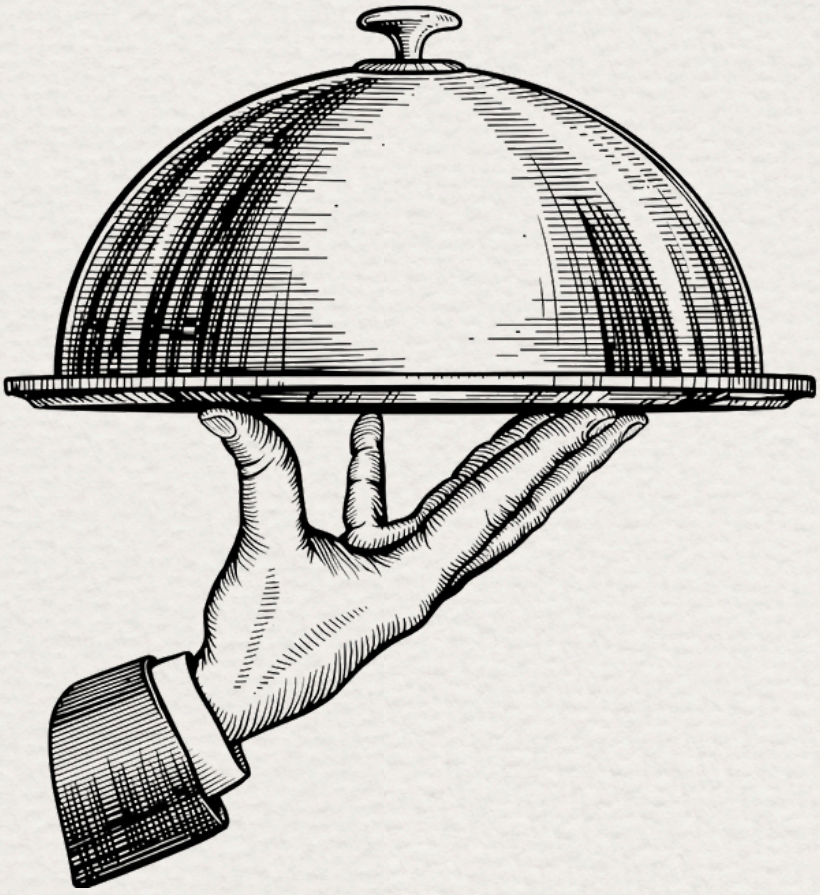
PARADOX
SYDNEY

IN-ROOM DINING MENU



Sept 2026

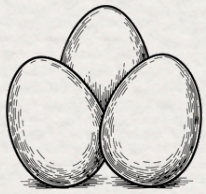
BREAKFAST

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, I) 26
Tomato Chilli Crab in an open Omelette, Shallot, Coriander, *Pukara Estate* EVOO

Eggs Benedict 23
Toasted English Muffin, Double Smoked Ham, Grilled Tomato and Hollandaise Sauce



Three Eggs Omelette (V) 21
Grilled Asparagus, Tomato, Mushrooms and Sourdough Toast

Smashed Avocado (V) 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) 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, Chamomile, 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

Avocado Hummus 14
Hass Avocado Hummus, Tortilla Crisps, Smoked Paprika, *Pukara Estate* EVOO (V, DF)

Marinated Olives 15
House Marinated Olives with Feta and Garlic Bread (V)



Dusted Squid 22
Paradox Spice Dusted Squid, Chipotle Mayo (I)

Chicken Crispy Bites 22
Lilydale Free Range Chicken Crispy Bites tossed in Gochujang (DF)

Wagyu Meatballs 24
Wagyu Beef Meatballs, Tomato Sugo, Basil, Parmesan *The Grounds Sourdough* (5)

Grilled Prawns 32
Grilled QLD King Prawns, Garlic Chilli Butter *The Grounds Sourdough* (5) (A)

Chowder 18
Potato and Corn Chowder, Grilled Sourdough (V)

