



Sweet or Savoury

Sheraton®

ON THE PARK



Feast

a world of flavours



SPG MEMBERS ENJOY 15% OFF LUNCH AND DINNER AT FEAST

Terms & Conditions apply. Not applicable for breakfast and during special events.

spg^{*}
Starwood
Preferred
Guest

A burst of freshness, colour and variety welcomes you at our signature restaurant. Enjoy a world of flavours with our award-winning buffet.

Reserve your table by calling Guest Services on #6000 or email dining.sydney@sheraton.com

Lunch

12:00PM to 2:30PM

FROM **\$79** PER PERSON

Dinner

6:00PM to 10:30PM

FROM **\$89** PER PERSON

Sheraton[®]

ON THE PARK



CONSERVATORY BAR

Sip away the twilight hours in the Conservatory Bar with colourful cocktail creations, local and international wine and beer selection, and a tapas-style menu.

Open daily from 4:00PM until late.

*Live music every Wednesday to Saturday.



THE GALLERY

Enjoy a fabulous Gallery High Tea, featuring a range of handmade sweet and savoury delicacies from the pastry kitchen. The array of deliciously alluring sweet and savoury treats are accompanied by a choice of Vittoria espresso coffees, fragrant Dilmah teas or hot chocolate made with Lindt chocolate, milk, dark or white.

Gallery High Tea

Served daily from 12:00PM

FROM **\$49** PER PERSON




THE GALLERY

Enjoy an elegant weekend afternoon at The Gallery. On Saturday and Sunday, we offer a rich afternoon tea buffet with stunningly presented homemade cakes, salads, gourmet sandwiches, fruit and light snacks. This delightful selection is accompanied by a choice of Vittoria espresso coffees or Dilmah Teas.

Afternoon Tea Buffet

Saturday - Sunday

1st seating 12:00PM - 2:30PM

2nd seating 2:30PM - 4:30PM

FROM **\$55** PER PERSON

Food + Drink

BREAKFAST

Available From 4:30AM–10:30AM

Our breakfast selections are served with your choice of tea, coffee or hot chocolate

CONTINENTAL BREAKFAST 38

Chilled fruit juice, seasonal cut fruit and Greek yoghurt or bircher muesli

Sheraton croissant, two Danish pastries, muffin, choice of white, wholemeal or multigrain toast served with a choice of butter or margarine, selection of fruit preserves and honey

ASIAN BREAKFAST 40

Chilled fruit juice, seasonal cut fruit, traditional congee rice porridge with a choice of pork, steamed chicken or fish, steamed dim sum basket with condiments

AUSTRALIAN BREAKFAST 44

Chilled fruit juice and seasonal cut fruit with Greek yoghurt

Two eggs prepared to your liking – fried, poached, scrambled or boiled served with sauteed mushrooms, grilled roma tomato, chicken sausage, bacon, hash browns and baked beans

Sheraton croissant, two Danish pastries, choice of white, wholemeal or multigrain toast, served with a choice of butter or margarine, selection of fruit preserves and honey

ON THE SIDE 8

Crispy bacon rashers
Sausages
Hash browns

Smoked salmon
Sauteed mushrooms
Sauteed broccoli

Grilled tomatoes
Strawberries
Fruit salad

NATURAL HEALTHY BREAKFAST

Freshly squeezed juices (single or blended)

Orange, apple, grapefruit, watermelon, rockmelon, pineapple, celery or carrot 10

Greek yoghurt 

Berries, homemade granola and flax seeds 16

Open faced egg white omelette **GF** 

Spinach, cheddar, cured tomato, arugula salad 18

Smoked salmon

Whole wheat bagel chips, Greek yoghurt, caper berries, daikon sprouts, poached egg 21

Mixed berry smoothie **GF** 

Berries, yoghurt, cinnamon, banana 10

Just cut seasonal fruit **GF** 

Seasonal fruit, plain yoghurt 18

Yoghurt

Natural, low-fat or fruit yoghurt  9

A service fee of \$8 applies to every In-Room Dining delivery. Allow us to fulfil your needs – please let one of our food and beverage attendants know if you have any special dietary requirements, food allergies or food intolerances. Prices are GST inclusive.

