

IN ROOM DINING

AVAILABLE 24 HOURS A DAY FOR LIGHT SNACKS, MEALS AND BEVERAGES DELIVERED PROMPTLY TO YOUR ROOM. TO PLACE YOUR ORDER, PLEASE CONTACT ROOM SERVICE BY PRESSING THE ROOM SERVICE KEY ON YOUR TELEPHONE.

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 MINI BAR, PLEASE FIND INFORMATION ABOUT THE RANGE OF ADDITIONAL COMPLIMENTARY ITEMS 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 INTEGRITY AND SUSTAINABILITY OF PRODUCT.

HYATT HOTEL CANBERRA SOURCES THE FINEST BEEF, PORK AND POULTRY FROM LOCAL 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 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 AQUACULTURAL STEWARDSHIP COUNCIL (ASC). HYATT HOTEL CANBERRA UPHOLDS THIS COMMITMENT, AIMING FOR 100% SUSTAINABLE SEAFOOD ON OUR MENUS BY 2018 BY MAKING THE DECISION TO PURCHASE 'BETTER CHOICE' SPECIES WHICH ARE NOT OVERFISHED AND USING SUPPLIERS WHO MINIMISE THEIR OVERALL ENVIRONMENTAL IMPACT.

BREAKFAST (6:00AM - 10:30AM)

AUSTRALIAN BREAKFAST

CHOICE OF CHILLED JUICE
ORANGE | PINEAPPLE | GRAPEFRUIT | APPLE | MANGO | TOMATO

42

FRESHLY CUT FRUIT
ORANGE | MELON | KIWIFRUIT | APPLE | PINEAPPLE | BERRIES

SELECTION OF CEREALS
FRESH MILK | SKIM MILK | SOY MILK

BASKET OF OVEN FRESH BAKERIES
CROISSANT | ROLL | MUFFIN | DANISH PASTRY

OR

CHOICE OF WHITE | RAISIN | MULTI-GRAIN | WHOLEMEAL TOAST
JAM | MARMALADE | HONEY | BUTTER

TWO HILLTOPS FARM FREE RANGE EGGS COOKED ANY STYLE
BACON | SAUSAGES | TOMATO | MUSHROOMS | POTATOES (P)

FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | HOT CHOCOLATE | SELECTION OF TEA

PARK BREAKFAST

38

CHOICE OF CHILLED JUICE
ORANGE | PINEAPPLE | GRAPEFRUIT | APPLE | MANGO | TOMATO

FRESHLY CUT FRUIT
ORANGE | MELON | KIWIFRUIT | APPLE | PINEAPPLE | BERRIES

SELECTION OF CEREALS
FRESH MILK | SKIM MILK | SOY MILK

NATURAL | LOW FAT FRUIT YOGHURT

BASKET OF OVEN FRESH BAKERIES
CROISSANT | ROLL | MUFFIN | DANISH PASTRY

OR

CHOICE OF WHITE | RAISIN | MULTI-GRAIN | WHOLEMEAL TOAST
JAM | MARMALADE | HONEY | BUTTER

FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | HOT CHOCOLATE | SELECTION OF TEA

TOAST AND BAKERIES

SERVED WITH SEASONAL BERRY JAM | MARMALADE | ORGANIC HONEY | BUTTER
YOUR CHOICE OF PEANUT BUTTER | NUTELLA | VEGEMITE

CHOICE OF FOUR PIECES OF TOAST 12
WHITE | LIGHT RYE | RAISIN | MULTI-GRAIN | WHOLEMEAL TOAST | SINGLE ORIGIN SOURDOUGH |
GLUTEN FREE (V)

OVEN FRESH BAKERY BASKET 14
CROISSANT | MUFFIN | ROLL | DANISH PASTRY OR FOUR CROISSANTS

FRUIT | YOGHURT | MUESLI

FRESH SEASONAL FRUITS & BERRIES 16
GIPPSLAND NATURAL YOGHURT | GRANOLA (V, GF, EF)

PALEO MUESLI 16
COCONUT YOGHURT | ORGANIC HONEY | FRESH BERRIES | (VEGAN)

HOMEMADE BIRCHER MUESLI 16
NATURAL YOGHURT | VANILLA | CARDAMOM POACHED FRUITS (*, V, EF)

