SERVICE

PULLMAN QUAY GRAND SYDNEY HARBOUR 2000 SYDNEY, NEW SOUTH WALES T.+61 (0) 2 9256 4000 PULLMANHOTELS.COM — ALL.ACCOR.COM

FROM BREAKFAST IN BED TO QUIET EVENINGS IN AFTER A LONG DAY, OUR IN-ROOM MENUS FEATURE THE BEST OF THE BEST FROM Q DINING AND HYDE HACIENDA BAR + LOUNGE!

DIAL 2030 TO ORDER

FROM OUR BAKERY Pain au chocolate, butter croissant, fruit danishes, two pieces of white, wholemeal, multi-grain sourdough, fruit, soy & linseed or gluten free toast.

FRUIT SALAD (GF, DF, VE) Selection of seasonal fruit, honey & mint.

HYDE BREAKFAST BOWL (DF, VE, GF) Fresh cucumber, avocado, cherry tomato, kale, carrot, dukkha, steamed rice, seasonal herbs, sesame dressing.

BIRCHER MUESLI Swiss style muesli with honey, granola, Greek yoghurt, apple, toasted nuts & fresh fruit.

COCONUT YOGHURT (GF,DF,VE) Toasted coconut, organic coconut yoghurt, fresh seasonal fruit, berries, mint, ice pop.

BIG BREAKFAST (DF)

Two eggs your way, roasted tomatoes, hash browns, free range bacon, chicken chipolata sausage, mushrooms & sourdough toast.

FREE RANGE BACON & EGGS \$18.00 Srambled, poached or fried eggs served on handmade sourdough toast with roasted tomato.

SMOKED SALMON BAGEL (DF) \$24.00

Whipped cream cheese, rocket, cucumber, toasted sesame, fresh herbs.

07:30 - 10:30

mint, hazelnuts.

\$14.00 BRIOCHE BACON, EGG ROLL \$18.00 Grilled bacon, fried free range egg, tomato chutney, milk bun.

STACK PANCAKES \$21.00 \$14.00 With fresh seasonal fruit, vanilla mascarpone cream & maple syrup.

\$20.00 EGGS BENEDICTS \$22.00 Poached eggs, double smoked Byron Bay ham, spinach, English muffin, hollandaise sauce.

FIELD MUSHROOM AND FETTA \$22.00 \$18.00 Roasted field mushroom, feta cheese, toasted sourdough, fresh herbs, dukkah

\$9.00 CEREAL \$21.00 Ask our friendly satff for our selection of cereal!

EXTRA SIDE SELECTION \$4.00 Avocado, baked beans, mushrooms, chicken \$25.00 chipolata, free range bacon, or smoked salmon.

> **CAFFEINE HIT** \$6.00 Delicious barista made coffee with your choice of full, skim, soy, almond or oat milk.

FRESH JUICE \$6.00 Apple, Orange, Grapefruit, Tomato, Mango, Pineapple, Cranberry, Guava.

DILMAH GOURMET LEAF TEA French Vanilla, Italian Almond, Oolong, or Ceylon. **SNACKS & THINGS**

FRESHLY SHUCKED OYSTERS With chilli-lime ginger dressing.

ARTISAN HERB FOCACCIA (DF.V) \$8.00 Sonoma sourdough with roasted garlic, chilli, olive oil and sea salt.

SWEET POTATO CHIPS (DF.GF) \$14.00 With chilli lime aioli.

GUAC AND CHIPS (DF,V) Smashed avocado salsa with crispy corn chips, lime and coriander.

ARANCINI \$16.00 With cheese, rocket, pesto, pecorino.

PROSCIUTTO DE PALMA \$17.00 With ginger lime dressing.

WHIPPED FETA

With Meredith goats feta, NSW olive oil, spicy pickled peppers.

POTATO CROQUETTE Served with Yarra Valley caviar, whipped sour cream cucumber salad and cassava chips. and salmon roe.

GRILLED OCTOPUS SKEWERS (GF,DF) Clarence River octopus with house made spicy

DESSERT

capsicum salsa.