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CLASSIC SELECTIONS

Hot oatmeal

Oatmeal, caramelised banana and cinnamon brulee, raisins, dates, honey 14

Eggs benedict

Two poached eggs on English muffin, hollandaise sauce, roasted potatoes, grilled roma tomato. Your choice of either ham, smoked salmon or spinach 26

Two fresh eggs prepared to your liking

Sauteed mushrooms, tomato, roasted potato slices, your choice of toast 24

INTERNATIONAL SELECTIONS

Create your own bakery basket

Muffin, banana bread, Danish pastries, croissant, raisin bread, jam doughnut or chocolate croissant. Your choice of butter, margarine, and a selection of fruit preserves and honey 14

Toast

White, wholemeal, multigrain, raisin bread or gluten free toast. Served with a choice of butter or margarine and a selection of fruit preserves and honey 10

Homemade bircher muesli

Rolled oats, apple, raisins, nuts, honey, cream, yoghurt 18

Belgian waffles

Berry compote, maple syrup, double cream 21

Congee rice porridge

Your choice of pork, steamed chicken or fish, spring onion, ginger, peanuts, sesame oil 18

Stuffed raisin French toast

Cinnamon, mascarpone and apple compote 21

Cereals

Natural Granola, Sultana Bran, Corn Flakes, Weet-Bix, Rice Bubbles, Nutri-Grain, All-Bran or toasted muesli (GF). Your choice of full cream, skim or soy milk 10

Three egg omelette and toast 24

Choose three fillings: Tomato, cheese, mushroom, ham, onion, tomato, roasted potato slices, smoked salmon with sauteed mushrooms

Choose your toast: White, wholemeal or multigrain

Saffron pancakes

Maple syrup and mascarpone drop. Your choice of plain, mixed berries or glazed banana 21

KIDS BREAKFAST

Freshly squeezed juices (single or blended)

Orange, apple, grapefruit, watermelon, rockmelon, pineapple, celery or carrot 8

Cereals

Natural Granola, Sultana Bran, Corn Flakes, Weet-Bix, Rice Bubbles, Nutri-Grain, All-Bran or toasted muesli (GF) served with full cream, skim or soy milk 10

Homemade bircher muesli

Rolled oats, apple, raisins, nuts, honey, cream, yoghurt 12

Saffron pancakes

Maple syrup, mascarpone drop, palm sugar glazed bananas 14

One fresh egg prepared to your liking

Fried, scrambled or boiled served with sauteed mushrooms, tomatoes, hash brown 14

Just cut seasonal fruits GF

With natural yoghurt 12

ALL-DAY

10:30AM–10:30PM

TO BEGIN

Grilled quail salad

Grilled quail breasts, 63 degree egg, rocket leaves, pomelo - apple salsa, balsamic vinaigrette 38

Panzanella salad

Mesclun salad, crunchy bread bites, onion, kalamata olives, cucumber, heirloom tomatoes, feta and egg 30

Spicy crab noodles

Alaskan king crab, vine ripe tomato, coriander, baby capsicum, prawn crackers 38

Fried scallops

Smashed olive oil kipfler potato, salmon eggs, cucumber, micro leaves, melon 32

Caesar salad

Young cos lettuce, shaved parmesan, egg, caesar dressing 28
with grilled chicken, white anchovy fillets, crispy pancetta 36
with grilled prawns, white anchovy fillets, crispy pancetta 38

Chicken soup

Clear chicken broth, pulled chicken, broccoli, snap peas, ginger, noodles 28

Freshly prepared soup

Changes daily 24

SANDWICHES

Toasted BLT sandwich

Multigrain, pickled onion, gherkin and chips 32

The Club sandwich

Multigrain loaf, chicken, bacon, egg, tomato, lettuce, mayonnaise 36

Sheraton burger

Char grilled beef patty, bacon, cheese, sauteed onion, lettuce, tomato and chips 36

Roasted pumpkin sandwich

Raisin walnut rye, balsamic white bean spread, rocket leaves 30

Open toasted sandwich

BBQ pulled baby chicken, toasted quinoa soy bean bread, avocado, fried egg 34

PIZZA

Salmon

Ricotta, onion, caper, rocket, pepper and lime zest 34

Pepperoni

Black olives, chilli, onion, mozzarella, tomato sauce 32

Garlic prawn

Chilli, onion, rocket 30

Grilled sausage

Chat potato, onions and mushrooms, mustard drizzle 28

Margarita

Tomato, oregano, mozzarella, parmesan, basil 🥕 26

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LAVA GRILL

Choose your side: Crispy chips, creamed mashed potato, steamed vegetables or garden salad
Choose your sauce: Béarnaise, hollandaise, red wine, mushroom or lemon butter sauce

