

In-Room Dining

M E N U



IN ROOM DINING

Available 6:00am until 11:30pm every 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 2021 by making the decision to purchase 'Better Choice' species which are not overfished and using suppliers who minimise their overall environmental impact.

Please let one of our staff know if you have any special dietary restrictions, food allergies or food intolerances.

GF. Gluten Free | **DF.** Dairy Free | **NF.** Nut Free | **P.** Pork | **S.** Sustainable Seafood

| **★** Healthy Choice | **V.** Vegetarian |

15% service charge will be added to the final bill on public holidays.

ALL DAY BREAKFAST (6:00 AM – 10:30 PM)

AUSTRALIAN BREAKFAST

45

Hot Drinks

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

Selection of Loose Leaf Teas

English Breakfast | Earl Grey | Green | Chamomile | Peppermint | Chai | Jasmine
Lemongrass | Lemongrass & Ginger | French Earl Grey | Irish Breakfast | Lady Grey

Chilled Juice

Choose One Juice from below:

Orange | Pineapple | Grapefruit | Apple | Tomato

Selection of Cereals

Choice of Cereals:

Corn Flakes | Weetabix | Nutri-Grain | Sultana Bran | Gluten Free Toasted Muesli

Choice of Milk:

Full Cream Milk | Skim Milk | Soy Milk | Almond Milk

Freshly Cut Fruit

Orange | Melon | Apple | Pineapple | Berries

Toast

Served with Seasonal Berry Jam, Organic Honey & Butter

Choice of Three Pieces of Toast

Choose One from Below:

White | Multi-Grain | Rye | Sourdough | Raisin | Gluten Free Bread

Oven Fresh Bakery Basket

Choose One from Below:

Mixture of Pastries | Four Croissants

Hilltops Boorowa Farm Free Range Two Eggs Any Style (P)

Bacon | Sausages | Tomato | Mushrooms | Hash Brown

Choose One Egg Style from below:

Fried Egg (Sunny Side Up, Over Easy & Over Hard) | Scrambled | Poached (Soft, Medium & Hard) | Boiled (Soft, Medium & Hard) | Omelette

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Selection of Cereals

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Choice of Milk:

Full Cream Milk | Skim Milk | Soy Milk | Almond Milk

Freshly Cut Fruit

Orange | Melon | Apple | Pineapple | Berries

Selection of Yoghurts

Choice of Yoghurts:

Natural | Low Fat | Fruit Flavoured

Toast and Bakeries

Served with Seasonal Berry Jam, Organic Honey & Butter

Choice of Three Pieces of Toast

Choose One from Below:

White | Multi-Grain | Rye | Sourdough | Raisin | Gluten Free Quinoa Bread

Oven Fresh Bakery Basket

Choose One from Below:

Mixture of Pastries | Four Croissants

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TOAST AND BAKERIES	14
<i>Served with Seasonal Berry Jam, Organic Honey & Butter</i>	
Choice of Three Pieces of Toast	
Choose One from Below:	
White Multi-Grain Rye Sourdough Raisin Gluten Free Bread	
 OVEN FRESH BAKERY BASKET	 14
Choose One from Below:	
Mixture of Pastries Four Croissants	
 FRUIT YOGHURT MUESLI	 20
Paleo Muesli (★, Vegan)	
Coconut Yoghurt Organic Honey Fresh Berries	
 Fresh Seasonal Fruits & Berries (V, GF, EF)	
Gippsland Natural Yoghurt Granola	
 Homemade Bircher Muesli (V, EF)	
Natural Yoghurt Vanilla Cardamom Poached Fruits	
 Hot Oatmeal (V, NF, EF)	
Honey Milk Raisins Cinnamon Sugar	
 BREAKFAST SPECIALTIES	
Buttermilk Pancakes (V)	24
Berries Pure Maple Syrup Whipped Cream	
 Chickpea and Corn Pancake (Vegan)	 26
Coconut Vanilla Yoghurt Maple Glazed Berries Chia Seeds Coconut Flakes	
 Hilltops Boorowa Farm Free Range Two Eggs Any Style	 26
Roast Tomato Sourdough Toast Hash Brown	
Choose One Egg Style from below:	
Fried Egg (Sunny Side Up, Over Easy & Over Hard) Poached (Soft, Medium & Hard) Boiled (Soft, Medium & Hard) Scrambled Omelette (Egg White Omelette +\$6)	
 Eggs Benedict Choice of Smoked Salmon or Champagne Ham (P)	 27
English Muffin Poached Eggs Hollandaise Sauce Grilled Tomato	
 Low Carb Breakfast (★, DF)	 27
Two Hilltops Farm Free Range Poached Eggs (Soft, Medium & Hard) Sourdough Toast Smoked Salmon Citrus Steamed Asparagus Sautéed Spinach Button Mushrooms	
 Sides	 8
Choose One from below:	
Avocado Streaky Bacon Smoked Salmon Sausages Sautéed Mushroom	

