

THE FULLERTON HOTEL SYDNEY

AVAILABLE FROM 6.30 A.M. TO 11.00 A.M.

CLASSIC CONTINENTAL BREAKFAST Choice of Cereal with milk (Full Cream, Skim or Soy Milk)	\$32	HOT BREAKFAST	
Toast served with Butter, Fruit Preserves, Vegemite and Peanut Butter		Buttermilk Pancakes	\$21
Seasonal Fruit Salad		With Cultured Butter, Strawberries, Roasted Almond and Maple Syrup	
Choice of Chilled Juice: Orange, Apple, Cranberry, Guava, Pineapple, Grapefruit or Toma	ato		
Choice of Coffee, Tea or Hot Chocolate		Fullerton Breakfast	\$34
		Choice of two Free Range Eggs (Fried, Poached or Scrambled) with	
BIG AUSSIE BREAKFAST	\$45	Beef Sausage, Pork Bacon, Mushrooms, Grilled Tomato, Hash Brown and Sourdough E	Bread
Choice of two Free Range Eggs (Fried, Poached or Scrambled) with			
Beef Sausage, Pork Bacon, Mushrooms, Grilled Tomato, Hash Brown and Sourdough Bro	ead	Smoked Salmon Breakfast	\$28
Seasonal Fruit Salad		Choice of two Free Range Eggs (Fried, Poached or Scrambled) with	
Choice of Chilled Juice: Orange, Apple, Cranberry, Guava, Pineapple, Grapefruit or Toma Choice of Coffee, Tea or Hot Chocolate	ato	Smoked Salmon, Caperberries and Spanish Onions on toasted Sourdough Bread	
Choice of Corree, rea or not Chocolate		Eggs and Avocado	\$27
CEREALS		Two Poached Free Range Eggs with smashed Avocado, Feta, Dukkah on	92/
		toasted Sourdough Bread	
Whisk & Pin Muesli gf v	\$14		
With your choice of Full Cream, Skim, Soy or Almond Milk		Eggs Your Way	\$25
		Choice of two Free Range Eggs (Fried, Poached, Scrambled or Omelette)	
Cereals with Milk <i>v</i>	\$14		
Choice of Cereals (Natural Muesli, Weet Bix, Cornflakes, Nutri Grain or Coco Pops)		Eggs Benedict	\$27
with your choice of Full Cream, Skim, Soy or Almond Milk		Two Poached Free Range Eggs with Prager Ham Sliced on toasted Sourdough,	
		Grilled Tomato and Hollandaise Sauce	
HEALTHY START			6-0
Free Range Egg White Omelette gf	\$27	Eggs Royale	\$28
Served with Steamed Broccolini tossed in Extra Virgin Olive Oil		Two Poached Free Range Eggs with Smoked Salmon on toasted Sourdough, Grilled Tomato and Hollandaise Sauce	
		Griffeu Tornato anu nonanuaise Sauce	
Seasonal Fruit Plate gf df vg	\$18	SIDES	
With Coconut Yoghurt		Pork Bacon gf	\$10
Which C Die Course	\$18	Beef Sausage	\$10
Whisk & Pin Granola V	219	Smoked Tasmanian Salmon gf df	\$12
Served with Greek Yoghurt, Honey and Seasonal Berries		Baked Beans gf vg	\$6
House-made Bircher Muesli	\$18	Hash Browns vg	\$6
Walnuts, Apple, Yoghurt, Honey, Pepita and Sunflower Seeds	910	Roasted Mushrooms vg v	\$10
ramacs, repres regnard, rioney, replacand sumover seeds		Avocado gf df vg	\$7
Classic Porridge	\$16	Natural Greek Yogurt gf v	\$6
With your choice of Water, Full Cream, Skim or Soy Milk served with roasted Almonds and Organic Brown Sugar		Coconut Yoghurt gf df vg	\$6
and organic oroni ougui		Please note that menu prices and menu items are subject to change without prior notice.	
		v indicates vegetarian; gf indicates gluten-free;	
		df indicates dairy-free; vg indicates vegan.	



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COFFEE		SELECTION OF FRUIT JUICE	\$8
Cappuccino Flat White Café Latte Mocha Hot Chocolate Chai Latte Espresso Macchiato Piccolo Latte Double Espresso Long Macchiato Iced Chocolate Iced Coffee Iced Tea	\$8 \$8 \$8 \$8 \$8 \$8 \$8 \$8 \$7 \$8 \$8	Apple Cranberry Guava Pineapple Orange Ruby Red Grapefruit Tomato SELECTION OF FRESH SQUEEZED JUICE Apple Carrot	\$14
FINE SELECTION OF TWG TEA	\$8	Grapefruit	
Chamomile English Breakfast French Earl Grey Grand Jasmine Moroccan Mint		Orange Pineapple Watermelon BLENDED JUICES AND SHAKES	
Oolong Prestige Organic Sencha Waterfruit Green Tea		Immunity Juice Carrot, Orange and Ginger	\$ 12
		Purity Juice Apple, Celery and Kale	\$12
		Banana Berry Shake Banana, Strawberry and Vanilla Milk	\$10
		Creamy Green Shake Avocado, Banana and Vanilla Milk	\$12