Dry aged sirloin steak 300gm 54

Wagyu grain fed sirloin steak 250gm 54

Angus grain fed rib eye steak 300gm 54

Angus grain fed beef tenderloin 240gm 48

Tasmanian salmon steak 220gm 46

Barramundi fillet 220gm 42

Corn fed chicken breast 42

SIDES 10

Creamy mashed potato

Roasted kipfler potatoes

Wok tossed asian greens

Steamed seasonal vegetables with butter

Roasted cumin cauliflower

Crispy chips

Crunchy cajun sweet potato chips

Mesclun salad with balsamic dressing

PASTA

Your choice of spaghetti or penne pasta, select your sauce:

Bolognese

Beef mince, garlic, parsley, mozzarella, mascarpone 38

Marinara

Clam, black mussel, prawn, scallop, tomato concasse, garlic, oregano, parmesan 40

Carbonara

Smoked pork belly, pecorino cheese, farm egg 36

Spiced tomato all'arrabbiata

Cherry tomatoes, chilli flakes, black olives, basil pesto 32

STOVE

Lamb rogan josh

Raita, pappadums, roti, rice 35

Pepper steak pie

Mash, peas, gravy 28

Whole grilled baby barramundi

Caper butter, roasted kipfler potatoes, side salad 42

Beer battered fish and chips

Lemon wedge, tartar sauce 36

All day breakfast

Two fried eggs, sauteed mushrooms, tomato, roasted potato slices, white toast 24

Three egg omelette

Rustic sourdough, avocado and tomato buratta smash, romaine lettuce, bell pepper chutney 24

Char grilled spatchcock

Spatchcock breasts, quinoa, spinach, heirloom tomato, pomegranate dressing 38

Venison loin, twice cooked

Parsnip mash, onion confit, speck, char grilled pear, cranberry jus 46

Duck leg confit

Slow cooked crispy duck leg, mash, roasted carrots, sorrel leaves 46

SWEET ENDINGS

Dark chocolate tart

Warm pear compote, caramel ice cream 22

Baked rhubarb apple crumble

Buttermilk ice cream 22

Sticky date pudding

Butterscotch sauce 22

Seasonal cut fruit

Natural yogurt 24

Australian cheeses

Nuts, dried fruit, raisin bread 34

KID'S MENU

Cheese sandwich

Cheddar cheese, tomato, lettuce, salad, wholemeal bread 16

Chicken schnitzel

Chips, lemon mayonnaise 20

Cheese omelette

Toast triangles 16

Spaghetti pasta

Beef mince, garlic, parsley, tomato sauce 20

Fish and Chips

Breaded fish fillets, chips, tartar sauce 20

Mixed seasonal fruit

Greek yoghurt, nutella dip 14

Vanilla gorilla ice cream

Oreo cookie, chocolate topping 14

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OVERNIGHT

10:30PM–05:00AM

Freshly prepared soup

Changes daily 24

Roasted pumpkin sandwich

Raisin walnut rye, balsamic white bean spread, rocket leaves 30

Sheraton burger

Char grilled beef patty, bacon, cheese, sauteed onion, lettuce, tomato, mixed leaves, chips 36

Toasted BLT sandwich

Multigrain loaf, pickled onion, gherkin, chips 32

Spaghetti or penne pasta

Cherry tomato, chilli flake, black olive, basil pesto 32

The Club sandwich

Multigrain loaf, chicken, bacon, egg, tomato, lettuce, mayonnaise 36

Pepper steak pie

Mash, peas, gravy 28

Caesar salad

Young cos lettuce, shaved parmesan, egg, caesar dressing 28

with grilled chicken, white anchovy fillet, crispy pancetta 36

with grilled salmon, white anchovy fillet, crispy pancetta 38

All day breakfast

With two fried eggs, sauteed mushrooms, tomato, roasted potato slices, white toast 24

