
HYATT HOTEL CANBERRA™

A PARK HYATT HOTEL

LUXURY *is* PERSONAL

IN ROOM DINING

Available 6am to 11:30pm (Sunday to Thursday), 6am to midnight (Friday to Saturday) for light snacks, meals and beverages delivered promptly to your room. To place your order, pressing the Room Service key on your telephone.

If you have any Food & Beverage order outside our operating hours.
Please advise our Guest Service team in advance.

PERSONALISED CARE. ATTENTION TO DETAIL.

At Hyatt Hotel Canberra we aim to provide luxuries in the form of both simple pleasures and uncommon indulgences. In your private bar, please find information about the range of additional products to enhance the enjoyment of your stay.

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

Hyatt Hotel Canberra is dedicated to its commitment in providing quality, sustainable food and beverage options for guests. As part of a global philosophy under Hyatt Hotels Corporation, our chefs who hail from Austria, Thailand, Philippines, India, and Australia are all invested in providing dishes with sustainability and integrity of product.

Hyatt Hotel Canberra sources the finest beef, pork and poultry from regional areas including eggs from Hilltops Boorowa Free Range Farm, Rangers Valley, Tasmanian Cape Grim and Riverine Beef, Flinders Island Lamb and Berkshire Pork farms situated on the Queensland and New South Wales border and New South Wales and Victorian border. Supporting regional agriculture and the local economy, purveyors are specifically valued on their sustainable farming methods to promote healthy products.

Hyatt Hotel Canberra has made a strong commitment to be a leader in procuring sustainable seafood at a global level, working with organisations such as World Wildlife Fund (WWF), Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC). Hyatt Hotel Canberra upholds this commitment, aiming for 100% sustainable seafood on our menus by 2023 by making the decision to purchase 'Better Choice' species which are not overfished and using suppliers who minimise their overall environmental impact.

IN ROOM DINING

TO PLACE YOUR ORDER, PLEASE CALL GUEST SERVICES.

BREAKFAST 6:00AM TO 11:00AM

PARK BREAKFAST	38
Your choice of cereal or yoghurt, mixed bakery or toast basket, sliced seasonal fruit plate, barista coffee or loose-leaf tea and glass of juice	
AUSTRALIAN BREAKFAST	45
Includes our Park Breakfast selection together with your choice of one of a la carte item:	

A LA CARTE

MUESLI & BAKERY

TOAST (THREE SLICES)	14
White Multigrain Wholemeal Raisin Gluten Free bread	
BAKERY BASKET	16
Freshly baked croissant Danish pastry Muffin	
ORGANIC MUESLI	18
Farmer's Jo organic muesli Seasonal yoghurt Berries	
AÇAÍ BOWL (VEGAN AVAILABLE ON REQUEST), (DF)	22
Açaí blended with soy milk banana topped with coconut yoghurt berries chia seeds coconut flakes cacao nibs	
OAT MEAL PORRIDGE	18
Freshly sliced banana Leatherwood honey Cinnamon	

HOT BREAKFAST

BAKED MUSHROOM (VEGAN AVAILABLE ON REQUEST), (NF)	24	
Baked mushroom with mozzarella cheese Vine tomato Poached egg		
SMASHED HASS AVO (*)	27	
Sourdough toast Smashed avocado Free range poached egg Medley tomato Dukkah		
HILLTOPS BOOROWA FARM FREE RANGE TWO EGGS ANY STYLE	26	
Poached, boiled, Fried or Scrambled served with a choice of two sides: Grilled bacon Chicken sausage Hash browns Baked beans Vine-ripened tomato		
THREE EGG OMELETTE	26	
whole free range eggs with a choice of five fillings of either: Double smoked ham Mushrooms Tomatoes Onion Mozzarella cheese served with toasted sourdough or gluten-free bread Egg White additional		6
EGGS BENEDICT CHOICE OF SMOKED SALMON OR CHAMPAGNE HAM	27	
English muffin Poached eggs Hollandaise Sauce Grilled tomato		
BUTTERMILK PANCAKES (V)	25	
Berries Pure maple syrup Whipped cream		

(GF) Gluten Free, (DF) Dairy Free, (NF) Nut Free, (SS) Sustainable Seafood, (*) Healthy Choice, (VG) Vegan, (V) Vegetarian, Food prepared in our kitchen may contain the following traces: milk, eggs, wheat, peanuts and tree nuts. If you have a food allergy, please notify our team members upon arrival. Please note that a 15% service charge will apply on public holidays.

