



*From our kitchen*

Dining menu

**PARKROYAL**  
DARLING HARBOUR  

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SYDNEY

# Breakfast

Served daily from 6:30am – 10:30am

## Continental

**30.00 per person**

Please choose one item from each of the following:

### Juice

Orange, apple, tomato, pineapple, cranberry

### Seasonal Fruit Plate

### Yogurt

Low fat, Greek, strawberry, passion fruit

### Cereal

All-Bran, Special K, Weet-Bix, Corn Flakes, Coco Pops, Rice Bubbles, muesli,  
Gluten free muesli served with full cream, low fat or soy milk

### Bakery/Breads

White, wholemeal, country grain, raisin, gluten free bread, English muffin, croissants,  
muffins or Danish pastries with a choice of butter, margarine, strawberry jam, apricot jam,  
orange marmalade, honey, Vegemite, peanut butter or Nutella

## Full Breakfast

**38.00 per person**

Includes the Continental selection and one of the following:

### English Breakfast

Eggs (fried, scrambled, boiled or poached) served with toast, sausage, bacon,  
grilled tomato, hash browns, mushrooms and baked beans

### Chef's Speciality Eggs

Eggs Benedict with ham or smoked salmon

### Pancakes V, H

Served with caramelised banana and maple syrup

### Waffles V, H

Served with vanilla bean ice cream and maple syrup

## Hot Beverages

**4.5 each**

Long black, flat white, cappuccino, latte, espresso, hot chocolate, earl grey,  
English breakfast, peppermint, chamomile, chai tea, lemon, green and jasmine tea  
served with full cream, low fat or soy milk

**(V)** = vegetarian **(GF)** = gluten free **(H)** = halal **(DF)** = dairy free

\*Please be advised that a \$5.00 tray charge applies to all orders \*\*Food items may contain traces of nuts  
\*\*\*Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements,  
food allergies or food intolerances. \*\*\*\*Wines subject to change.

# All Day Dining

Served daily from 11:30am – 10:30pm

We offer weekly seasonal dishes.

Please ask our staff for the current options of entrées mains and desserts

## Starters

<b>Seasonal Vegetable Soup V, H</b>	<b>15</b>
With char grilled bread or gluten free bread	
<b>Roasted Garlic Bread V, H</b>	<b>9</b>
Sourdough, oven roasted, oregano	
<b>Peking Duck Spring Rolls H</b>	<b>16</b>
Plum sauce	
<b>Chicken Satay Skewers H</b>	<b>17</b>
Satay sauce, cucumber, red onion, bean sprouts	
<b>Bread and Dips V, H</b>	<b>14</b>
Selection of house made dips and pita bread	

## Sandwiches, burgers and salads

<b>Wagyu Cheese Burger H</b>	<b>26</b>
Swiss cheese, tomato relish, lettuce, pickled cucumber, on a milk bun served with chips	
<b>Texas BBQ Club Sandwich DF</b>	<b>25</b>
Texan marinated chicken, smoked bacon, coleslaw, hardboiled egg on white bread, served with chips and herb aioli	
<b>Ham and Swiss Cheese Toasty</b>	<b>15</b>
Toasted sourdough, with Black Forest ham, Swiss cheese, served with chips and herb aioli	
<b>Swiss Cheese and Tomato Toasty V, H</b>	<b>15</b>
Toasted sourdough, with Swiss cheese, field tomatoes, served with chips and herb aioli	
<b>Classic Caesar Salad</b>	<b>20</b>
Cos lettuce, toasted croutons, parmesan cheese, bacon, egg and Caesar dressing	
Add complimentary anchovies	
Add grilled chicken	<b>7</b>
Add chicken schnitzel	<b>7</b>
Add smoked salmon	<b>7</b>
<b>Greek Salad GF, DF, V, H</b>	<b>19</b>
Mixed lettuce, cucumber, onion, tomatoes, radish, Greek fetta, Kalamata olives, oregano, lemon dressing	
Add grilled chicken or chicken schnitzel or smoked salmon	<b>7</b>
<b>Garden Salad V, GF, H</b>	<b>17</b>
Mixed lettuce greens, cucumber, onion, tomatoes, radish, lemon dressing	
Add grilled chicken or chicken schnitzel or smoked salmon	<b>7</b>

