



IN-ROOM DINING MENU

Novotel Sydney on Darling Harbour



IN-ROOM DINING

Please dial #9 to place your order

10% public holiday & weekend (Saturday & Sunday) surcharge applies

\$5 tray charge applies for orders under \$10

Please allow 30 minute service time after placing your order

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfr) gluten free request

**Our menu contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.*

ALL DAY MENU

AVAILABLE 10:00AM - 22:00PM

BEVERAGES

MIX & MATCH - ANY 4 FOR \$35

Tooheys New Lager	\$11
Tooheys Extra Dry Lager	\$11
XXXX Gold Lager	\$11
Mountain Culture 'Status Quo' Pale Ale	\$11
Little Creatures Pacific Ale	\$11
Stone & Wood Pacific Ale	\$11
James Squire Cider	\$11
James Squire Ginger Beer	\$11
Wavee Hard Seltzer	\$11
Blackcurrant Mango Watermelon Blood Orange	
Guinness Cans	\$12
500ml	

COCKTAILS & RTDs

Maybe Sammy Old Fashioned	\$24
Maybe Sammy Jasmine Negroni	\$24
Canadian Club & Dry	\$12
Jim Beam 'Bourbon & Coke'	\$12
Kirin Hyoketsu Lemon	\$16
Four Pillars Rare Dry Gin & Tonic	\$16

NON ALCOHOLIC BEVERAGE

AVAILABLE 24 HOURS

Capi Sparkling Water 750ml	\$11
Capi Still Water 750ml	\$11
Capi Sparkling Water 500ml	\$7
Capi Still Water 500ml	\$7
Orange Apple Pineapple Juice	\$8 each
Coke Coke no sugar Sprite Fanta	\$6 each
Red Bull	\$6
Kirks Ginger Beer Lemon Squash Creaming Soda Creaming Soda - No Sugar Pasito	\$6 each
Monster Energy Drinks original & flavours	\$7

SPIRITS

Bacardi & Coke	\$16
Absolut & Sprite	\$14
Billson double Vodka & Passionfruit 6.8%	\$18
Manly Spirit Limoncello Spritz	\$19.50

CINCIN CANNED COCKTAILS

Bellini - Peach Prosecco Sparkling Water	\$18
Frenchie - Lenon Gin Prosecco Sparkling Water	\$18
Caipirinha - Passionfruit Lime Vodka Sparkling Water	\$18
Mistaken Negroni - Blood Orange Prosecco Sparkling Water	\$18

AVAILABLE 10:00AM - 22:00PM

HIDDEN SEA

- Pinot Grigio**
- Pinot Noir**
- Shiraz**

Bottle
\$55
\$55
\$55



WINES FROM THE TERNARY

BY THE GLASS



Taittinger French Champagne	\$26
Dal Zotto Prosecco	\$14
Catalina Sounds Sauvignon Blanc	\$15
Chateau Tanunda Chardonnay	\$16
Arc Du Solei Rose	\$16
Teusner 'Wark Family' Shiraz	\$16
Lenton Brae Cabernet Sauvignon	\$16

WINES FROM ZEST

BY THE BOTTLE



Mio Capello Prosecco	\$45
Veuve Ambal Blanc de Blanc	\$80
Emeri Sparkling Pink Moscato	\$40
Chaffey Bros 'Not Your Grandma's Riesling'	\$50
Robert Stein 'Farm Series' Riesling	\$50
Mt Langi Ghiran Pinot Gris	\$58
Tar & Roses Pinot Grigio	\$52

Wirra Wirra 'Hiding Champion' Sauvignon Blanc	\$55
Ant Moore 'A+' Sauvignon Blanc	\$55
Heggies 'Cloudline' Chardonnay	\$55
Lloyd Brothers Chardonnay	\$75
Robert Stein 'Farm Series' Rose	\$50
Rêverie Rosé	\$70
Rewrite the Rules Pinot Noir	\$50
Robert Stein 'Farm Series' Merlot	\$50
Di Giorgio Montepulciano	\$50
Hesketh Cabernet Sauvignon	\$60
Wirra Wirra 'Farmer's Heart' Grenache	\$75
Lenton Brae Cabernet Merlot	\$75

