

## Share

18 each or 3 for 50

### Guacamole

avocado, onion, coriander, lime, garlic,  
corn chips

### Chicken Karaage

wasabi mayonnaise

### Salt & Pepper Squid

house-made, wasabi mayonnaise

### Tempura Prawns (4)

garlic chilli sauce, yuzu

### Arancini (4)

truffle, porcini mushroom

### Antipasto

pitta bread, toum

## Salad

### Avocado and Prawn Salad 28

avocado, salsa, prawn

### Greek Salad 19

capsicum, cucumber, onion, fetta

## Sides

### Fries 12

aioli

### Greens 15

apple cider vinegar dressing

## Main

### 300g Beef Sirloin 48

Japanese steak sauce, fries

### SHH Burger 27

Angus beef, cheese, bacon, lettuce,  
tomato, yummy yummy sauce

### Roast Pork Belly 38

apple sauce

### Salmon Teriyaki 38

mashed potato

### Penne Pomodoro 28

eggplant, cherry tomato, parmesan

### Battered Fish and Chips 26

salad, tartare sauce

## To Finish

### Crème Brûlée 16

orange water, mixed berries

### Ice Cream 18

three scoops

### Baked Berry Cheesecake 18

mixed berry compote

### Three Cheese Board 29

cheddar, double brie, blue, lavosh,  
dried fruit, quince

*Whilst we endeavour to meet all dietary requirements we cannot guarantee that our dishes are free from traces of any allergens.  
Please advise our friendly staff of any specific dietary requirements.*

*Available in the Lobby Bar & in-room 4pm - 8.30pm, Tuesday - Saturday. \$5 tray charge applies to in-room dining orders.*

## Cocktails

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|  |           |
|--|-----------|
| <b>Summer Cobbler</b>  | <b>22</b> |
| Hickson Road London Dry Gin stirred with Orange Cointreau, sugar syrup, garnished with orange wedge and strawberry |           |
| <b>Hickson Gimlet</b>  | <b>22</b> |
| Hickson Road Australian Dry Gin mixed with lime juice and a splash of sugar syrup                                  |           |
| <b>Pine Lime</b>   | <b>22</b> |
| Vodka and Midori shaken with fresh lime and pineapple juice, topped with soda                                      |           |
| <b>FELLR Vodka Seltzr</b>  | <b>12</b> |
| Mango, Lime and Soda or Pineapple and Coconut 375ml can  |           |

Plus the classics if we have the ingredients!

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## Sparkling Wine

|                                   | GLS | BTL |
|-----------------------------------|-----|-----|
| Willowglen Sparkling Cuvee, VIC   | 9   | 39  |
| Dalzotto 'Pucino' Prosecco NV, IT | 11  | 42  |

## White | Rose Wine

|   |    |    |
|---|----|----|
| Willowglen Semillon Sauvignon Blanc, VIC                            | 9  | 38 |
| First Creek 'Botanica' Semillon Sauvignon Blanc, Hunter Valley, NSW |    | 45 |
| Robert Stein Farm Series Riesling, Mudgee, NSW                      | 10 | 48 |
| Snake & Herring 'Sabotage' Riesling, Great Southern, WA             |    | 52 |
| Black Cottage Chardonnay, NZ  | 11 | 53 |
| Keith Tulloch 'Per Diem Pario' Pinot Gris, Hunter Valley, NSW       | 11 | 52 |
| Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC                   |    | 59 |
| Hesketh Rosé, Limestone Coast, SA                                   | 10 | 48 |
| Willowglen Moscato, VIC   | 9  | 38 |

## Red Wine

|   |    |    |
|---|----|----|
| Willowglen Shiraz Cabernet, VIC                                 | 9  | 38 |
| Lark Hill 'Regional' Shiraz, Canberra District, ACT             |    | 67 |
| Alta Pinot Noir, Yarra Valley, VIC                              | 11 | 53 |
| Snake & Herring 'Dirty Boots' Cab Sauvignon, Margaret River, WA | 12 | 50 |
| Robert Stein 'Farm Series' Merlot, Mudgee, NSW                  | 12 | 50 |

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## Bottled Beer & Cider

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|   |     |
|---|-----|
| James Boags Premium Light, TAS, 2.5% ABV                  | 9   |
| Four Pines Pacific Ale, NSW, 3.5% ABV                     | 9.5 |
| Great Northern Super Crisp, QLD, 3.5% ABV                 | 9.5 |
| Pure Blonde, NSW, 4.2% ABV                                | 9.5 |
| Kosciusko Pale Ale, NSW, 4.5% ABV                         | 9.5 |
| Carlton Draught, VIC, 4.6% ABV                            | 9.5 |
| Peroni Nastro Azzurro, ITALY, 5% ABV                      | 9.5 |
| James Boags Premium Lager, TAS, 4.6% ABV                  | 10  |
| Victoria Bitter, VIC, 4.9% ABV                            | 9   |
| Asahi Superdry, JAPAN, 5% ABV                             | 9.5 |
| Heaps Normal Quiet XPA (Non Alcoholic) less than 0.5% ABV | 9   |
| Bertie's Cold Pressed Apple Cider, VIC, 4.6% ABV          | 11  |

## Soft Drinks & Juices

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|  |   |
|--|---|
| Coke, Coke Zero, Sprite, Lift, Ginger Ale or Tonic Water | 5 |
| Apple, Orange & Pineapple Juice                          | 5 |
| Capi Sparkling & Still Mineral Water 500ml               | 6 |

## Hot Beverages

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|   |     |
|---|-----|
| Flat White, Long Black, Espresso, Latte, Cappuccino, Piccolo, Hot Chocolate | 5.5 |
| Extra Shot/Alternate Milk   | 0.5 |
| Large   | 0.5 |

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# HAPPY HOUR

4 - 6 pm

\$7 House Beverages

Victoria Bitter

Carlton Draught

James Boags Premium Light

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Sparkling Cuvee

Semillion Sauvignon Blanc

Shiraz Cabernet

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Vodka, Bourbon, White Rum, Dark Rum

Scotch, Gin, Tequila

*\*Happy Hour prices are not available in-room*

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