



# BISTRO.SYDNEY

## INROOM

### MENU

In Room Dining Hours : 5:30 PM to 9:30 PM

To place your order, please dial 9 for Room Service.

#### Small Plates

<b>Bistro's Signature Garlic Bread</b> <sup>V</sup>	
Served with olive oil and balsamic dip	\$12
Add Cheese for	\$2
<b>Sweet Potato Fries</b> <sup>V</sup>	\$12
Served with chipotle mayo	
<b>Potato Wedges</b> <sup>V</sup>	\$14
Served with sweet chilli sauce and sour cream	
<b>Bistro's Caesar Salad</b> <sup>CP</sup>	\$18
Romaine lettuce, brioche croutons and crispy bacon, dressed in parmesan and olive oil emulsion topped with boiled egg	
Add Chicken for	\$6
<b>Sichuan Chilli Salt Tossed Calamari</b>	\$24
Served with Peppery 'sansho' dip	

#### Mains

<b>Pan seared Potato Gnocchi</b> <sup>V,CN</sup>	\$32
Charred zucchini, pesto cream and pine-nuts	
<b>Tandoori Vegetable Makhani</b> <sup>V</sup>	\$34
Served with basmati rice, pickle and poppadom Replace Vegetables with Chicken Tikka	
<b>Chicken Parmigiana</b>	\$34
Panko crumbed chicken topped with tomato sauce, buffalo mozzarella and parmesan, served with chips, pickles and rich gravy	
Add Ham for	\$4

#### Comfort Fillers

<b>Angus Beef Burger</b> <sup>CP</sup>	\$32
Crisp lettuce, tomatoes, pickled gherkins, caramelised onions, double smoked bacon, Swiss cheese, BBQ sauce and aioli served with chips	
<b>Beer Batter fried Flathead 'n' Chips</b>	\$34
Served with tartare sauce and lemon wedge and malt vinegar	
<b>Margherita Pizza</b> <sup>V</sup>	\$24
San Marzano tomato sauce, fresh buffalo mozzarella and basil	
<b>Chicken Tikka Pizza</b>	\$28
Tomatoes, onions, tikka sauce and mozzarella	
GF pizza base available for extra	\$5

#### Sides

<b>Steamed Rice</b> <sup>VG, GF</sup>	\$7
<b>Mixed Leaf Salad House dressing</b> <sup>GF, VG</sup>	\$9
<b>Fries Sea Salt</b> <sup>VG</sup>	\$9
<b>Steamed Broccolini finished with EVOO</b> <sup>VG, GF</sup>	\$9
<b>Buttered Naan (2 pcs)</b> <sup>V</sup>	\$9

#### Desserts

<b>Warm Chocolate Fondant</b> <sup>V</sup>	\$18
Vanilla ice cream	
<b>NY Baked Cheesecake</b> <sup>V</sup>	\$18
Rhubarb and macerated strawberries	
<b>Selection of Ice Cream</b> <sup>V,GF</sup>	\$14
Please ask our friendly team for available flavours.	

#### Dietary Information

Vegetarian (V) | Vegan (VG) | Gluten-Free (GF) | Dairy-Free (DF)

Contains Nuts (CN) | Contains Pork (CP) | Contains Alcohol (A) Some of our menu items may contain nuts, nut traces, or nut oil. Special dietary requirements can be accommodated upon request.