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# All Day Dining

Served daily from 11:30am – 10:30pm

## Pizza 12 inch (or 11 inch GF on request)

<b>Margarita V, H</b>	<b>19</b>
With buffalo mozzarella, basil	
<b>BBQ Chicken</b>	<b>21</b>
Bacon, mushroom, onion and chicken, BBQ base	
<b>Pepperoni</b>	<b>20</b>
Cheese and slices of pepperoni, tomato base	

## Classic mains

<b>Spaghetti Bolognese</b>	<b>24</b>
Traditional beef Bolognese, topped with freshly grated parmesan	
Add a slice of garlic bread	<b>4</b>
<b>Chicken Schnitzel H</b>	<b>26</b>
Served with fries, garden salad, aioli	
Sauce selection: Red wine, pepper, mushroom	Add sauce <b>2</b>
<b>Fish and Chips DF, H</b>	<b>26</b>
Beer battered barramundi served with tartar sauce, garden salad, chips, lemon	
<b>Seasonal Vegetarian Risotto V, H</b>	<b>24</b>
Please ask staff for current seasonal special	
<b>Red Thai Chicken Curry GF, DF, H</b>	<b>26</b>
Thai mild red curry, eggplant, capsicum, green beans, bean shoots, Fragrant rice,	
<b>Nasi Goreng DF, H</b>	<b>27</b>
Fried rice, egg, chilli sambal, chicken satay skewers, bean shoots	
<b>Red Thai Vegetable Curry V, GF, DF, H</b>	<b>23</b>
Thai mild red curry, eggplant, capsicum, green beans, fragrant rice,	

## From the grill

Below proteins are Halal certified

<b>Scotch 250g</b>	<b>41</b>
<b>Sirloin 250g</b>	<b>44</b>
<b>Ora King Salmon</b>	<b>33</b>
<b>Corn Fed Chicken Breast</b>	<b>30</b>
All grill items are served with a choice of mashed potato or chips	
Sauce selection: Red wine, pepper, mushroom or lemon myrtle butter sauce, salsa Verdi <b>GF</b>	
<b>Steak Frites</b>	<b>32</b>
150gm grain fed beef, shoestring fries, green salad, café de Paris butter	

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# All Day Dining

Served daily from 11:30am – 10:30pm

## Sides

<b>House Made Bread, Butter V, H</b>	4
<b>Roasted Garlic Bread V, H</b>	8
<b>Garden Salad V, GF, DF, H</b>	8
<b>Seasonal Steamed Vegetables V, GF, DF, H</b>	8
<b>Creamy Mash Potato V, GF, H</b>	8
<b>Beer Battered Fries, Aioli V, DF, H</b>	8
<b>Sweet Potato Fries, Herb Aioli V, DF, H</b>	8

## Desserts

<b>Chocolate Fondant</b>	16
Strawberry, jelly, vanilla ice cream	
<b>Seasonal Fruit Plate V, GF, DF, H</b>	14
Selection of the best fruits available	
<b>Cheese Board GF, H</b>	24
Three house selected cheeses, served with Lavosh, dried fruit and nuts	
<b>Trio of Ice Cream or Sorbets V, GF, H</b>	12
Topped with praline, choice of three flavours	

# Children's Menu

Served daily from 11:30am – 10:30pm

All meals are \$15 and include a water, juice or soft drink (Recommended for 12 years and under)

### **Battered Fish DF, H**

Deep fried fish, served with tartar sauce and lemon

### **Mini Spaghetti Bolognese**

Topped with fresh parmesan

### **Cheese Burger H**

Lettuce and tomato served on a milk bun

### **Grilled Fish GF, DF, H**

Served with tartar sauce and lemon

### **Chicken Schnitzel H**

Served with gravy

### **Grilled Chicken H**

Served with gravy

Please choose one of the following sides.

