

pullman

SYDNEY HYDE PARK

IN-ROOM DINING
MENU

BREAKFAST



CONTINENTAL BREAKFAST | 28

Freshly baked house breakfast pastries, two pieces of your choice of toast with butter and condiments
Seasonal fruit salad and plain yoghurt
Your choice of cereal with milk, juice, and hot beverage



EGGS YOUR WAY | 25

Scrambled, poached or fried
Lightly toasted artisan sourdough, served with vine-ripened tomato, creamy smashed avocado,
crisp hash brown



EGG FLORENTINE | 25

Two softly poached free-range eggs served on toasted English muffins with sautéed spinach, classic hollandaise sauce, grilled vine-ripened tomato, crisp hash brown
Your choice of smoked salmon or shaved leg ham



BUTTERMILK PANCAKE STACK | 22

Fluffy buttermilk pancake, caramelised banana slices, amber maple syrup, assortment of fresh berries, cloud of whipped ricotta

HEALTHY BREAKFAST SALAD | 22

Mixed green, freekeh, avocado, cherry tomato, cucumber, carrot, pomegranate, poached eggs, Dukkah



SMASHED AVOCADO | 20

Creamy avocado on toasted artisan sourdough, grilled vine ripened tomato, crumbled Persian feta, drizzled balsamic glaze, aromatic dukkha, crisp hash brown
Add grilled haloumi | 5



ACAI GUARANA BOWL | 20

Creamy coconut yogurt, antioxidant-rich acai, ripe banana, colourful array of fresh seasonal fruits, crunchy toasted walnuts



WELLBEING SEASONAL FRUIT SALAD AND PLAIN YOGHURT | 16

Fluffy buttermilk pancake, caramelised banana slices, amber maple syrup, assortment of fresh berries, cloud of whipped ricotta



BIRCHER MUESLI | 8

Creamy vanilla yogurt, crunchy toasted nuts, nutrient-rich mixed seeds



BREAD BASKET | 16

Selection from white, multigrain, wholemeal, sourdough toast with assorted preserves, orange marmalade, butter

Note: we only use free range eggs for our breakfast selection

ADD-ONS | 8

Grilled bacon
Chicken gremolata
Baked field mushrooms (V)
Sliced avocado (V)
Grilled haloumi
Sautéed baby spinach (V)



BEVERAGES

Fresh juice | 9
Orange, watermelon, pineapple

Coffee | 5
Cappuccino, latte, flat white, long black, espresso, hot chocolate, chai latte

Tea selection | 5
English breakfast, earl grey, chamomile, jasmine green tea, peppermint

ALL-DAY DINING



SMALL PLATES / SHAREABLE

GOURMET SOUP OF THE DAY | 15

Homemade focaccia, butter



ARABIC SAMPLER MEZZE PLATE | 24

Beetroot hummus, baba ghanoush, smoked labneh, grilled Turkish bread



BUFFALO CHICKEN WINGS | 18

Buffalo chicken wing, siracha sauce, blue cheese aioli, and celery stick



SMOKED SALT AND TASMANIAN PEPPER CALAMARI | 24

Smoked salt & Tasmanian pepper calamari, citrus salad, baby fennel, green goddess dressing

CRISPY MOZZARELLA STICK | 18

6 pc mozzarella stick, mixed herb, capsicum jam



SATAY CHICKEN STICK | 21

Satay chicken skewer, homemade peanut sauce



GARLIC BREAD | 15

Add cheese | 4



PAN-FRIED CHICKEN GYOZA | 18

6 pc chicken gyoza, ponzu, scallion, sesame seed



STEAMED SHITAKE MUSHROOM DUMPLING | 18

6 pc shiitake mushroom dumpling, tamari sauce



SUPER FOOD SALAD | 18 (V)

Edamame, wild rice, 5 seeds, kale, avocado, cherry tomato, baby carrot, pomegranate, garbanzo beans, Davidson plum sauce



PANZENELLA BURRATA SALAD | 22

Heirloom tomato, burrata, sourdough bread, Spanish onion, baby basil
Add roast chicken | 5

SANDWICHES & CLASSICS

ON THE PARK CLUB SANDWICH | 28

Grilled bacon, fried egg, chicken tenderloin, shredded iceberg lettuce, vine ripened tomatoes, toasted white bread, rustic chips



PARKVIEW BEEF BURGER | 25

Homemade beef burger patty, lettuce, vine ripened tomato, whisky bacon jam, cheddar cheese, crispy onion ring, brioche bun



SOUTHERN FRIED CHICKEN BURGER | 25

Chef's special southern fried chicken thigh fillet, chipotle mayonnaise, lettuce, vine ripened tomato, brioche bun, rustic chips



VEGAN BURGER | 25 (V)