HOT OATMEAL 16
HONEY | MILK | RAISINS | CINNAMON SUGAR (*, V, NF, EF)

*MUESLI CAN BE REPLACED WITH ANY OF THE FOLLOWING ITEMS:
CORN FLAKES | WEETBIX | NUTRI-GRAIN | SPECIAL K | GLUTEN FREE TOASTED MUESLI*

JUICES

CHILLED JUICE 8
ORANGE | PINEAPPLE | GRAPEFRUIT | APPLE | MANGO | TOMATO

FRESHLY SQUEEZED JUICE 14
ORANGE | WATERMELON | KIWIFRUIT | APPLE | PINEAPPLE | CARROT

ENERGISE YOUR DAY

ENJOY A VARIETY OF FRESHLY SQUEEZED FRUITS AND VEGETABLES PERFECTLY BLENDED INTO JUICES AND
SMOOTHIES (200 ML)

HEALTH SMOOTHIE 16
BANANA | FRESH ORANGE JUICE | STRAWBERRIES | MINT LEAVES | SOY MILK | GROUND ALMONDS

ANTIOXIDANT SMOOTHIE 16
BANANA | SOY MILK | GRANOLA | BLUEBERRIES | GROUND HAZELNUTS

BALANCE SMOOTHIE 16
BANANA | ORANGE JUICE | BABY SPINACH LEAVES | COCOA POWDER | SOY MILK | GROUND ALMONDS

HEALTHY BODY JUICE 16
CUCUMBER | BEETROOT | APPLE | CARROTS

DIGESTION JUICE 16
KIWI | APPLE | GRAPES | PINEAPPLE

GOOD ENERGY JUICE 16
BEETROOT | BABY SPINACH | CARROTS | APPLE | CHOPPED DILL

DETOX AND REFRESHING JUICE 16
ORANGE | WHITE GRAPES | WATERMELON | MINT LEAVES

BREAKFAST SPECIALTIES

BUTTERMILK PANCAKES BERRIES PURE MAPLE SYRUP WHIPPED CREAM (V)	19
HILLTOPS BOOROWA FARM FREE RANGE TWO EGGS ANY STYLE ROAST TOMATO SOURDOUGH TOAST HASH BROWN (V)	20
EGGS BENEDICT CHOICE OF SMOKED SALMON OR BREAKFAST HAM ENGLISH MUFFIN POACHED EGGS HOLLANDAISE SAUCE GRILLED TOMATO ASPARAGUS (P)	25
VEGAN BREAKFAST PUY LENTIL ZUCCHINI FLOWER CHICKPEA FRITTERS TOMATO RELISH MINT PUREE (GF)	25
PALEO BREAKFAST HILLTOPS BOOROWA FARM FREE RANGE SCRAMBLED OR POACHED EGG AVOCADO ROASTED PEPPERS SWEET POTATO PROSCIUTTO (P)	27
LOW CARB BREAKFAST TWO HILLTOPS BOOROWA FARM FREE RANGE POACHED EGGS SMOKED SALMON CITRUS STEAMED ASPARAGUS SAUTÉED SPINACH SWISS BROWN MUSHROOMS SOURDOUGH TOAST (*, DF)	27
ASC TASMANIAN SMOKED SALMON AVOCADO MIXED GREENS LEMON DRESSING (*, GF)	27
SIDES AVOCADO STREAKY BACON SMOKED SALMON SAUSAGES MUSHROOMS	8

SIGNATURE DISHES
(10:30AM TO 10:30PM)

THE BELOW DISHES HAVE BEEN DEVELOPED BY OUR MULTICULTURAL CULINARY TEAM AT HYATT HOTEL CANBERRA. SOME OF THE RECIPES USED TO CREATE THE DISHES HAVE BEEN HANDED DOWN FROM OUR FAMILY GENERATIONS OR INSPIRED BY CULINARY GREATS WHO INSPIRED US TO ENTER THIS PROFESSION.