BANANA FRITTER (V) \$14.00 With vanilla ice cream, caramalised milk, crunchy peanuts.

MONDAY - SATURDAY 17:00 - 21:30 17:00 - 20:00 SUNDAY

\$18.00

With charred cucumber, garden herbs and lemon dressing.

\$5.00EA BUFFALO MILK MOZZARELLA (GF.DF)

ELOTES (GF,DF) \$18.00 Grilled Mexican street corn with Manchego cheese, coriander, chilli sour cream, lime.

TUNA TACOS (3) \$18.00 With raw marinated tuna, coriander, lime, chilli and \$16.00 avocado.

> **BBQ PORK SKEWERS (GF,DF)** \$19.00 Byron Bay Berkshire pork with aromatic herb sauce.

CRISPY FLATHEAD (DF) \$22.00 With raw marinated tuna, coriander, lime, chilli and avocado.

PULLED BEEF QUESADILLA \$24.00 \$18.00 Corn tortilla with pulled beef, melted cheese, spanish

SALMON CEVICHE \$26.00 \$18.00 Tasmanian salmon with avocado, lime dressing, fresh

CRISPY PORK BELLY BURGER \$26.00 \$18.00 Served with herb aioli, sundried tomato, rocket, Swiss cheese and potato crisps.

TO SHARE

onion, sour cream and lime.

CHEF'S SHARE PLATTER Delicious selection of HYDE's signature dishes and classic snacks chosen by your chef!

COCKTAILS

TAKES TWO TO MANGO

MARG MY WORDS \$23.00 Cucumber and jalapeno infused tequila, lime, agave syrup, cucumber garnish.

Bacardi, mango liqueur, mango nectar, lime, sugar, dash of tabasco.

PASH ME OUTSIDE \$23.00 Gin, elderflower liqueur, passionfruit syrup, vanilla syrup, pineapple juice, lime juice, egg white.

ROSE ABOVE IT ALL \$24.00 Grapefruit & rose vodka, crème de violette, Chambord, lime juice, sugar syrup, egg white.

TEQLOONEY Tequila, apricot brandy, lime juice, agave syrup, Angostura bitters.

DANCING PANDA Vodka, Baileys, espresso, pandan condensed milk.

BON APPLE TEA Gin, sour apple liqueur. lemon juice, green apple puree, green tea.

THE TOOTHLESS BEAR Vodka, peach schnappes, cranberry juice, lime juice, raspberry syrup.

LYCHEE LOVE \$24.00 Vodka, lychee liqueur, egg white, lemon, rose syrup, ginger syrup, lychee syrup.

MAIN SQUEEZE \$26.00 Mezcal, Solerno, lime, blood orange syrup, egg white.

BEVERAGES

CHAMPAGNE

Dom Perignon \$450 \$29 | \$130 Veuve Cliquot \$29 | \$130 Pommery Brut Royal

SPARKLING WINE

Dal Zotto Prosecco \$141\$65 ATE Brut sparkling \$13 | \$60

ROSE

AIX Rose \$161\$75 Maison Saint AIX Rose Magnum \$190

WHITE WINE

Storm Bay Sauvignon blanc \$15 | \$65 The Other wine & Co Pinot gris \$15 | \$74 Fat Bastard Chardonnay \$141\$58 \$131\$60 Rockbare Riesling

RED WINE

Three Lions Plantagenet shiraz \$161\$62 LA LA LAND Tempranillo \$13 | \$60 \$161\$72 Sticks Pinot Noir Snake + Herring Cabernet Sauvignon \$17 | \$63

BEER & CIDERS

\$12.00 Sydney beer & Co lager Furphy Pale Ale \$12.00 Stone & Wood pacific ale \$12.00 Heineken \$12.00 \$10.00 Pipsqueak Cider James Boags Light \$8.00

Please note a tray service fee of \$5.00 applies for every order

GF - Gluten Free I DF - Dairy Free V - Vegetarian | VE - Vegán

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