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ENERGIZE YOUR DAY

16

Enjoy a variety of fresh squeezed fruits and vegetables perfectly blended into juices and smoothies.

Health Smoothie

Banana | Fresh Orange Juice | Strawberries | Mint Leaves | Soy Milk | Ground Almonds

Healthy Body Juice

Cucumber | Beetroot | Apple | Carrots

SELECTION OF COLD DRINKS

Freshly Squeezed Juice 14

Chilled Juice from the Bottle 8

SELECTION OF HOT DRINKS

Coffees 8

Choose One from below:

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

Hot Chocolate 8

Selection of Loose Leaf Teas 8

English Breakfast | Earl Grey | Green | Chamomile | Peppermint | Chai |
Lemongrass | Lemongrass & Ginger | Decaf Ceylon | French Earl Grey |
Irish Breakfast | Lady Grey | Lavender | Orange Pekoe |

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SIGNATURE DISHES (10:30 AM – 11:30 PM)

Zucchini Flower with Lemon Scented Ricotta (Vegan option available) Puy Lentils Smoked Tomato Taleggio	28
Pumpkin Ravioli (V) Truffle Pumpkin Velouté Roasted Pepita Seeds White Truffle Oil Brown Butter Mascarpone	38
Nasi Goreng Jasmine Rice Prawns Chicken Satay Fried Egg Chilli Sambal	39
Butter Chicken Masala Saffron Rice Cucumber Raita Garlic Naan	41
Market Fish of the Day (GF, S) Lemon Myrtle Chimichurri Stewed Plum Parsnip Puree	45
Butter Poached Chicken Burnt Corn Salsa Oyster Mushroom Fermented Black Garlic	40
Slow Cooked White Pyrenees Lamb MSA Organic Barley Risotto Braised Fennel	44

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ALL DAY MENU (10:30 AM – 11: 30 PM)

SMALL PLATES

Pacific Shucked Oyster (GF, FD, NF) Shallot Sherry Vinegar Watercress	7 each
Sonoma Artisan Bread Basket (NF) Sonoma Rosemary Focaccia Country White Sourdough Alto Olive Oil Cultured Butter	15
Soup of the Day Served with Ciabatta Roll (★)	21
Grilled Halloumi Salad (★, V) Buckwheat Beetroot Almond Avocado Pepitas Persian Feta Pomegranate Seeds	26
Classic Grilled Chicken Caesar Salad (P)	31
Salt & Pepper Squid (S, DF) Papaya and Cabbage Salad Soy and Wasabi Citrus Dressing	31
Tempura Battered Fish & Chips (S) Battered Flathead Fillet Steak Cut Fries Tartar Sauce	32

PASTA

Organic Spaghetti Choose One Sauce from below: <i>Wagyu Bolognese</i> <i>Tomato Basil</i>	34
Fresh Fettuccine Seafood (S) Prawns Scallops Squid Tomato Medley Prawn Chilli Butter	41