THAI LAKSA MIXED SEAFOOD COCONUT MILK SOBA NOODLE SPRING ONION RED CHILLI (GF, DF)	21
PUY LENTIL ZUCCHINI FLOWER FRITTERS RED PEPPER COULIS MINT PURÉE (*, GF, VEGAN)	29
PROVENCALE LAMB NECK FENNEL KIMCHI CARROT AND GINGER PUREE (NF)	29
CRUDO OF COBIA BLACK KINGFISH RADISH CORIANDER CHILLI AIOLI (GF, DF)	30
PANEER MAKHANWALA INDIAN COTTAGE CHEESE GREEN PEAS TOMATO GRAVY SAFFRON RICE NAAN (V)	38
CHICKPEA AND CORIANDER CAKES TOMATO VINAIGRETTE EGGPLANT CAVIAR (*, GF, VEGAN)	38
NASI GORENG JASMINE RICE PRAWNS CHICKEN SATAY FRIED SHALLOTS EGG CHILLI SAMBAL (S)	38
FRESH PASTA WHITE KIDNEY BEANS ESCAROLE LASAGNE SHEETS SUMMER ZUCCHINI SAUTÉ KALE WHITE BEANS GRANA PADANO (V)	40
BUTTER CHICKEN MASALA SAFFRON RICE GARLIC NAAN (NF)	41
CONFIT DUCK KAILAN SHITAKE MUSHROOM PLUM	43
CATCH OF THE DAY MACADAMIA TABOULEH CHARRED EGGPLANT (DF)	43
BBQ PORK BELLY SPARE RIB CAPER RAISIN SMOKED CAULIFLOWER PUREE	44

ALL DAY MENU (10:30AM TO 10:30PM)

APPETISER

OYSTERS NATURAL LEMON SHALLOT VINAIGRETTE (GF, S)	5 EACH
ARTISAN BREAD BASKET SOURDOUGH LAVOCHE CIABATTA	16
SOUP OF THE DAY (*)	21
HOUSE SALAD QUINOA PUMPKIN ALMOND AVOCADO PEPITAS FETA POMEGRANATE SEEDS (*, V, GF)	26
SALT AND PEPPER SQUID ASIAN SALAD SOY AND WASABI DRESSING (DF, S)	28
TANDOORI CHICKEN MEDLEY TOMATOES MINT YOGHURT (GF)	30
CLASSIC CAESAR SALAD GRILLED CHICKEN ASC TASMANIAN SMOKED SALMON TIGER PRAWNS (P)	29 31 31

PASTA

ORGANIC SPAGHETTI CHOICE OF WAGYU BOLOGNESE, TOMATO BASIL SAUCE OR CREAM SAUCE	32
LINGUINI SEAFOOD TIGER PRAWNS SQUID SCALLOP TOMATO MEDLEY CHILLI BUTTER (S)	41

CLASSICS

TRADITIONAL CLUB SANDWICH BACON GRILLED CHICKEN EGG LETTUCE TOMATOES (P)	30
CHICKPEA AND CORIANDER WRAP HARISSA YOGHURT MEDITERRANEAN SLAW (V)	30
FLAT IRON STEAK SANDWICH BBQ RELISH CHEDDAR BEET SALAD	30
GOURMET BURGER CHOICE OF WAGYU BEEF ASC TASMANIAN SALMON GRILLED CHICKEN LETTUCE TOMATOES AGED CHEDDAR ONION FRIED EGG BACON GHERKIN AVOCADO (P, S)	30
FISH AND CHIPS BATTERED FLATHEAD FILLET STEAK CUT FRIES HOUSE-MADE TARTAR SAUCE	32

*SANDWICHES SERVED WITH A CHOICE OF STEAK CUT FRIES OR A MIXED LEAF SALAD
GLUTEN FREE DEEK'S QUINOA BREAD AVAILABLE FOR ALL SANDWICHES*

MARKET STYLE

BANNOCKBURN FREE RANGE CHICKEN BREAST (*, GF)	40
TASSAL MSC CERTIFIED SUSTAINABLE SALMON STEAK (S, GF)	40
RIVERINE 120 DAYS GRAIN FED SIRLOIN STEAK (GF)	42
ROASTED FLINDERS ISLAND LAMB RUMP (GF)	45
TASMANIAN CAPE GRIM NATURAL GRASS FED BEEF TENDERLOIN 220GMS (*, GF)	54
BROOKLYN VALLEY BEEF RIB EYE ON BONE (GF)	70

GRILL DISHES SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND A CHOICE OF HOT ENGLISH MUSTARD, GRAIN MUSTARD, HORSERADISH CREAM, PEPPERCORN SAUCE, RED WINE JUS OR BÉARNAISE