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SMALL BITES

Sonoma Sourdough With cultured Butter, Olive Oil and Balsamic

Marinated Olives gf vg Garlic, Chilli, Oregano and Citrus Zest

Herb and Garlic Bread Bread topped with Garlic, Butter and Herbs

Sourdough Cheese Sonoma Sourdough and Swiss Cheese

Grilled Tiger Prawns gf
Skull Island Tiger Prawns kombu, kimchi and fresh lemon

Popcorn Chicken gf Marinated in Smoky Spice blend and served with Sweet Chilli and Lemon

Singaporean Satay gf df Chicken Skewers with House-made Peanut Sauce

Vegetarian Spring Roll vg Served with Sweet Chilli Sauce

SOUP

Soup of the Day Served with Sonoma Sourdough

APPETIZERS

\$9	Hiramasa Yellowtail Kingfish Ceviche gf df Pickled Green Apple, Avocado, Yuzu and Finger Lime	\$26
\$9	House-made Chickpea Hummus, Baba Ganoush, Tahini Labneh, Marinated Olives,	\$24
\$9	Pickles, Dolmades, Artichoke, Falafel, Olive Oil served with Pita Bread	
\$12	Charcuterie Platter Bresaola, Prosciutto, Salami, Smoked Ham, Pickles, Marinated Olives, Sundried Tomatoes and Sourdough	\$28
\$26	Cheese Platter Soft Blue Cheese, Woombye Brie Cheese, Aged Grana Padano, Smoked Cheddar, Quince Paste, Dried Muscatel, Marinated Olives, Crackers and Lavosh	\$29
\$18		
	SANDWICHES AND FISH & CHIPS	
\$26	Served with Potato Fries seasoned in Paprika and Australia Sea Salt	
\$16	Club Sandwich Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Fried Egg, Lettuce, Tomato, Mayonnaise	\$29
	Steak Sandwich Sliced Striploin on Turkish Bread with Tomato, Lettuce, Caramelized Onions, Mustard and Mayonnaise	\$29
\$18	Fish and Chips Handnicked Crispy Battered Market Fish. Tartar Sauce and Fresh Lemon Wedge	\$30



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SALADS		MAINS	
Burrata Salad gf v Heirloom Tomatoes, Wollundry Grove Olive Oil, Basil, Balsamic and toasted Pine Nuts	\$24	Slow Cooked Beef Cheeks Pappardelle Braised Beef Cheek Ragù, Cherry Tomato	\$38
Caesar Salad Gem Lettuce, Free Range Eggs, Crispy Farmhouse Bacon, Anchovies, Aged Parmesan and House-made Sourdough Croutons Add Chicken for an additional \$8	\$24	Poached Ōra King Salmon Fillet gf Sous-vide Salmon with crispy skin, Wild Rocket, Baby Heirloom Beetroot, Avocado, Goat Feta Cheese, Tomato and Lemon Salsa	\$46
Add Prawns for an additional \$14		Potato and Stracciatella Gnocchi v Mixed Mushroom, Zucchini, Sage, Lemon Beurre Blanc, Parmigiano Reggiano	\$34
Sesame Soba Noodles Salad Shallots, Edamame, Coriander, Soy and Miso Mayonnaise dressing Add Free Range Egg for an additional \$3	\$22	Singapore Chicken Curry gf df Chicken in Spicy Coconut Gravy, Potato, Fragrant Rice and Papadum	\$36
Add Chicken for an additional \$8 Add Prawns for an additional \$14		Vegan Curry gf df vg Seasonal Vegetables, Chickpeas and Potato in Spicy Turmeric Coconut Gravy, Fragrant Rice and Papadum	\$32
SINGAPORE FAVORITES		Seafood Laksa gf df	\$32
Singaporean Stay gf df Chicken Skewers with House-made Peanut Sauce	\$26	Tiger Prawns, Scallop, Fish Cake, Quail Eggs, Bean Curd and Vermicelli Noodles in Spicy Coconut Gravy	\$ 32
Vegetarian Spring Roll vg Served with Sweet Chilli Sauce	\$16		
Popcorn Chicken <i>gf Marinated in Smoky Spice Blend, Sweet Chilli and Lemon</i>	\$18		
Singapore Chicken Curry gf df Chicken in Spicy Coconut Gravy, Potato, Fragrant Rice and Papadum	\$36		
Vegan Curry gf df vg Seasonal Vegetables, Chickpeas and Potato in Spicy Turmeric Coconut Gravy, Fragrant Rice and Papadum	\$32		
Seafood Laksa gf df Tiger Prawns, Scallop, Fish Cake, Quail Eggs, Bean Curd and Vermicelli Noodles in Spicy Coconut Gravy	\$32		