SIDES 8

Choose one from below:

Avocado | Streaky Bacon | Smoked Salmon | Sausages | Sautéed Mushroom |
Sautéed Spinach

JUICE & SMOOTHIE

FRESHLY SQUEEZED JUICE14

With your choice of up to three types of fruits and vegetables:

Green Apple | Orange | Watermelon | Grapefruit | Celery | Carrot | Cucumber | Ginger
| Spinach | Beetroot

CHILLED JUICE 8

Orange | Pineapple | Apple | Tomato | Grapefruit

BREAKFAST SMOOTHIE14

Banana | Seasonal Berries | Yoghurt | Skimmed milk | Leatherwood Honey

ANTIOXIDANT SMOOTHIE14

Banana | Soy milk | Granola | Blueberries | Ground hazelnuts

COFFEES 8

Espresso | Long Black | Macchiato | Flat White | Café Latte | Cappuccino |
Café Mocha | Hot Chocolate

TEAS 8

English breakfast | Earl Grey | Green | Chamomile | Peppermint | Chai | Lemongrass |
Lemongrass & Ginger | Decaf Ceylon | French Earl Grey | Lady Grey

LUNCH & DINNER

SUNDAY TO THURSDAY 10:30AM TO 11:30PM

FRIDAY TO SATURDAY 10:30AM TO MIDNIGHT

APPETIZER

SYDNEY ROCK OYSTERS ON ICE (GF), (DF), (NF)	½ DZ 34 DZ 57
Pepperberry granita Lemon	
CREAM OF GARDEN FRESH TOMATO SOUP (V)	22
Toasted brioche Fresh basil	
CLASSIC CAESAR SALAD (NF)	28
Baby cos lettuce Bacon Free range poached eggs Anchovies Croutons Parmesan	
Add a protein: Chicken Prawn Tasmanian smoked salmon	8
ZUCCHINI FLOWERS (VEGAN AVAILABLE ON REQUEST), (V), (NF)	28
Zucchini fritters Buffalo ricotta Fresh peas	
IBERICO HAM WITH TRUFFLE OLIVES AND ROCKET LEAVES.....	29

SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF THICK CUT CHIPS OR MIXED LEAF SALAD

CLASSIC CLUB SANDWICH (NF)	30
Grilled chicken Fried egg Smoked bacon	
GRILLED TOFU BURGER (VEGAN AVAILABLE ON REQUEST), (NF)	28
Portobello mushroom Grilled tofu Barbecue chutney	
WAGYU BEEF BURGER (NF)	29
Lettuce Aged cheddar Tomato Pickled gherkin	
ADDITIONAL FILLINGS	7
Hilltop free range fried egg Smoked bacon Avocado	

LARGE PLATES

TEMPURA FISH & CHIPS (NF), (DF), (SS)	32
Tempura fish Tartare sauce Chips Salad	
NASI GORENG	39
Jasmine rice Pickled cucumber Fried eggs Chicken satay	
SEAFOOD PAPPARDELLE (SS)	41
Prawn Harvey bay scallops Mussels Chilli butter	
FRESH LINGUINE WITH SHAVED PARMESAN	38
Wagyu beef bolognaise Napolitana sauce (Gluten free pasta available on request)	
MUSHROOM RISOTTO (VEGAN AVAILABLE ON REQUEST), (NF)	38
Aged padano White truffle oil	
MARKET FISH OF THE DAY	44
Pan fried fish Pico de gallo Charred broccolini Lilliput capers	
SLOW COOKED BEEF CHEEK (NF)	48
Sweet potato purée Burnt heritage carrots Braised kombu	
BUTTER CHICKEN MASALA	39
Fragrant rice Flat bread	

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FROM THE GRILL

SERVED WITH YOUR CHOICE OF SAUCE AND SERVE OF THICK CUT CHIPS OR MIXED LEAF SALAD

TASMANIAN SALMON (NF), (GF), (SS)	39
MBS3 SIRLOIN – BROOKLYN VALLEY, VIC * 250GM	60
MBS2+ SCOTCH FILLET – RIVERINA, NSW * 300GM (GF), (NF)	72