SIDES

12

STEAK CUT FRIES (V, DF)
SMOOTH MASHED POTATO (V, GF)
SAUTÉED SEASONAL GREENS OLIVE OIL LEMON GARLIC (DF)
MIXED LEAF SALAD CHERRY TOMATO AVOCADO (V, GF)
ROCKET LEAVES AGED PARMESAN BALSAMIC REDUCTION (GF)

DESSERTS

21

STRAWBERRY GRANITA
STRAWBERRY CHANTILLY MACERATED STRAWBERRIES VANILLA MERINGUES (GF, NF)
DARK CHOCOLATE AND SALTED CARAMEL LAVA MOUSSE
PISTACHIO MACARON PISTACHIO ICE CREAM RASPBERRY JELLY ORANGE CRISP (GF)
PEACH MELBA MOUSSE
RASPBERRY CRISP (GF, NF)
VALRHONA GUANAJA AND MANJARI ORANGE SHORT BREAD
CRUNCHY DULCEY PEARLS LIME CHEESECAKE PASSIONFRUIT JELLY (NF)
ALMOND MILK CHIA SEED PUDDING
BEETROOT BLACK SESAME VEGAN YOGHURT SUMMER BERRIES ALMOND BREAD (VEGAN, GF)

AUSTRALIAN CHEESE

SERVED WITH HOMEMADE CRACKERS & QUINCE PASTE	
KING ISLAND BLACK LABEL BRIE MILKY FLAVOUR FAINT AROMA OF MUSHROOM RIPENED	20
KING ISLAND BLUE NATURAL RIND OF BLUE AND WHITE MOULD MILD CREAMY TEXTURE	20
MAFFRA AGED RIND CHEDDAR	20
SELECTION OF THREE	40

CHILDREN'S MENU

ALL DISHES SERVED WITH ONE YAKULT MILK DRINK

CHICKEN FINGERS COLESLAW CHIPS (DF, NF)	20
FISH AND CHIPS COLESLAW (DF, NF)	20
BBQ CHICKEN BURGER MINI PIZZA CARROTS PEAS (NF)	20
MEATBALLS TOMATO BASIL SAUCE STEAMED RICE (GF)	23
GRILLED SALMON SEASONAL VEGETABLES (*, GF, DF, NF)	23
SPAGHETTI	
WITH BEEF BOLOGNAISE	23
WITH TOMATO BASIL SAUCE	20
WITH CREAMY SAUCE	20
FRUIT PIZZA	17
WATERMELON BERRIES GRAPES KIWIS ORANGE SEGMENTS TOASTED COCONUT CHOCOLATE SAUCE FRUIT COULIS	
VOLCANO CAKE	17
CHOCOLATE SPONGE CAKE CHOCOLATE BUTTER ICING RASPBERRY COULIS POPPING JELLIES BERRIES LOLLIES	
ICE CREAM BURGER	17
BRIOCHE BUN VANILLA ICE CREAM CARAMEL CHOCOLATE BERRY SAUCE FRUITS	

V. VEGETARIAN GF. GLUTEN FREE DF. DAIRY FREE. NF. NUT FREE EF. EGG FREE P. PORK S. SUSTAINABLE

* HEALTHY CHOICE. AN ADDITIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO THE FINAL BILL ON PUBLIC HOLIDAYS

NIGHT MENU (10:30PM - 6:00AM)

APPETISERS

ARTISAN BREAD BASKET SOURDOUGH LAVOCHE CIABATTA	16
SOUP OF THE DAY (*)	21
HOUSE SALAD QUINOA PUMPKIN ALMOND AVOCADO PEPITA FETA POMEGRANATE SEEDS (*, GF, V)	26
CLASSIC CAESAR SALAD GRILLED CHICKEN ASC TASMANIAN SMOKED SALMON TIGER PRAWNS (P, S)	29 31 31

MAIN COURSE

ORGANIC SPAGHETTI CHOICE OF WAGYU BOLOGNESE, TOMATO BASIL SAUCE OR CREAM SAUCE	32
FISH AND CHIPS BATTERED FLATHEAD FILLET STEAK CUT FRIES HOUSE-MADE TARTAR SAUCE	32
NASI GORENG JASMINE RICE PRAWNS CHICKEN SATAY FRIED SHALLOTS EGG CHILLI SAMBAL (S)	38
BUTTER CHICKEN MASALA SAFFRON RICE GARLIC NAAN (NF)	41

