachio Biscotti</b>	15
<b>Vegan Chocolate Mousse (VG)</b>	15
Chocolate Mousse, Raspberry Gel, Gluten Free Crumble	
<b>Grand Cru Chocolate Slice, Hazelnut Ice Cream</b>	18
Hazelnut Soil, Hazelnut Ice Cream, Raspberry Gel	
<b>Sliced Seasonal Fruit Plate (V, VG, H)</b>	15
<b>Artisanal NSW Cheeseboard</b>	24
Served with Toasted Raisin Bread and Aselected Accompaniments	
<b>Ice Cream Sundae</b>	15
Three Scoops of Vanilla Ice Cream, Chocolate Sauce, Meringue and Fresh Berries	



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**BEVERAGE MENU**

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# BEVERAGE *Menu*

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## *Beers, Ciders & Soft Drinks*

### **Australian Beers**

Great Northern Original Ale  
Victoria Bitter  
Cascade Premium Light

12

### **International Beers**

Asahi Super Dry, Japan  
Heineken, Netherlands

13

### **Ciders**

Bulmers

12



## *Soft Drinks & Water*

Coca-Cola, Diet Coke, Coke Zero, Lemon & Lime Bitters, Ginger Beer, Santa Vittoria Still or Santa Vittoria Sparkling

8

## *Wine & Champagne*

GLS BTL

### **Champagne and Sparkling**

NV Domain Chandon, Yarra Valley, VIC  
NV Moet Et Chandon, Epernay, France  
Yalumba Christobels Moscato - VG  
Chandon Garden Spritz, Yarra Valley, VIC

19 84  
29 135  
16 59  
21 89

### **White Wine**

Bleasdale Chardonnay, Adelaide Hills, SA  
Beside Broke Road, Pinot Gris, Riverina, NSW  
Yealands Single Vineyard, Sauvignon Blanc, Marlborough, NZ  
Lark Hill Riesling, Bungendore, NSW - VG  
Tyrells Semillon, Hunter Valley, NSW

16 70  
17 74  
17 74  
15 66  
15 66

### **Red Wine**

Mr. Riggs, The Gafer, Shiraz, McLaren Vale, SA  
Wynns, The Gables, Cabernet Sauvignon, Coonawarra  
Baby Doll Pinot Noir, Marlborough, NZ  
Pepper Tree Merlot, Wratttonbully, SA

15 66  
16 69  
16 74  
15 66

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