

 **ROOM SERVICE**

PULLMAN QUAY GRAND SYDNEY HARBOUR
61-69 MACQUARIE STREET
2000 SYDNEY, NEW SOUTH WALES
T.+61 (0) 2 9256 4000
PULLMANHOTELS.COM – ALL.ACCOR.COM

**STEP INTO
OUR BAR AND
RESTAURANT
WITHOUT
STEPPING OUT
OF YOUR ROOM**

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

DIAL 2030 TO ORDER

BREAKFAST

SATURDAY - SUNDAY 07:30 - 10:30

KIDS BREAKFAST \$15.00

Our full breakfast menu is available in kid friendly portion size.

FROM OUR BAKERY \$14.00

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) \$14.00

Selection of seasonal fruit, honey & mint.

HYDE BREAKFAST BOWL (DF,VE,GF) \$20.00

Fresh cucumber, avocado, cherry tomato, kale, carrot, dukkha, steamed rice, seasonal herbs, sesame dressing.

BIRCHER MUESLI \$18.00

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

COCONUT YOGHURT (GF,DF,VE) \$21.00

Toasted coconut, organic coconut yoghurt, fresh seasonal fruit, berries, mint, ice pop.

BIG BREAKFAST (DF) \$25.00

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.

BANANA CARAMEL WAFFLES \$24.00

Dolce de leche, seasonal berries, banana, fresh mint, hazelnuts.

BRIOCHE BACON, EGG ROLL \$18.00

Grilled bacon, fried free range egg, tomato chutney, milk bun.

STACK PANCAKES \$21.00

With fresh seasonal fruit, vanilla mascarpone cream & maple syrup.

EGGS BENEDICTS \$22.00

Poached eggs, double smoked Byron Bay ham, spinach, English muffin, hollandaise sauce.

FIELD MUSHROOM AND FETTA \$22.00

Roasted field mushroom, feta cheese, toasted sourdough, fresh herbs, dukkah.

CEREAL \$9.00

Ask our friendly staff for our selection of cereal!

EXTRA SIDE SELECTION \$4.00

Avocado, baked beans, mushrooms, chicken 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 \$6.00

French Vanilla, Italian Almond, Oolong, or Ceylon.

SNACKS & THINGS

FRESHLY SHUCKED OYSTERS \$5.00EA

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) \$16.00

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 \$18.00

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

POTATO CROQUETTE \$18.00

Served with Yarra Valley caviar, whipped sour cream and salmon roe.

GRILLED OCTOPUS SKEWERS (GF,DF) \$18.00

Clarence River octopus with house made spicy capsicum salsa.

DESSERT

BANANA FRITTER (V) \$14.00

With vanilla ice cream, caramalised milk, crunchy peanuts.

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

BUFFALO MILK MOZZARELLA (GF,DF) \$18.00

With charred cucumber, garden herbs and lemon dressing.

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 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

Corn tortilla with pulled beef, melted cheese, spanish onion, sour cream and lime.

SALMON CEVICHE \$26.00

Tasmanian salmon with avocado, lime dressing, fresh cucumber salad and cassava chips.

CRISPY PORK BELLY BURGER \$26.00

Served with herb aioli, sundried tomato, rocket, Swiss cheese and potato crisps.

TO SHARE

CHEF'S SHARE PLATTER \$65.00

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

COCKTAILS

MARG MY WORDS \$23.00

Cucumber and jalapeno infused tequila, lime, agave syrup, cucumber garnish.

TAKES TWO TO MANGO \$23.00

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 \$24.00

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

DANCING PANDA \$24.00

Vodka, Baileys, espresso, pandan condensed milk.

BON APPLE TEA \$24.00

Gin, sour apple liqueur. lemon juice, green apple puree, green tea.

THE TOOTHLESS BEAR \$24.00

Vodka, peach schnappes, cranberry juice, lime juice, rasperry 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 \$450

Dom Perignon \$291 \$130
Veuve Cliquot \$291 \$130
Pommery Brut Royal \$291 \$130

SPARKLING WINE \$141 \$65

Dal Zotto Prosecco \$131 \$60
ATE Brut sparkling

ROSE \$161 \$75

AIX Rose \$190
Maison Saint AIX Rose Magnum

WHITE WINE \$151 \$65

Storm Bay Sauvignon blanc \$151 \$74
The Other wine & Co Pinot gris \$141 \$58
Fat Bastard Chardonnay \$131 \$60
Rockbare Riesling

RED WINE \$161 \$62

Three Lions Plantagenet shiraz \$131 \$60
LA LA LAND Tempranillo \$161 \$72
Sticks Pinot Noir \$171 \$63
Snake + Herring Cabernet Sauvignon

BEER & CIDERS \$12.00

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

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

GF - Gluten Free | DF - Dairy Free
V - Vegetarian | VE - Vegan