Mini Tacos 28
Three Mini Tacos, Slaw, Fried Chicken, Avocado, Tomato and Jalapeño Salsa

Oysters 26
Sydney Rock Oysters, Finger Lime, Mignonette (4) (GF, A)



Prosciutto Platter 32
Prosciutto and Melon Platter with House Marinated Olives, Grissini and Balsamic Glaze Drizzle

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SALADS & LIGHT MEALS

Burrata Salad (V, GF) 26
Paesanella Burrata, Tomatoes, Fennel Shavings, Basil and White Balsamic

Smoked Chicken Salad (DF, GF) 28
Avocado, Boiled Egg, Tomatoes, Cucumber, Lettuce and Honey Mustard Dressing

Chicken Caesar Salad 30
Baby Cos Lettuce, Bacon, Anchovies, Parmesan, Hard Boiled Egg and Oven-Baked Croutons

Seared Tuna Salad (GF, DF, I) 32
Quinoa /Broccolini, Green Beans, Avocado, Red Radish and Vinaigrette

Paradox Bowls (V, VG, GF, DF)

Chilled Healthy Salad Bowl: Chopped Kale, Roasted Kumera, Broccolini, Chickpeas, Black Beans, Brown Rice, Avocado, Green Goddess Dressing Furikake 25

Add *Lilydale* Chicken 10
Add Salmon (A) 16
Add Tuna (I) 16
Add Prawns (5) (I) 16

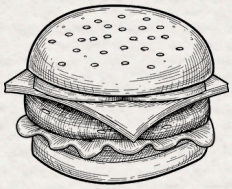


Burgers & Sandwiches served with fries

Paradox Burger 36
Wagyu Beef Pattie, Garlic Aioli, Tomato Relish, Mesclun, Gherkins, Cheese and Garden Tomato

Vegan Falafel Burger (V,VG) 34
Falafel Pattie, Avocado, Mixed Lettuce, Caramelized Onion, Tomato Relish and Vegan cheese

House Club Sandwich 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

Spaghetti / Penne / Gluten Free Pasta

Pastas



Mushroom Cream (V) 25
Wild mushrooms, Cream, Parmesan, Chives

Tomato Sugo (V,VG) 25
Tomato Sauce, Basil and EVOO

Arrabbiata (VG, DF) 25
Neapolitan Sauce, Basil, Garlic, Fresh Chilli, Parsley, Cherry Tomatoes, Pukara Estate EVOO

Bolognese 30
Beef Mince, Rosemary and Parmesan

Marinara (DF, I) 39
Garlic, Chilli, Prawns, Mussels, Clams, Calamari Parsley and Marinara Sauce

Four Cheese Ravioli 29
Burnt Butter, Broccolini, Sage Parmesan, Pinenuts

The Paradox Ravioli (M) 36
Lemon Grass Chilli Infused Prawn Ravioli, Shallots, Red Curry Butter, Charred King Prawn

Risottos

Pumpkin Risotto (V, VG, GF, DF) 28
Roasted Pumpkin, Sage Pinenuts, Vegan Fetta, Herb Oil



Wild Mushroom Risotto 29
Wild Mushrooms, Chives and Truffle Mascarpone (V, GF)

Paradox Muscovy Duck Risotto 36
Gorgonzola, Saffron Risotto and Five Spiced Confit Duck Leg

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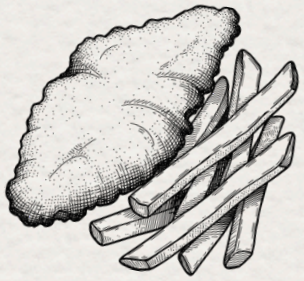
MAINS

All the mains are served with a Bread Roll and Pepe Saya Butter

Lemon Myrtle infused Pan Seared Barramundi (A) 53
Leek Puree, Warrigal Greens, Charred Baby Leeks, Pickled Shallots and *Pukara Estat*e EVOO