SANDWICHES

TRADITIONAL CLUB SANDWICH BACON GRILLED CHICKEN EGG LETTUCE TOMATOES (P)	30
FLAT IRON STEAK SANDWICH BBQ RELISH CHEDDAR BEET SALAD	30
GOURMET BURGER CHOICE OF WAGYU BEEF ASC TASMANIAN SALMON GRILLED CHICKEN LETTUCE TOMATOES AGED CHEDDAR ONION FRIED EGG BACON GHERKIN AVOCADO (P)	30

*SANDWICHES SERVED WITH A CHOICE OF STEAK CUT FRIES OR A MIXED LEAF SALAD
GLUTEN FREE DEEK'S QUINOA BREAD AVAILABLE FOR ALL SANDWICHES*

DESSERT

MÖVENPICK ICE CREAM AND SORBETS CHOICE OF CHOCOLATE STRAWBERRY VANILLA BEAN ICE CREAM CHOICE OF LEMON AND LIME MANGO AND PASSION FRUIT SORBET SERVED WITH WHITE CHOCOLATE AND RASPBERRY TUILE MERINGUE BERRIES	5.5 EACH
SEASONAL SLICED FRUIT (*, GF, VEGAN)	16
DARK CHOCOLATE AND SALTED CARAMEL LAVA MOUSSE PISTACHIO MACARON PISTACHIO ICE CREAM RASPBERRY JELLY ORANGE CRISP (GF)	21

BEVERAGES

AUSTRALIAN BEER

COAST ALE 4.3% CAPITAL BREWING COMPANY CO.	11
CRANKSHAFT IPA 5.8% BENTSPOKE BREWING CO.	11
JAMES SQUIRE 'FOUR WIVES' PILSENER	10
LITTLE CREATURES PALE ALE	10
CROWN LAGER	10

IMPORTED BEER

PERONI ITALY	11
ASAHI JAPAN	11
CORONA MEXICO	12
GUINNESS DRAUGHT IRELAND	12
HEINEKEN NETHERLANDS	12

SPARKLING & CHAMPAGNE

GLASS|BOTTLE

NV LERIDA ESTATE ZENZI ROSATO FRIZZANTE CANBERRA REGION, NSW, AUSTRALIA	9 40
SHAW VINEYARD ESTATE, SPARKLING CUVÉE CANBERRA REGION, NSW, AUSTRALIA	13 59
DOMAIN CHANDON NV YARRA VALLEY VICTORIA, AUSTRALIA	16 78
MOËT & CHANDON BRUT NV EPERNAY, FRANCE	26 135

WHITE

2017 SHAW VINEYARD ESTATE RIESLING CANBERRA REGION, NSW, AUSTRALIA	13 61
2016 HILL-SMITH ESTATE SAUVIGNON BLANC EDEN VALLEY, SA	13 61
2016 RED CLAW PINOT GRIS MORNINGTON PENINSULA VICTORIA, AUSTRALIA	15 71
2016 OAKRIDGE OVER THE SHOULDER CHARDONNAY YARRA VALLEY VICTORIA, AUSTRALIA	15 68
2018 SHAW AND SMITH SAUVIGNON BLANC ADELAIDE HILLS SOUTH AUSTRALIA, AUSTRALIA	16 74

RED

2017 NICK O'LEARY SHIRAZ CANBERRA REGION, NSW, AUSTRALIA	17 81
2016 I AM GEORGE SHIRAZ BAROSSA VALLEY SOUTH AUSTRALIA, AUSTRALIA	13 65
2017 ROCKBARE TIDEAWAY CABERNET SAUVIGNON COONAWARRA SOUTH AUSTRALIA, AUSTRALIA	14 68
2017 NINTH ISLAND PINOT NOIR TAMAR RIVER VALLEY TASMANIA, AUSTRALIA	14 68
2018 TURKEY FLAT ROSÉ BAROSSA VALLEY, SA	16 74

DESSERT WINE

2017 BROWN BROTHERS ORANGE MUSCAT & FLORA LATE HARVEST 375ML VICTORIA, AUSTRALIA	30
--	----