Cereals 10

Natural Granola, Sultana Bran, Corn Flakes, Weet-Bix, Rice Bubbles, Nutri-Grain,

All-Bran or toasted muesli (GF) served with full cream, skim or soy milk

Beer battered fish and chips

Lemon wedge and tartar sauce 38

Dark Chocolate tart

Warm pear compote, caramel ice cream 22

Baked rhubarb apple crumble

Buttermilk ice cream 22

Sticky date pudding

Butterscotch sauce 22

Seasonal cut fruit

Greek yoghurt, almonds, basil 24

Australian cheeses

Served with dried fruit, nuts, raisin bread 34

DRINKS

INTERNATIONAL WINE SELECTION

SPARKLING & CHAMPAGNE	glass	bottle
Dom Perignon Reims, France		450
Bollinger NV Ay, Marne, France		210
Veuve Cliquot Yellow Label NV Reims, France		180
Moët & Chandon NV Epernay, France	33	165
Domaine Chandon Brut Yarra Valley, Victoria	18	85
Bandini Prosecco Vento, Italy		68
WHITE WINES		
Domaine Chandon Chardonnay Yarra Valley, Victoria	18	85
Philip Shaw Sauvignon Blanc Orange, New South Wales	16	78
Penfolds Thomas Hyland Chardonnay South Eastern Australia		70
Villa Maria 'Two Valleys' Sauvignon Blanc Marlborough, New Zealand		70
Tar and Roses 'Blush' Pinot Grigio Heathcote, Victoria	15	68
Ad Hoc 'Wallflower' Riesling Great Southern Highlands, Western Australia	14	64
RED WINES		
Nannygoat Pinot Noir Central Otago, New Zealand		105
Domaine Chandon Shiraz Heathcote, Victoria	18	85
Curlewis 'Bel Sel' Pinot Noir Bellanine Peninsula, Victoria	16	78
Woodstock Cabernet Sauvignon McLaren Vale, South Australia		70
Capel Vale Cabernet Merlot Margaret River, Western Australia		68
Barone Ricasoli Chianti Tuscany, Italy	14	64
Climbing Wines Merlot Orange, New South Wales	13	62

For your enjoyment, a more extensive selection of wine is available.
Please ask your order taker for details

SPIRITS 30ML

Johnnie Walker	
Black Label Scotch	11
Grey Goose Vodka	16
Tanqueray Gin	10
Pampero Blanco Rum	10
Captain Morgan Spiced Rum	11
Bulleit Bourbon	11

COGNAC 30ML

Hennessy VSOP	15
Hennessy XO	30
Louis XIII	140

PORT 30ML

Penfolds Grandfather	18
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LIQUEURS 30ML

Baileys	12
Frangelico	12
Sambuca	12

LOCAL BEER

James Boags Premium Light	10
James Squire Amber Ale	10
James Squire Pilsner	10
Coopers Pale Ale	10
James Boags	10
Hahn Super Dry	10
Crown Lager	10

IMPORTED BEER

Heineken, Holland	12
Birra Moretti, Italy	12
Corona, Mexico	12
Pacifico, Mexico	12
Guinness, Ireland	12
Kirin Ichiban, Japan	12

COLD DRINKS

Freshly squeezed juice

Orange, apple, watermelon, carrot, pineapple, grapefruit 10

Fruit juice

Orange, apple, pineapple, tomato 7

Sparkling mineral water

500ml 8.50

Still mineral water

500ml 8.50

Milkshake

Chocolate, strawberry and vanilla 10

Fruit smoothie

Mixed berry, banana, mango 10

Soft drinks

Coke, diet coke, coke zero, lemonade, ginger ale 6.50

Iced coffee 10

Iced chocolate 10

Iced tea 8

TEA & COFFEE *

2 cup plunger

Regular or decaf 9

4 cup plunger

Regular or decaf 16

Espresso

Short black, long black, latte, flat white, cappuccino, mocha 7

Tea

English breakfast, earl grey, camomile, green, peppermint 7

Herbal Tea, Chinese green tea

Selection on request 7

Hot chocolate 7

*Full cream, skim and soy milk available for all tea and coffee selections.



How was everything?

Tell us about your dining experience. Share your feedback by completing a brief online survey. Scan the QR code with your mobile device or visit <http://globaltivity.com/140room> to take the survey.



FOOD FOR THOUGHT.

As an SPG® member, you'll earn Starpoints® for this meal and every stay at over 1100 hotels and resorts in nearly 100 countries. Redeem your Starpoints for Free Night Awards, Award Flights and so much more.

Earn Starpoints and dig in to members-only discounts and exclusives at venues around the world with SPG Restaurants & Bars. Learn more at spg.com/restaurantsandbars.

If you're feeling adventurous, you can redeem your Starpoints for access like no other with SPG MomentsSM. Grab exclusive tickets to food and wine festivals, attend VIP dinners, meet world-renowned chefs and more. Explore all of our culinary experiences at spg.com/moments.

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