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<b>Toasted Ham and Cheese Sandwich</b> <sup>CP</sup>	\$16
Served with Chips	
<b>Fish and Chips</b>	\$18
Served with tartare sauce and lemon	
<b>Fresh Yoghurt &amp; Strawberries</b> <sup>VG</sup>	\$12
<b>Vanilla Ice Cream with Tim Tams</b> <sup>V</sup>	\$12

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### Beverages

#### SPARKLING WINE

	Glass	Bottle
Willowglen Brut Cuvée	\$9	\$42
Redbank Prosecco		\$54
King Vallet Prosecco Rose	\$15	\$65
Jansz Cuvée		\$74

#### WHITE WINE

Willowglen Chardonnay	\$9	\$42
Wirra Wirra Chardonnay	\$11	\$55
La Maschera Pinot Grigio	\$12	\$63
Jim Barry Watervale Riesling	\$14	\$63
Oyster Bay Sauvignon Blanc	\$15	\$65

#### ROSÉ

Rogers & Rufus Grenache Rosé	\$13	\$64
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#### RED WINE

Willowglen Shiraz Cabernet	\$9	\$42
Oyster Bay Merlot	\$12	\$63
Second Inning Bleasdale Malbec	\$13	\$65
Wirra Wirra Cabernet Sauvignon	\$13	\$65
Dalrymple Pinot Noir	\$15	\$70
Pepperjack Shiraz	\$15	\$70

#### DESSERT WINE

Noble One 375ml	\$15	\$35
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#### SOFT DRINKS & JUICES

\$5 for each

Pepsi
Pepsi Max
Solo
Lemonade
Ginger Ale
Tonic Water
Soda Water
Apple Juice
Orange Juice

#### DOMESTIC LAGER

Cascade Premium Light	\$10
Pure Blonde	\$10
Carlton Draught	\$11
Great Northern Super Crisp	\$11
Carlton Dry	\$12
James Boag's Premium Lager	\$12

#### DOMESTIC CRAFT BEER

James Squire 150 Lashes Pale Ale	\$11
Lord Nelson Three Sheets Pale Ale	\$12
Brookvale Union Ginger Beer	\$13
Stone & Wood Pacific Ale	\$13
4 Pines Nitro Stout	\$13
Pirate Life IPA	\$14
Bentspoke Crankshaft IPA	\$15

#### INTERNATIONAL BEER

Asahi	\$12
Stella Artois	\$12
Corona Extra	\$13

#### CIDER

Somersby Apple Cider	\$12
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#### DRAUGHT BEER

	Schooner	Pint
Balter XPA	\$13	\$17
Peroni Nastro Azzurro	\$13	\$17

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#### SCOTCH WHISKY – SINGLE MALT

Glenfiddich 12 YO	\$13
Aberlour 12 YO	\$14
Glenmorangie Original 10 YO	\$14
The Glenlivet Founders Reserve	\$16
Lagavulin 16 YO	\$18
Oban 14 YO	\$19

#### WHISKY – BLEND

Johnnie Walker Red Label	\$10
Jack Daniels No.7	\$10
Canadian Club	\$11
Jameson Original	\$11
Johnnie Walker Black Label	\$11
Chivas Regal 12 YO	\$12
Chivas Regal Extra 13 YO	\$13
Dimple 15 YO	\$14

#### BOURBON

Jim Beam	\$10
Maker's Mark	\$12
Wild Turkey	\$12

#### VODKA

Absolut	\$10
Absolut Citron	\$11
Belvedere	\$12
Grey Goose	\$13
Absolut Elyx	\$14

#### GIN

Beefeater	\$10
Beefeater 24	\$12
Tanqueray	\$12
Bombay Sapphire	\$12
Hendrick's	\$14
Tanqueray No.10	\$15

#### RUM

Bacardi Carta Blanca	\$10
Bundaberg Original	\$11
Captain Morgan Spiced Gold	\$12

#### TEQUILA

Olmeca Reposado	\$10
Jose Cuervo Especial Reposado	\$11

#### COGNAC & PORT

Galway Pipe 12 YO	\$10
Martell VSOP	\$13
Hennessy VSOP	\$14

#### LIQUEUR

Baileys	\$10
Kahlúa	\$10
Akropolis Ouzo	\$11
Malibu	\$11
Midori	\$11
Campari	\$12
Schnapps – Butterscotch	\$12
Schnapps – Peach	\$12
Southern Comfort	\$12
Frangelico	\$12
Cointreau	\$13
Chambord	\$13