BREAKFAST MENU

AVAILABLE 6:30AM - 10:30AM

Grilled bacon & egg on a brioche bun (GFR)	\$16
Chia parfait with fresh berries, toasted coconut & honey (V, GF)	\$17
Seasonal fruit salad (V, GF)	\$18
Toasted muesli with vanilla yoghurt (GFR)	\$15
Poached eggs with Mexican beans & toasted sour dough (V, GFR)	\$27
Baby spinach & ricotta cheese omelette with blistered cherry tomatoes and sourdough (V, GFR)	\$26
Sunrise breakfast with your choice of eggs & a choice of three of the following items below served with toasted sour dough	\$35
bacon tomatoes mushrooms hash browns chipolatas baked beans extra items \$8.50 each	

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfr) gluten free request

**Our menu contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.*

ALL DAY MENU

AVAILABLE 10:30AM - 22:00PM

Soup of the day with toasted sour dough (V, GFR)	\$17	The Ternary butter chicken with steamed rice (GF)	\$34
Pumpkin & baby spinach arancini with basil pesto (V)	\$20	Spaghetti with bolognaise sauce & grilled garlic bread (GFR)	\$33
Salt pepper calamari with soy & chilli sauce (GFR, M)	\$23	Spaghetti with napolitana sauce & grilled garlic bread (GFR)	\$31
Burrata with tuscan salad of tomatoes (V, GFR)	\$24		
Battered fish & chips with dill mayonnaise (A)	\$30	Steak Sandwich on toasted Turkish w caramelised onion, rocket, whole mustard mayonnaise & chips (GFR)	\$32
Wagyu beef burger on Milk Bun with swiss cheese, pickles, lettuce, burger sauce and chips (GFR)	\$30		
Vegetarian patty available on request			
bacon +\$2			

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfr) gluten free request

**Our menu contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.*

Seafood Origin

*We proudly serve sustainably sourced seafood, selected to support healthy oceans + responsible fishing practices.
a - Australian | i - imported| m - mixed*

ALL DAY MENU

AVAILABLE 10:30AM - 22:00PM

PIZZA

Tandoori	\$27
tandoori chicken with capsicum, spanish onion & mint yogurt	
Margherita	\$26
tomato base, mozzarella cheese & fresh basil	
Meat Feast	\$27
w BBQ sauce, ham, chorizo, salami + pepperoni	

Gluten free base available for any of the above +\$2

SIDES

Garlic bread	\$11
Chips tossed in sea salt with aioli (GF, V)	\$11
Sweet potato wedges with ranch	\$11
Steamed seasonal vegetables (V, GF)	\$11
Steamed rice (V, GF)	\$6
Mixed leaf salad with house dressing (V, GF)	\$10

TO FINISH

Chocolate Delight with Chocolate Meringue, Chocolate Biscuit & Raspberries	\$21
Sliced seasonal fruit	\$18
Trio of Australian cheese with quince paste & crackers	\$27

FROM THE GRILL

AVAILABLE 18:00PM - 22:00PM

300g grain fed sirloin	\$60
Grilled barramundi (A)	\$51
Grilled chicken breast	\$47
All grills come with chips, salad & meats with red wine jus	

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfr) gluten free request

*Our menu contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Seafood Origin

We proudly serve sustainably sourced seafood, selected to support healthy oceans + responsible fishing practices.
a - Australian | i - imported | m - mixed

ALL DAY MENU

AVAILABLE 10:30AM - 22:00PM

KIDS MENU

Grilled chicken tenders& mash with vegetables	\$13
Ham & cheese toasted sandwhich with chips	\$12
Novotel beef burger with chips	\$12
Battered fish & chips (A)	\$12
6" ham & pineapple pizza	\$12
Spaghetti bolognaise	\$12
Chicken Nuggets with chips	\$12

DESSERTS

Fruit jelly (GF)	\$5
Fruit salad	\$8
2 scoops ice cream vanilla chocolate strawberry (GF)	\$8
Chocolate mud cake with vanilla ice cream (may contain nuts)	\$7

DRINKS

Fruit Juice Poppers apple orange tropical	\$4
Milkshake vanilla strawberry chocolate caramel	\$11

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfr) gluten free request

*Our menu contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

ALL DAY MENU

AVAILABLE 06:30AM - 22:00PM

COFFEE

R

L

Flat White	\$5.50	\$6.50
Cappuccino	\$5.50	\$6.50
Latte	\$5.50	\$6.50
Mocha	\$5.50	\$6.50
Long Black	\$5.50	\$6.50
Short Black	\$4	
Chai Latte	\$6	\$6.50
Hot Chocolate	\$6	\$6.50
Iced Long Black		\$6.50
Iced Latte		\$6.50

Decaf +\$1
Soy | Oat | Almond | Lactose free milk +\$1
Caramel | Hazelnut | Vanilla syrup +\$1

TEA BY DILMAH

L

English Breakfast	\$5
Earl Grey	\$5
Chamomile	\$5
Peppermint	\$5
Green Tea	\$5

ALL DAY MENU

\$16.00 each



Energise

Our banana free option uses an apple base along with strawberries and pineapple to create a super refreshing smoothie.