BURGERS & SANDWICHES

Served with Steak Cut Fries

Gourmet Wagyu Beef Burger (P, NF) Lettuce Tomato Aged Cheddar Onion Fried Egg Bacon Gherkin Avocado	30
Traditional Grilled Chicken Club Sandwich (P, NF) Grilled Chicken Bacon Fried Egg Lettuce Tomato	30

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FROM THE GRILL

Served with Choice of One Sauce and Side

ASC Tasmanian Salmon Steak (S)	46
MBS3 Sirloin - Brooklyn Valley, VIC 250GM	54
MBS2+ Scotch Fillet – Riverine, NSW 300GM	61
MB5 Tajima Wagyu Fillet - Griffith Farms, NSW 220GM	71
Dry Aged Rib Eye - Brooklyn Valley, VIC 400GM	76

Choose One Sauce from below:

Hot English Mustard | Grain Mustard | Horseradish Cream | Béarnaise (GF) |

Peppercorn Sauce (GF) | Red Wine Jus (GF)

SIDES 12

Steak Cut Fries (DF)

Creamed Désirée Potato with burnt butter (NF)

Mix Leaf Salad (GF, DF)

Cherry Tomato | Green Bean | Chardonnay Vinaigrette

Rocket Leaves (GF)

Aged Parmesan | Balsamic Reduction

CHILDREN'S MENU

All Dishes Served with ONE Milk Drink

Chicken Fingers (DF, NF) <i>with Coleslaw & Chips</i>	20
Fish & Chips (DF, NF) <i>with Coleslaw</i>	20
Grilled Salmon (GF, DF, NF) <i>with Steamed Vegetables</i>	23
Spaghetti <i>with Beef Bolognaise</i>	23
<i>with Tomato Basil Sauce</i>	20

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Fruit Pizza (V,★) 17
Watermelon, Berries | Grapes | Kiwis | Orange Segments |
Toasted Coconut & Chocolate Sauce

Volcano Cake 17
Chocolate Sponge Cake with Chocolate Butter Icing | Popping Jellies | Berries & Lollies

DESSERT

Vanilla Short Bread Wreath (NF) 26
Silky Chocolate Mousse | Pumpkin Ganache | Double Cream | Pomegranate Jelly

Caramelized Apple (NF) 26
Calvados Mousse | Cinnamon Crumble | Vanilla Anglaise

Vegan Lemon Tart (VEGAN, GF) 26
Blueberry Compote | Coconut Yogurt | Pomegranate Molasses crisp

Banana and Strawberry S`mores dip (GF, NF) 26
Orange biscuits

Seasonal Sliced Fruit (★, Vegan, GF) 16

Ice Cream & Sorbet 6 each
Served with White Chocolate & Raspberry Tuile | Meringue | Berries
Choice of Ice Cream Flavours:
Chocolate | Strawberry | Vanilla
Choice of Sorbet Flavours:
Lemon & Lime | Mango & Passionfruit

AUSTRALIAN CHEESE 20
Served with Homemade Crackers, Dry Muscatel Grapes & Quince Paste

Adelaide Hills Truffle Brie
Milky Flavour | Soft and Creamy

King Island Blue
Natural Rind of Blue and White Mould | Mild Creamy Texture

Maffra Aged Rind Cheddar

SELECTION OF THREE CHEESES 40
Brie Cheese | Blue Cheese | Cheddar Cheese

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BEVERAGES

CANBERRA REGION BEER

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

IMPORTED BEER

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

SPARKLING & CHAMPAGNE

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

WHITE WINE

2020 Robert Oatley Sauvignon Blanc	Margaret River, WA	13 61
2020 Oakridge 'Over the Shoulder' Chardonnay	Yarra Valley, VIC	15 68
2018 Red Claw Pinot Gris	Mornington Peninsula, VIC	15 71
2020 Shaw and Smith Sauvignon Blanc	Adelaide Hills, SA	16 74

RED WINE

2019 Saltram 1958 Shiraz	Barossa Valley, SA	14 65
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	Bottle 36
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