SAUCES

Smoked garlic butter | Red wine jus | Field mushroom sauce

SIDES 12

Mixed green leaves | Heirloom tomatoes | Chardonnay dressing (GF), (DF), (NF)

Oven roasted spiced field mushroom | Garlic yoghurt (GF), (NF)

Potato mousseline with burnt butter (GF), (NF)

Steak Cut Fries (DF), (NF)

DESSERTS..... 25

Fig & almond tart, cinnamon ricotta, Manuka honey crisp, vanilla anglaise

Banana cake, bitter sweet chocolate mousse, orange ganache, fresh berries (GF), (NF)

Lemon tart, coconut yoghurt, berry compote (VG), (DF), (NF)

AUSTRALIAN CHEESE

SERVED WITH HOMEMADE CRACKERS & QUINCE PASTE

KING ISLAND BLACK LABEL BRIE	20
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Milky flavour | Faint aroma of mushroom | Ripened

KING ISLAND BLUE.....	20
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Natural rind of blue and white mould | Mild creamy texture

MAFFRA AGED RIND CHEDDAR.....	20
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SELECTION OF THREE.....	40
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KID'S MENU

ALL DISHES SERVED WITH 1 MILK DRINK

CHICKEN FINGERS (DF), (NF)..... 18

With coleslaw & chips

FISH & CHIPS..... 18

With coleslaw

GRILLED SALMON (GF), (DF), (NF) 21

With steamed vegetables

SPAGHETTI

With beef bolognese 21

With tomato basil sauce..... 18

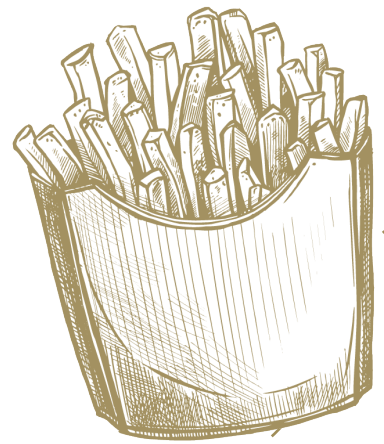
With creamy sauce 18

VOLCANO CAKE..... 15

Chocolate Sponge Cake with
Chocolate Butter Icing, Popping Jellies,
Berries & Lollies

ICE CREAM BURGER..... 15

Brioche Bun with Vanilla Ice Cream &
Caramel or Chocolate or Berry Sauce & Fruits



BEVERAGES

CANBERRA REGION BEER

		GLASS	BOTTLE
Crankshaft IPA 5.8%, Bentspoke Brewing Co.	ACT	-	11
Coast Ale 4.3%, Capital Brewing Company Co.	ACT	-	11
White Rabbit Dark Ale	Geelong, VIC	-	11
Little Creatures Pale Ale	VIC, WA	-	11
Crown Lager	VIC	-	10

CANBERRA REGION BEER

Peroni	Italy	-	10
Corona	Mexico	-	10
Asahi	Japan	-	11
Guinness Draught	Ireland	-	12

SPARKLING & CHAMPAGNE

Taltarni Brut 'Méthode Traditionnelle'	VIC	14	63
Domain Chandon NV	Yarra Valley, VIC	16	78
Moët & Chandon Brut NV	Epernay, France	28	140

WHITE WINE

2021 Eden Road, Chardonnay	Canberra Region, NSW	17	72
2020 Robert Oatley, Sauvignon Blanc	Margaret River, WA	13	61
2018 Red Claw, Pinot Gris	Mornington Peninsula, VIC	15	71
2020 Shaw and Smith, Sauvignon Blanc	Adelaide Hills, SA	16	74

RED WINE

2021 Eden Road, Syrah	Canberra Region, NSW	17	72
2020 Ninth Island Pinot Noir	Tamar River Valley, TAS	14	68
2017 Borgo Molino Merlot	Venezia, Italy	15	65
2019 Nick O'Leary Shiraz	Canberra Region, NSW	17	81

DESSERT WINE

2018 Brown Brothers, Orange Muscat & Flora 350ml	VIC	-	36
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