Ingredients: Strawberries, apple, pineapple, dates.



Booster

Go green with Booster - combines spinach and lime juice (for an added kick), with a mango and banana base.

Ingredients: Banana, mango, spinach, lime juice.



Vitality

A unique tropical blend packing including goji berries for vitamins and minerals.

Ingredients: Strawberries, mango, raspberries, goji berries.



Reboot

Taste the tropics with Reboot, our best selling smoothie. The silky smooth blend packs a sweet punch with mango and pineapple.

Ingredients: Mango, pineapple, banana, passion fruit.



Acai Activate

Loaded with antioxidants and fibre. Added guarana for extra energy and functionality.

Ingredients: Acai, blueberries, banana, dates.



Detox

The perfect blend of blueberries, boysenberries and banana, with dates added for natural sweetness. One of our top sellers.

Ingredients: Blueberries, banana, dates, boysenberries.

MAIN MEALS

Soup of the day with toasted sourdough (V)	\$17
Butter chicken with steamed rice (GF)	\$34
Spaghetti bolognaise with grilled garlic bread	\$33

AFTERTHOUGHTS

Sliced seasonal fruit (V)	\$18
Trio of Australian Cheese with quince paste & crackers	\$27

(v) vegetarian | (gf) gluten free | (vgn) vegan | (gfr) gluten free request

**Our menu contains multiple allergens & foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.*

ALL DAY MENU

AVAILABLE 24 HOURS

INSTANT NOODLES

Gomtang beef & vegetables (105g)	\$12
Nissin chicken (118g)	\$12
Shin cup, Taste of The Orient (68g)	\$9
Nissin seafood (mild, 74g)	\$9
Tom Yum Seafood (75g)	\$9

SWEET TREATS

M&Ms Peanut 180g	\$7.5
M&Ms Chocolate 180g	\$7
Maltesers Box 100g	\$7
Jonny's Caramel popcorn	\$6
Kit Kat	\$4.5
Carmen's muesli bar	\$3

CHIPS & DIPS

Piranha potato chips 75g (GF)	\$5
Cashew multigrain & soy 80g	\$5
Smith's salt & vinegar chips 90g	\$5
Doritos Nacho Cheese 170g	\$7
Pringles Original 134g	\$7
Pringles Sour Cream & Onion 134g	\$7
Primo ham, cheese & crackers	\$5
Primo salami, cheese & crackers	\$5

ICE CREAM

Calippo - raspberry pineapple	\$6.5
Calippo - lemon	\$6.5
Golden Gaytime	\$6.5
Cornetto Vanilla	\$6.5
Cornetto Chocolate	\$6.5
Magnum Classic	\$6.5
Rainbow Paddle Pop	\$4.5
Weis Bar - mango & macadamia	\$5

Distiller of the Quarter

KARU DISTILLERY

Outcask Rum 100ml	\$40
Outcask Rum 100ml Combo with 2x Pina Picante Natural Soda Cans	\$50
Morita Chipotle Vodka 100ml	\$35
Morita Chipotle Vodka 250ml	\$55
Morita Chipotle Vodka 100ml Combo with 2x Long Rays Citrus Tonic	\$50
Affinity Gin 100ml	\$35
Affinity Gin 250ml	\$55
Affinity Gin 100ml Combo w 2x Mischief Brew Tonic No. 2	\$50
Orsa Coffee Gin Liqueur 100ml	\$30
Orsa Coffee Gin Liqueur 100ml Combo w 2x Fever Tree Orange Clementine Tonic	\$45
Karu Native Davidson Plum & Gin Botanicals Jam	\$19
Lark Brandy & PX Sherry Cask Single Malt Whisky 100ml	\$80
Lark Rum Cask Release III Single Malt Whisky 100ml	\$80

