

ALL-DAY DINING BREAKFAST

EGGS

Two free-range eggs cooked any style (scrambled, poached, boiled, fried)	
Hash browns, oven roasted tomatoes	24
Bacon, breakfast sausage, mushrooms, hash browns, oven roasted tomatoes	28
<i>Served with toast selection, butter, honey, preserves</i>	
Eggs Benedict, oven roasted tomatoes, hash brown.....	26
<i>Choice of ham, smoked salmon or spinach</i>	

OMELETTE

Two free-range eggs or egg whites (V).....	28
<i>Choice of smoked salmon, ham, turkey, cheddar cheese, spring onions, red onion, spinach, tomato, mushrooms, capsicum (choice of up to five fillings)</i>	

SPECIALTIES

Waffles, Nutella, strawberries, maple syrup (V)	26
Pancakes, banana, maple syrup (V)	24
Chicken congee, doughnuts, pickles, century egg, peanuts, fermented tofu (*)	28

SIDE ORDER

Half sliced avocado.....	8
Tomatoes (V) (GF)	8
Baked beans (V)	8
Spinach	8
Hash browns (V)	8
Mushrooms (V) (GF)	8
Breakfast sausage.....	12
Bacon (GF)	10
Salmon.....	16

CEREAL & YOGHURT

Sultana Bran, All Bran, Fruit and Nut Muesli (GF) (N)	
Cornflakes, Weet-Bix, Special K	12
<i>Choice of: full cream, low fat, skim, almond, soy or lactose free milk</i>	
Bircher muesli, green apple, blueberries, honey (V) (N).....	14
Oatmeal, soft brown sugar, warm milk (*).....	12
Yoghurt Natural (GF) or Low fat (GF).....	8
Coconut yoghurt (VEG) (V) (GF).....	12
Selection of cut seasonal fruit	22

ALL-DAY DINING BREAKFAST

BAKERY

Croissant	9
Fruit Danish	9
Breakfast muffin	9

TOAST

White, wholegrain, wholemeal, fruit sourdough, light rye, gluten free, English muffin	
Two slices	8
Four slices	12
<i>Served with butter, honey, preserves</i>	

GLUTEN FREE BAKERY

Croissant (GF)	12
Fruit muffin (GF)	12
Fruit Danish (GF)	12

CHILLED JUICE

Orange, pear, apple, grapefruit, tomato	9
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FRESHLY SQUEEZED JUICE

Carrot	12
Watermelon	12
Apple	12
Grapefruit	14
Orange	14
Mixed choice of two	14
Mixed choice of three	16

SMOOTHIES

Banana, strawberries, goji berries, honey, yoghurt, milk	14
Mango, banana, matcha powder, lime, sugar syrup, milk	14

Please advise your waiter of food allergies or intolerances, however we cannot guarantee a total absence of traces of allergens.

(V) Vegetarian / (GF) Gluten free / (VEG) Vegan / (*) Gluten free on request / (H) Halal / (SF) Sustainable fish / (S) Sustainable / (N) Nuts
Please ask should you require a more extensive wine list. All prices are in Australian dollars inclusive of GST.

An additional service charge of 10% will be added to the final bill on public holidays.

ALL-DAY DINING LUNCH AND DINNER

SOUP

Chicken, sweet corn, egg white, coriander, sesame, spring onion, coriander.....	24
Chef's soup of the day (V)	22

SALAD

Grilled chicken, yoghurt, beans, red onions, avocado, corn, capsicum, tomato, lentil, blue cheese · (GF) (H)	28
Caesar salad, romaine lettuce, bacon, poached egg, croutons, anchovy, parmesan, garlic	26
Add chicken (H)	9
Add salmon (SF)	16
Add prawns.....	14

EAST

Fried Jasmine rice, sunny side egg, spring onions, coriander (V, *)	22
Pad Thai, wok-fried prawns, tofu, garlic chives, bean sprouts, preserved turnips, peanuts, free-range egg (N) (S) <i>An authentic street-food dish served with rice noodles.....</i>	28
North Indian butter chicken, roti, cumin, basmati rice (N) (H) (S) <i>A traditional chicken dish marinated with ginger, garlic, coriander, Kashmiri chilli and turmeric, finished in a smooth sauce with cashews, tomatoes and cream</i>	32

WEST

Spaghetti Bolognese, parmesan cheese (*).....	28
Rigatoni, Napolitano sauce, parmesan cheese (*).....	26

CLASSICS

Club sandwich, grilled turkey, bacon, lettuce, fried egg, tomato (*)	34
Fish and chips, beer batter market fish, crinkle-cut chips, tartare sauce (SF)	48
Park Hyatt Burger, Black Angus beef, bacon, Swiss cheese, tomato, pickle, brioche bun (*).....	42

CHARGRILLED

180g / 6oz Market fish (SF)(*).....	market price
380g / 13oz Organic chicken (H)(*)	38
220g / 8oz Black Angus flat iron (H)(*)	52
220g / 8oz Black Angus tenderloin (H)(*).....	68
<i>Served with roasted cherry tomatoes and baby watercress</i>	

SAUCE

Red wine sauce (GF)
Béarnaise sauce

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ALL-DAY DINING LUNCH AND DINNER

SIDES

Mixed leaves, red onion, cucumber, capsicum, tomato, balsamic dressing (V) (GF) (VEG).....	10
Crinkle cut chips (V)	10
French fries (V)	10
Steamed seasonal vegetables (V) (GF) (VEG)	10

DESSERTS

Lemon tart, double cream	16
Pavlova, passionfruit, vanilla cream (GF)	14
Seasonal sliced fruit platter	22
Cheese selection (*).....	28

ICE CREAM CUP	9
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Honey and walnut 100ml (N) (GF)

Raspberry 100ml (N) (GF)

Chocolate 100ml (N) (GF)

French vanilla 100ml (N) (GF)

Coconut 100ml (N) (GF)

CHILDRENS MENU

Crumbed chicken breast (H).....	18
Buttered spaghetti with tomato sauce or Bolognese (*)	14
Fish and chips (<i>served with tartare sauce</i>).....	24

All served with choice of steamed rice, seasonal vegetables or crinkle-cut chips

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LATE NIGHT DINING

Available DAILY 10.00 pm - midnight

Caesar salad, romaine lettuce, bacon, poached egg, croutons, anchovy, parmesan, garlic.....	26
Add chicken (H)	9
Add salmon (SF).....	16
Add prawns.....	14
Fried Jasmine rice, sunny side egg, spring onions, coriander (V) (*).....	22
North Indian butter chicken, roti, cumin, basmati rice (N) (H) (S) <i>A traditional chicken dish marinated with ginger, garlic, coriander, Kashmiri chilli and turmeric, finished in a smooth sauce with cashews, tomatoes and cream.....</i>	32
Rigatoni, Napolitano sauce, parmesan cheese (*).....	24
Club sandwich, grilled turkey, bacon, lettuce, fried egg, tomato (*)	34
Park Hyatt Burger, Black Angus beef, bacon, Swiss cheese, tomato, pickle, brioche bun (*).....	38
Crinkle cut chips (V)	10
Lemon tart, double cream.....	16
Seasonal sliced fruit platter	22
Cheese selection (*).....	28

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