Fish & Chips (I) 38
Beer Battered Tasmanian Gurnard, Salt and Vinegar Potatoes, Tartare and Baby Cos Wedge

Asian Style *Lilydale* Free-range Chicken Breast (GF) 38
Coconut Curry, Bok Choy, Potato, Eggplant Kasundi



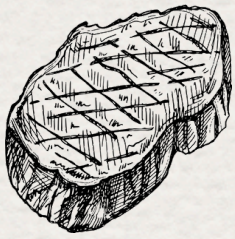
Paradox Vegetarian Curry (V,VG, GF) 32
Seasonal Vegetable Curry, Steamed Rice and Minted Yoghurt

***Paradox Spiced* Kangaroo Loin** 48
Celeriac Textures, Karkalla, Organic Puffed Qunioa and Red Wine Jus

From the Grill

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

Lilydale Free Range Chicken Breast (GF) 38
Tasmanian Rack of Lamb (GF) 54
Young Beef Eye Fillet 200 gm (GF) 56



Sides

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

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DESSERTS

Paradox Pavlova 15
Our take on Pavlova, Lemon Myrtle Cream, Mix Berries Compote and White Chocolate Shards

Vanilla Crème Brûlée Pistachio Biscotti 15

Vegan Chocolate Mousse (VG) 15
Chocolate Mousse, Raspberry Gel, Gluten-free Crumble



53% Callebaut Chocolate Mousse 18
Vanilla Cream, Sea Salt, Chocolate Crumble

Sliced Seasonal Fruit Plate (GF,V,VG) 15

Artisanal NSW Cheeseboard 24
Served with Toasted Raisin Bread and Selected Accompaniments

Ice Cream Sundae 15
Three Scoops of Vanilla Ice Cream, Chocolate Sauce, Meringue and Fresh Berries



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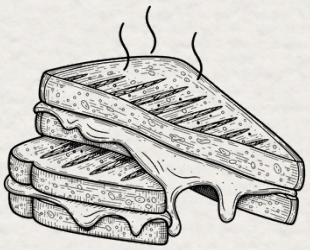
KIDS MENU

Each meal includes a Glass of Soft Drink or Fruit Juice

Mac and Cheese 18

Grilled Chicken Breast 20
Gravy and a choice of Steamed Vegetables, Mashed Potatoes or Chips

Battered Fish and Chips (I) 20
Tartare Sauce



Toasted Ham and Cheese Sandwich 20
Toasted White Bread with Butter, Ham, Swiss Cheese and Fries

Fresh Yoghurt with Strawberries 20

Ice Cream Sundae 15
Three Scoops of Vanilla Ice Cream, Chocolate Sauce, Meringue and Fresh Berries

Seasonal Fresh Fruit Plate (V,VG, GF) 15

Milkshakes 9
Vanilla, Chocolate, Strawberry or Caramel



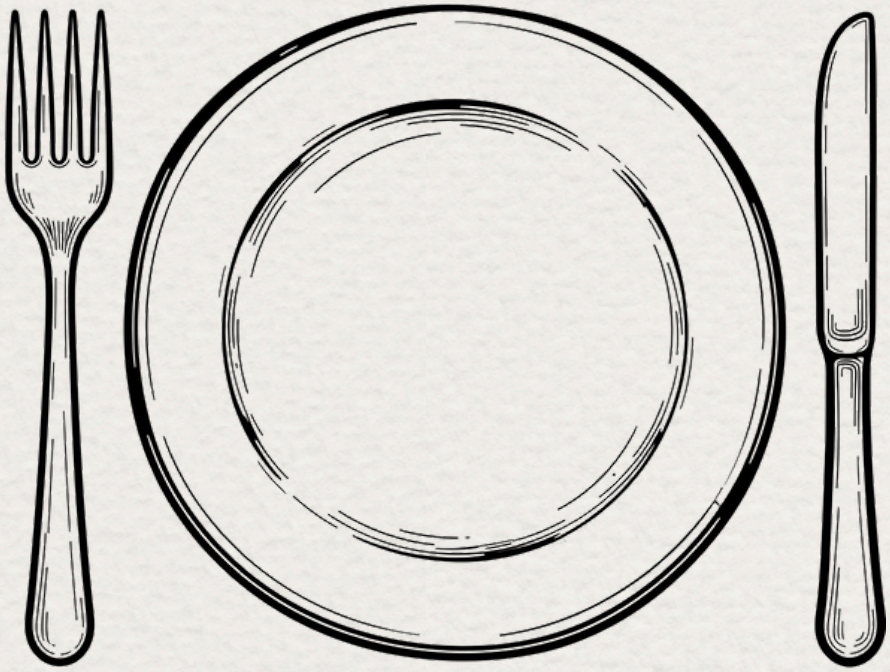
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IN-ROOM DINING

