

# IN ROOM DINING

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HYATT HOTEL CANBERRA™

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A PARK HYATT HOTEL

LUXURY *is* PERSONAL



## 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 AQUACULTURE STEWARDSHIP COUNCIL (ASC). HYATT HOTEL CANBERRA UPHOLDS THIS COMMITMENT, AIMING FOR 100% SUSTAINABLE SEAFOOD ON OUR MENUS BY 2019 BY MAKING THE DECISION TO PURCHASE 'BETTER CHOICE' SPECIES WHICH ARE NOT OVERFISHED AND USING SUPPLIERS WHO MINIMISE THEIR OVERALL ENVIRONMENTAL IMPACT.

ALLOW US TO FULFIL YOUR DIETARY REQUIREMENTS - PLEASE LET ONE OF OUR ROOM SERVICE STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY RESTRICTIONS, FOOD ALLERGIES OR FOOD INTOLERANCES.

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

## ALL DAY BREAKFAST - AVAILABLE 24 HOURS

### AUSTRALIAN BREAKFAST

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

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

SELECTION OF CEREALS  
CHOICE OF CORN FLAKES | WEETBIX | NUTRI-GRAIN | SULTANA BRAN | GF TOASTED MUESLI  
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

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

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

SELECTION OF CEREALS  
CHOICE OF CORN FLAKES | WEETBIX | NUTRI-GRAIN | SULTANA BRAN | GF TOASTED MUESLI  
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

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38

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## 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)

## JUICES

CHILLED JUICE 8  
ORANGE | PINEAPPLE | GRAPEFRUIT | APPLE | 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

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## BREAKFAST SPECIALTIES

BUTTERMILK PANCAKES BERRIES   PURE MAPLE SYRUP   WHIPPED CREAM (V)	21
HILLTOPS BOOROWA FARM FREE RANGE TWO EGGS ANY STYLE ROAST TOMATO   SOURDOUGH TOAST   HASH BROWN	22
EGGS BENEDICT CHOICE OF SMOKED SALMON OR BREAKFAST HAM ENGLISH MUFFIN   TWO HILLTOPS BOOROWA FARM FREE RANGE POACHED EGGS   HOLLANDAISE SAUCE   GRILLED TOMATO   ASPARAGUS (P)	26
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

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**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 (DF)	26
ZUCCHINI FLOWER STUFFED LEMON SCENTED RICOTTA PUMPKIN POLENTA   SMOKED TOMATO   (VEGAN OPTION AVAILABLE)	29
IBERICO HAM   DWARF TRUFFLE PEACHES   SALTED SOURDOUGH   BABY ROCKET	29
HIRAMASA KING FISH   PICKLED GINGER AND KOHLRABI   CHIMICHURRI FISH SAUCE   (DF, NF)	30
PANEER MAKHANWALA INDIAN COTTAGE CHEESE   GREEN PEAS   TOMATO GRAVY   SAFFRON RICE   NAAN (V)	38
PUMPKIN COCONUT BROTH ASIAN VEGETABLE FRITTERS  GREEN PEPPER  THAI BASIL   (VEGAN, DF)	27
NASI GORENG JASMINE RICE   PRAWNS   CHICKEN SATAY   FRIED SHALLOTS   EGG   CHILLI SAMBAL (S)	38
BAKED SPINACH MASCARPONE CANNELLONI SUNDRIED TOMATO  MIX WILD MUSHROOM   PARSLEY AND SHALLOT BUTTER   GRANA PADANO	37
BUTTER CHICKEN MASALA SAFFRON RICE   GARLIC NAAN   (NF)	41
CONFIT DUCK SOY BROTH   PLUMS  STIR FRY VEGETABLE   WARRIGAL GREENS (DF)	43
SUSTAINABLE FISH OF THE DAY PAN-FRIED   CAPER PRAWN   YELLOW BEANS WITH ALMOND   (GF)	43