### **Steamed Vegetables Lightly Buttered V, GF, H**

### **Salad Cup with Cucumber and Cherry Tomato V, GF, DF, H**

### **Mash Potato V, DF, H**

### **Fries with Tomato Sauce V, H, DF**

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# Late Night Meals

Served daily from 10:30pm – 6:00am

<b>Ham and Swiss Cheese Toasty</b>	<b>15</b>
Toasted sourdough, with Black Forest ham and Swiss cheese, served with potato chips (crisps)	
<b>Swiss Cheese and Tomato Toasty V, H</b>	<b>15</b>
Toasted sourdough, with Swiss cheese and field tomatoes, served with potato chips (crisps)	
<b>Spaghetti Bolognese</b>	<b>24</b>
Wagyu beef Bolognese, topped with freshly grated parmesan	
<b>Red Thai Chicken Curry GF, DF, H</b>	<b>26</b>
Thai mild red curry, eggplant, capsicum, green beans, bean shoots, fragrant rice,	
<b>Fried Rice DF, H</b>	<b>17</b>
Rice, Onion, egg, sweet soy, bean sprouts, chilli sambal	
<b>Thai Vegetable Curry V, GF, DF, H</b>	<b>23</b>
Mild red curry, eggplant, capsicum, green beans, potato, bean shoots, fragrant rice,	
<b>Pizza 12 inch (or 11 inch GF on request)</b>	
<b>Margarita V, H</b>	<b>19</b>
With buffalo mozzarella and basil	
<b>BBQ Chicken</b>	<b>21</b>
Bacon, mushroom, onion and chicken, BBQ base	
<b>Pepperoni</b>	<b>20</b>
Tomato base, cheese and pepperoni slices	
<b>Trio of Ice Cream or Sorbets V, GF, H</b>	<b>12</b>
Choice of three flavours	

# Beverages

Served daily from 7:00am – 11:30pm

## Water

750ml still water	10.00
750ml sparkling water	10.00

## Soft Drinks

	Each   4 pack
Coke	5.00   15.00
Coke No Sugar	5.00   15.00
Sprite	5.00   15.00
Lemon Lime & Bitters	5.00   -

## Beer and Cider

	Each   6 pack
Cascade Light	7.00   30.00
Pure Blonde	9.00   32.00
Pure Blonde Organic Cider	10.00   34.00
Four Pines Pale Ale	10.00   34.00
Corona	10.00   34.00
Crown Larger	10.00   34.00

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# Wines and spirits

Served daily from 7:00am – 11:30pm

## Champagne

**Champagne Nicolas Feuillatte Brut Reserve NV**  
Champagne, France

Glass | Bottle

- | **120.00**

## Sparkling Wine

**Villa Jolanda Prosecco NV**  
Veneto, ITA

Glass | Bottle

**11.00 | 54.00**

**Tulloch Vineyard Brut NV**  
Hunter Valley, NSW

**11.00 | 48.00**

**Mojo Moscato**  
Langhorne Creek, SA

**10.00 | 48.00**

## White Wine

**Ringmaster Riesling**  
Clare Valley, SA

Glass | Bottle

**10.00 | 40.00**

**Mt Riley Sauvignon Blanc**  
Marlborough, NZ

**11.00 | 42.00**

**Norfolk Rise Pinot Grigio**  
Limestone Coast, SA

**11.00 | 48.00**

**First Creek, Botanica Chardonnay**  
Orange, NSW

**10.00 | 44.00**

**Silkman Wines, Chardonnay**  
Hunter Valley, NSW

- | **74.00**

## Rose

**Maison Saint AIX Rose**  
Provence, France

Glass | Bottle

**14.00 | 69.00**

## Red Wine

**Duck Shooter Pinot Noir**  
Yarra Valley, VIC

Glass | Bottle

**10.00 | 42.00**

**Tulloch Shiraz**  
Hunter Valley, NSW

**11.00 | 44.00**

**Two Hands 'Gnarley Dudes' Shiraz**  
Barossa Valley, SA

- | **72.00**

**Rockbare Cabernet Sauvignon**  
Coonawarra, SA

**13.00 | 59.00**

**Temple Bruer Cabernet Merlot,**  
Eden Valley, SA

**11.00 | 48.00**

**Keith Tulloch Merlot**  
Hunter Valley, NSW

- | **68.00**

## Spirits

Bundaberg Rum

10.00

Bacardi

10.00

Jim Beam

10.00

Gordon's Gin

10.00

Smirnoff Vodka

10.00

Johnnie Walker Red

10.00

Please ask us about our extended spirit options

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