Kale and quinoa patty, coral lettuce, tomatoes, cucumber, charred corn salsa, bush tomato relish, vegan bun



CLASSIC FISH AND CHIPS | 34

House made beer battered flat head tails, tartare sauce, lemon, rustic chips, classic garden salad



PAN SEARED BARRAMUNDI | 39

Mash potato, picked cauliflower, seaweed salad, edamame, caper burnt butter

FROM THE GRILL



RIVERINA ANGUS 350GM BEEF SCOTCH MSA | 60



WAGYU TAJIMA 250GM BEEF RUMP MB8+ | 58



LAMB RUMP 200GM | 40



CHICKEN BREAST SUPREME 220GM | 32

Note: All grill selections are served with triple cooked potato, seasonal vegetables, and red wine jus

CHEF'S SIGNATURE DISH



BRAISED LAMB SHANK | 40

Slow braised lamb shank, Paris mash, baby root vegetables, red wine sauce

FLAVOURS OF ASIA



CHEF PRAVIN'S SINGAPORE NOODLES | 32

Stir fried rice noodles, Asian veg, free range egg, crispy shallot, chef's special sauce



INDIAN BUTTER CHICKEN | 34

Tandoori chicken cooked in creamy tomato based sauce, coconut rice, naan bread



BEEF RENDANG CURRY | 36

Slow-cooked beef, kachumber salad, coconut rice, crackers

PIZZA & PASTA



CLASSIC BEEF LASAGNE | 28

Classic beef lasagna, grilled garlic bread



CHEF SPECIAL LINGUINE PASTA | 34 (V)

Pan tossed linguini pasta, truffle mushroom bolognese, fresh basil, Grana Padano



MARGHERITA | 22

Heirloom tomato, baby bocconcini, Fior di Latte, fresh basil



BUTCHER'S BLOCK PIZZA | 25

Spiced ground beef, ready rasher bacon, shoulder ham, pepperoni, chicken, fior di latte, BBQ sauce



PROSCUITTO AND BURRATA PIZZA | 25

Roasted garlic base, Prosciutto di Parma, burrata, fior di latte, aragula

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GREEK LAMB PIZZA | 25

Slow cooked lamb Shoulder, feta cheese, Olives, Spanish onion, Tzatziki sauce

SIDES



HOT CHIPS, GARLIC AIOLI | 12



SPICED POTATO WEDGES | 14



MASH POTATOES | 14 (GF)



GARDEN SALAD | 12



CHARRED BROCCOLINI, ROASTED ALMOND | 14



SEASONAL MARKET VEGETABLE, EVO | 14

DESSERT



CHEF'S SIGNATURE KAFFIR LIME PANNA COTTA | 16

Kaffir lime Panna cotta, wattle seed crumb, seasonal berries



CRÈME BRÛLÉE | 16

Crème Brûlée, rhubarb salsa, biscotti



CHOCOLATE CHEESECAKE MOUSSE | 16

Whipped chocolate cheesecake mousse, mixed berries, chocolate soil, vanilla sugar



SPANISH CHURROS | 16

Hot Spanish churros, cinnamon sugar, chocolate sauce



ICE CREAM AND SORBET OF THE DAY | 16

Selection of ice cream and sorbet of the day in wafer basket



AUSTRALIAN CHEESE PLATE | 34

Local assorted cheese of Blue, Brie and Cheddar, classic accompaniments

KIDS MENU



**HAM CHEESE & TOMATO TOASTIES,
HOT CHIPS | 12**



SPAGHETTI BOLOGNAISE, CHEESE | 12



BANGERS AND MASH | 12



CRISPY CHICKEN TENDERS, HOT CHIPS | 12



CRISPY FISH FINGERS, HOT CHIPS | 12

KIDS DESSERTS



CHOCOLATE BROWNIE | 12

Chocolate brownie with vanilla bean ice cream



KIDS ICE CREAM | 10

Vanilla bean ice cream in wafer basket, Oreo cookies, sprinklers
Selection of toppings: chocolate, strawberry, caramel, banana

DUSK TILL DAWN



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Freshly baked house breakfast pastries, two pieces of your choice of toast with butter and condiments
Seasonal fruit salad and plain yoghurt
Your choice of cereal with milk, juice, and hot beverage



PANZENELLA BURRATA SALAD | 22

Heirloom tomato, burrata, sourdough bread, Spanish onion, baby basil



GOURMET SOUP OF THE DAY | 15

Bread roll and butter



INDIAN BUTTER CHICKEN | 34

Tandoori chicken cooked in creamy tomato based sauce, coconut rice, naan bread



MARGHERITA | 22

Heirloom tomato, baby bocconcini, Fior di Latte, fresh basil



HOT CHIPS, GARLIC AIOLI | 12