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

### APPETISER

PACIFIC SHUCKED OYSTER   SHALLOT SHERRY VINEGAR   WATERCRESS	6 EA
ARTISAN BREAD BASKET	16
SONOMA SOURDOUGH BREAD   LAVOCHE   FOCACCIA   AGED BALSAMIC	
SOUP OF THE DAY (*)	21
GRILLED HALLOUMI SALAD	26
BUCKWHEAT   BEETROOT   ALMOND   AVOCADO   PEPITAS   PERSIAN FETA   POMEGRANATE SEEDS   (*, GF, V)	
SALT AND PEPPER SQUID	28
ASIAN SALAD   SOY AND WASABI DRESSING   (DF, S)	
CHICKEN MALAI TIKKA	30
SAFFRON YOGHURT   RED RADISH   (NF)	
CLASSIC CAESAR SALAD	31
CHOICE OF GRILLED CHICKEN   ASC TASMANIAN SMOKED SALMON   TIGER PRAWNS (P)	

### PASTA

ORGANIC SPAGHETTI	32
CHOICE OF WAGYU BOLOGNESE, TOMATO BASIL SAUCE OR CREAM SAUCE	
FRESH LINGUINI SEAFOOD	41
PRAWNS   SCALLOPS   SQUID   TOMATO MEDLEY   PRAWN CHILLI BUTTER   LEMON THYME (S)	

### CLASSICS

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

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

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## MARKET STYLE

GRILLED YOUNG CHICKEN   ROASTED HEIRLOOM CARROTS   CHIPOTLE AIOLI   SELECTED BACON   (GF, DF, P)	40
ASC TASMANIAN SALMON STEAK (S, GF)	42
RIVERINE 150 DAYS GRAIN FED SIRLOIN STEAK (GF)	46
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*

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## SIDES

STEAK CUT FRIES   (DF)
SMOOTH MASHED POTATO   (GF)
MIXED LEAF SALAD   CHERRY TOMATO   AVOCADO   (GF, DF)
ROCKET LEAVES   AGED PARMESAN   BALSAMIC REDUCTION   (GF)
BUTTERED BRUSSEL SPROUT   DRIED CRANBERRY   PRESERVED LEMON   (GF)
ROASTED KIPFLER POTATOES ROSEMARY   THYME   YELLINGBO OLIVE OIL   (GF, DF)

## DESSERTS

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WARM CHOCOLATE AND ALMOND CAKE   PISTACHIO SOIL   BERRY GARDEN   DOUBLE CREAM   (GF)
PUMPKIN CUSTARD   MAPLE SYRUP CREAM   CINNAMON CRUMB   PLUM COMPOTE   (GF, NF)
HIGH PROTEIN BANANA COCONUT AND CHIA SEED CREAM PIE   COCOA SAUCE   VANILLA TUILE   (GF/VEGAN/NF)
DARK CHOCOLATE AND RASPBERRY S'MORES DIP   ORANGE CRACKER   (NF)

## 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

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## CHILDREN'S MENU

ALL DISHES SERVED WITH ONE PROBIOTIC MILK BEVERAGE

CHICKEN FINGERS   COLESLAW   CHIPS (DF, NF)	20
FISH AND CHIPS   COLESLAW (DF, NF)	20
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	

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

### APPETISERS

ARTISAN BREAD BASKET SOURDOUGH   LAVOCHE   CIABATTA	16
SOUP OF THE DAY (*)	21
GRILLED HALLOUMI SALAD BUCKWHEAT   BEETROOT   ALMOND   AVOCADO   PEPITAS   PERSIAN FETA   POMEGRANATE SEEDS   (*, GF, V)	26
CLASSIC CAESAR SALAD CHOICE OF GRILLED CHICKEN   ASC TASMANIAN SMOKED SALMON   TIGER PRAWNS (P, S)	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
RIVERINE SIRLOIN 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
WARM CHOCOLATE AND ALMOND CAKE PISTACHIO SOIL   BERRY GARDEN   DOUBLE CREAM   (GF)	23

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## BEVERAGES

### AUSTRALIAN BEER

COAST ALE 4.3%   CAPITAL BREWING COMPANY CO.	11
CRANKSHAFT IPA 5.8%   BENTSPOKE BREWING CO.	11
WHITE RABBIT DARK ALE	11
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

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	27 135

### WHITE

2017 SHAW VINEYARD ESTATE RIESLING   CANBERRA REGION, NSW, AUSTRALIA	14 64
2016 HILL-SMITH ESTATE SAUVIGNON BLANC   EDEN VALLEY, SA	13 59
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	15 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
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