

M

RESTAURANT

RESTAURANT | BAR | TERRACE

Locally inspired dishes.
Simply prepared for relaxed dining.



MERCURE

HOTEL

SYDNEY PARRAMATTA

M RESTAURANT

TO START *Pour commencer*

Warm Bread Roll - w/ House-made butter (v)	\$8
House Marinated Mixed Olives (v, gf)	\$9
Charred Lime & Chilli Butter Prawns	\$24
Roasted Pear Salad - candied walnuts, gorgonzola dressing & crisp (v, gf)	\$19

ON THE SIDE *A partager*

Skin-on Crispy Chips served with chef seasoning & garlic aioli	\$11
Potato Wedges served with pineapple sweet chilli & sour cream	\$13

SALADS *Les salades*

Ceasar Salad add chicken or salmon +\$6	\$23
Roasted Pear Salad candied walnuts, gorgonzola dressing & crisp (v, gf)	\$19

(v) vegetarian (gf) gluten free (df) dairy free

Please speak with our team for all allergy and dietary requirements.
While all care is taken, we cannot guarantee the complete absence of allergens.

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MAIN COURSE

Les Plats

Pan Seared Barramundi - w/ sauteed snake beans, shittake mushrooms, green shallots & jus (gf, df)	\$38
Chicken Supreme - w/potato fondant, braised Dutch carrots & pan jus (gf, df)	\$36
Girraween Lemon Thyme Crumbed Chicken Schnitzel -w/ chips, salad & gravy	\$32
Riverina Slow Cooked Lamb Rump - w/spiced braised seasonal veg & butter beans (gf, df)	\$38
Scotch Fillet 250 gm - w/roasted potato, seasonal greens & mushroom or pepper sauce	\$44
Spicy Linguine - W/olives, shallots, cherry tomato, white wine & parsley (v) - add chicken or prawns \$6	\$32
Slow Cooked Lamb Curry - w/rice, papadum & salad (gf, df)	\$36

DESSERT

Desserts

Banoffee Tart - rich velvety caramel sauce, banana & smooth vanilla cream	\$18
Spiced Pannacotta -white chocolate and pistachio crumb	\$18
Seasonal Fruity Ice cream fresh berries & chocolate sauce	\$15

FOR THE KIDS

Pour les enfants

Spaghetti Bolognese - (available in vegetarian Napoli Sauce)	\$15
Kids Cheeseburger w/chips & sauce	\$15
Grilled Chicken w/chips & sauce	\$15
Ice cream with your choice of topping	\$10

all kids meals are served with a complimentary softdrink or juice

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COCKTAILS

Espresso Martini	\$20
Aperol Spritz	\$20
Margarita	\$20
Mercure Micropolitan	\$30
Mercure Soft Micropolitan	\$25

WINE

SPARKLING

Glass Bottle

Cavaliere D'Oro Prosecco \$12 \$60
Italy

Innocent Bystander Prosecco \$11 \$50
Yarra Valley

WHITE

St Huberts "The Stag" Pinot Gris \$10 \$52
Yarra Valley, VIC

Devilish Chardonnay \$15 \$55
Pokolbin, NSW

Tamburlain Riesling \$15 \$55
Hunter Valley, NSW

ROSE

Innocent Bystander Rose' \$10 \$45
Yarra Valley, VIC

RED

Legacy Shiraz \$10 \$40
Riverina, NSW

Wynns "The Gales" Cab Sav \$12 \$45
Coonawarra, SA, NSW

Philip Shaw Conductor Merlot \$12 \$45
Orange, NSW

Pepperjack Shiraz \$15 \$55
Barossa Valley, SA

BEER

ON TAP

Tooheys New \$10

Hahn Super Dry \$10

BOTTLE

James Boags Premium \$10

James Squire 150 Lashes \$10

Asahi \$12

Corona \$12

SPIRITS

GIN Gordons \$12

Bombay Sapphire \$16

VODKA Smirnoff Red \$12

Absolut \$16

TEQUILA Jose Cuervo \$12

WHISKY Johnnie Walker Red \$12

Johnnie Walker Black \$16

Jack Daniels \$12

Canadian Club \$12

BOURBON Jim Beam \$12

Maker's Mark \$16

LIQUEURS Baileys \$12

Cointreau \$12

Kahlua \$12

Tia Maria \$12

Frangelico \$12

Aperol \$12



DISCOVER LOCAL

Our menu proudly features Australian produce wherever possible showcasing flavours inspired by Parramatta and greater New South Wales