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BURGERS		SIDES	
Served with Potato Fries seasoned in Paprika and Australia Sea Salt Add an Australian Beer (Crown Lager, James Boags Light, James Boags Premium or Little Creatures Pale Ale) \$6		Sweet Potato Fries Served with Aioli Sauce	\$12
The Fullerton Burger 200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese,	\$28	Mixed Leave Salad Served with Honey Mustard Vinaigrette	\$12
Mayonnaise and Mustard		Potato Fries Seasoned with Paprika and Australian Sea Salt	\$1 2
Hell Fire Burger 200g Wagyu Beef Patty in Chipotle Seasoning, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Smoked Garlic, Habanero Mayonnaise and Green Jalapeño Relish	\$29	Roasted Dutch Carrots With Maple and Sesame	\$14
Grilled Chicken Burger Free Range grilled Chicken, Classic Coleslaw, Tomato, Caramelized Onions and Sweet Co	\$27 Shilli	Edamame With Garlic, Chilli , Cumin and Salt	\$10
Aussie Burger 200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Bacon, Cheddar Cheese, Free Range Egg, Pineapple, Beetroot and Mustard	\$32	Charred Broccolini With Garlic, Chilli and Extra Virgin Olive Oil	\$14
,,		DESSERT	
Vegetarian Burger Grilled Halloumi, Classic Coleslaw, Tomatoes, Caramelized Onions, Sweet Chilli and Mayonnaise	\$27	Tonka Bean Crème Brûlée Tonka Bean, Walnut Ice Cream, Walnut Crumble Chocolate	\$18
FROM THE GRILL All Meat and Fish are locally sourced from Australia		Flourless Chocolate Cake gf With Raspberry Gel and Vanilla Bean Ice Cream	\$14
Served with your choice of one side dish and sauce (Red Wine Jus, Green Peppercorn or Hollandaise)		Pavlova With Whipped Maple Cream, Pecan Crunch and Banana Sorbet	\$16
Atlantic Salmon TAS 200gr	\$46	Seasonal Fruit Plate <i>gf df vg</i>	\$18
Humpty Doo Barramundi NSW 200gr	\$44	Ice Cream	¢=
Milly Hill Lamb Rump NSW 250gr	\$56	Choice of Chocolate or Vanilla Ice Cream	\$5 per scoop
Riverina Beef Sirloin NSW 250gr	\$56	Daily Pastry Chef Dessert Special	\$16
Free Range Chicken Breast NSW 250gr	\$36		
Angus Oyster Blade NSW 250gr	\$ 62	Please note that menu prices and menu items are subject to change without prior notice. v indicates vegetarian; gf indicates gluten-free;	
Rib Eye NSW 350gr	\$74	df indicates dairy-free; vg indicates vegan.	



AVAILABLE FROM 11 P.M. TO 6.30 A.M.

Soup of the Day Served with Sonoma Sourdough	\$18	SIDES	
Caesar Salad	\$24	Sweet Potato Fries Served with Aioli Sauce	\$12
Gem Lettuce, Free Range Eggs, Crispy Farmhouse Bacon, Anchovies, Aged Parmesan an House-made Sourdough Croutons Add Chicken for an additional \$8 Add Prawns for an additional \$14	1 <i>a</i>	Mixed Leave Salad Served with Honey Mustard Vinaigrette	\$12
Charcuterie Platter	\$28	Potato Fries Seasoned with Paprika and Australian Sea Salt	\$12
Bresaola, Prosciutto, Salami, Smoked Ham, Pickles, Marinated Olives, Sundried Tomato and Sourdough	oes	Charred Broccolini With Garlic, Chilli and Extra Virgin Olive Oil	\$14
Cheese Platter Soft Blue Cheese, Woombye Brie Cheese, Aged Grana Padano, Smoked Cheddar, Quince Paste, Dried Muscatel, Marinated Olives, Crackers and Lavosh	\$29	DESSERT	
Club Sandwich Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Fried Egg, Lettuce, Tomato, Mayonnaise and French Fries	\$29	Tonka Bean Crème Brûlée Tonka Bean, Walnut Ice Cream, Walnut Crumble Chocolate	\$18
The Fullerton Burger	\$28	Flourless Chocolate Cake gf With Raspberry Gel and Vanilla Bean Ice Cream	\$14
200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Mayonnaise and Mustard		Ice Cream Choice of Chocolate or Vanilla Ice Cream	\$5 per scoop
Fish and Chips Handpicked Crispy Battered Market Fish, Tartar Sauce and Fresh Lemon Wedge	\$30		
Eggs Your Day Choice of two Free Range Eggs (Fried, Poached, Scrambled or Omelette)	\$25		

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