MIDNIGHT MENU



Soup (VG,V) 18
Potato and Corn Chowder, *The Grounds* Toasted Sourdough*
*Gluten Free Bread available upon request

Prosciutto and Melon Platter 32
with House Marinated Olives, Grissini and Balsamic Glaze Drizzle

Chicken Caesar Salad 30
Baby Cos Lettuce, Bacon, Anchovies, Parmesan, Hard Boiled Egg, Oven-Baked Croutons

Paradox Wagyu Burger 36
Wagyu Beef Pattie, Garlic Aioli, Tomato Relish, Mesclun, Gherkins, Cheese and Garden Tomato Slice. Served with Fries

House Club Sandwich 36
Toasted White Bread Filled with Grilled Chicken Breast, Smoked Bacon, Fried Egg, Tomato, Cucumber, Salad Leaves, Swiss Cheese and Aioli

Spaghetti / Penne / Gluten-free Pasta Spirals



Tomato Sugo, Basil and EVOO (V, VG) 25
Aglio, Olio, Summer Greens (V, VG) 25
Bolognese, Rosemary and Parmesan 30

Desserts

Paradox Pavlova 15
Our take on Pavlova, Mixed Berries Compote, White Chocolate Shards

Vanilla Crème Brûlée with Pistachio Biscotti 15

Vegan Chocolate Mousse (VG) 18
Chocolate Mousse, Raspberry Gel, Gluten Free Crumble



Sliced Seasonal Fruit Plate (V, VG) 15

Artisanal NSW Cheeseboard 24
Served with Toasted Raisin Bread and Selected Accompaniments

Ice Cream Sundae 15
Three Scoops of Vanilla Ice Cream, Chocolate Sauce, Meringue and Fresh Berries

53% Callebaut Chocolate Mousse 18
Vanilla Cream, Sea Salt, Chocolate Crumble

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BEVERAGE MENU



Beers, Ciders & Soft Drinks

Australian Beers	12
Great Northern Original Ale	
Victoria Bitter	
Cascade Premium Light	
International Beers	13
Asahi Super Dry, Japan	
Heineken, Netherlands	
Ciders	13
Bulmers	



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	19	87
NV Moet Et Chandon, Epernay, France	29	139
Pitchfork Moscato, Margaret River, WA	16	70
Chandon Garden Spritz, Yarra Valley, VIC	21	89
White Wine		
Bleasdale Chardonnay, Adelaide Hills, SA	16	70
Beside Broke Road, Pinot Gris, Riverina, NSW	17	74
Yealands Single Vineyard, Sauvignon Blanc, Marlborough, NZ	17	74
Lark Hill Riesling, Bungendore, NSW - VG	15	66
Tyrells Semillon, Hunter Valley, NSW	15	66
Two Rivers Pinot Gregio, Hunter Valley, NSW	15	66
Red Wine		
Mr. Riggs, The Gafer, Shiraz, McLaren Vale, SA	15	66
Wynns, The Gables, Cabernet Sauvignon, Coonawarra	16	70
Baby Doll Pinot Noir, Marlborough, NZ	17	74
Pepper Tree Merlot, Wrattonbully, SA	15	66



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