



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 **\$59** 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 **\$59** 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, choice of white, wholemeal or multigrain toast served with a choice of butter or margarine, selection of fruit preserves, honey

AUSTRALIAN BREAKFAST 44

Chilled fruit juice

Seasonal cut fruit with Greek yoghurt

Two eggs prepared to your liking – fried, poached, scrambled or boiled served with sautéed mushrooms, grilled roma tomato, pork sausage, bacon, hash browns, 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, honey

HEALTHY BREAKFAST

Cereals 10

Natural granola, saltana bran, cornflakes, weet-bix, rice bubbles, nutri-grain, all-bran or toasted muesli GF served with full cream, skim or soya milk

Homemade Granola 18

Fresh berries, natural yoghurt or milk

Greek yoghurt GF/V 16

Honeycomb

Seasonal cut fruit V/GFO 24

Greek yoghurt, almonds, basil

Yoghurts V/GFO 8

Natural, low-fat, fruit yoghurt or coconut

Green plate V/GFO 22

Broccolini, soft eggs, pinenuts, olives, cottage cheese drops, toasted sourdough

Open faced egg white omelette V/GFO 18

Spinach, cheddar, cured tomato, arugula salad

SMOOTHIES

Freshly squeezed juice 11

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

Care 12

Raspberries, peaches, strawberries, aloe vera, soya milk, almonds

Balance 11

Banana, orange, spinach, cocoa, soya milk, almonds

Refresh 10

Kiwi, apple, grapes, pineapple

Detox juice 10

Orange, grapes, watermelon, mint

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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A SWEET START

Faro salad **v** 16

Strawberry, caprese, berry compote

Quinoa and chia seed bowl **v/GF** 18

Banana, blueberries, almond milk

Homemade bircher muesli **v** 18

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

Crumpets **v/GFO** 19

Berries, bocconcini

Buttermilk pancakes **v** 20

Maple syrup, mascarpone drop, palm sugar glazed bananas

Strawberry French toast **GFO** 22

Raisin toast, Brie, strawberries

A SAVOURY START

Bakery basket 14

Your choice of four of the following:

Selection of muffins, banana bread, Danish pastries, croissants.

Butter or margarine, fruit preserves, honey

Cheese oatmeal bowl **v** 18

Cheddar, spring onions, sour cream, capsicum, walnuts, soft egg

Congee rice porridge **v/GFO** 18

Pork, chicken or fish

Spring onion, ginger, peanuts, sesame oil

Chickpea omelette **v/GF** 20

Avocado, red capsicum, corn, spring onions

Fried eggs **v/GFO** 22

Avocado, kale, pinenuts, sundried tomato, quinoa-soy bread

Two poached eggs **VO/GFO** 24

English muffin, green asparagus, smoked salmon, buffalo feta

Three egg omelette **VO/GFO** 24

Choice of tomato, cheese, mushroom, ham, onion, smoked salmon

ON THE SIDE 10

Crispy bacon

Sausages

Hash browns

Mesclun side salad

Broccolini

Balsamico cherry tomatoes

Asian green vegetables

Roasted field mushrooms

KIDS BREAKFAST

Freshly squeezed juice 8

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

Toasted bacon & egg muffin **VO/GFO** 10

Pancakes with maple syrup & banana **v** 11

Ham & cheese toasties **VO/GFO** 10

One fresh egg **VO/GFO** 10

Prepared to your liking

Mushroom, tomato, spinach

Just cut seasonal fruit **v/GF** 12

Plain yoghurt

ALL-DAY

10:30AM–10:30PM

TO BEGIN

Buratta salad **V/GFO** 26

Heirloom tomato, rocket, basil, pinenuts, aged fig balsamico

Green asparagus **V/GFO** 28

Broad beans, zucchini, peas, buffalo Persian style feta, soft egg

Pork belly **GFO** 29

Kurobuta pork belly, scallops, sweet potato, apple crumble, green pea salad

Poached pear salad 28

Wine poached pears, radish, orange, beets, goats curd, farro

Caesar salad **V/GFO**

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

with grilled chicken, white anchovy fillets, crispy pancetta 32

with cured salmon, white anchovy fillets, crispy pancetta 36

Noodle broth **GFO** 28

Egg noodles, minced pork, spinach, wood ear fungus

Freshly prepared soup 24

Changes daily

SANDWICHES

BLAT **GFO** 30

Multigrain loaf, bacon, lettuce, avocado, tomato, pickled onion, gherkin, chips

Falafel burger 30

Grilled halloumi, beetroot hummus, mayo, onion, lettuce, tomato, chips

Sheraton burger **GFO** 28

Char grilled beef patty, bacon, cheese, onion, lettuce, tomato, chips

Croque monsieur **GFO** 32

Ham, gruyere cheese, mornay sauce, sweet potato crisps

Steak sandwich **GFO** 32

Beef tenderloin, schicatta bread, coleslaw, caramelized onion, chips

The Club **GFO** 34

Tomato, lettuce, mayo, chicken, bacon, egg, quinoa, soy bread, chips

PIZZA **VO/GFO**

Tandoori Chicken 32

Capsicum, onion, rocket

Salami 32

Peppers, onion, rocket, chilli oil

Garlic prawn 32

Chilli mayo, onion, rocket

Capers 28

Olives, sundried tomato, anchovies, basil

Margarita 26

Tomato, oregano, mozzarella, parmesan, basil **V**

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LAVA GRILL **GFO**

O'Connor beef sirloin, pasture fed BMS 2- 4 250g 50

Rangers Valley Wagyu sirloin cross bread BMS 5+ 300g 75

Beef centre cut fillet, grain fed 200g 50

Stockyard beef scotch fillet, grain fed 300g 55

Tasmanian salmon fillet 220g 46

Barramundi fillet 220g 42

Corn fed chicken breast 42

Choose your side: Crispy chips, creamed mash potato or garden salad

Pick your sauce: Béarnaise, hollandaise, red wine, mushroom or lemon butter sauce

STOVE

Carbonara 30

Spaghetti, pecorino cheese, farm egg, smoked pork belly

Bolognese 30

Spaghetti or Penne, beef mince, garlic, parsley, mozzarella, mascarpone

Fettuccini 32

Bottarga, garlic cream, salmon roe

Prawn and lobster risotto **VO/GFO** 34

Heirloom tomatoes, charred green asparagus, prawn dust, muntries

Braised veal shank 45

Celeriac puree, roasted vegetables

Beer battered fish & chips 32

Lemon wedge, tartar sauce

Grilled spatchcock **GFO** 36

Burnt carrot puree, black garlic, cherry tomatoes, shaved baby beets

Chicken Tikka 34

Masala with raita, papadums, roti, rice

Whole baby snapper 40

Asian style with ginger soy broth, asian greens

Asian kimchi rice bowl **V/GFO** 26

Sauteed veggies, spring herbs, crispy leaves, soft tofu, chilli sesame oil, chilli sauce, soft egg

Add sauteed hand chopped wagyu 32

Three egg omelette 24

Rustic sourdough, avocado, tomato, buratta, romaine lettuce, bell pepper chutney

ON THE SIDE 10

Creamed mash potato Asian green vegetables

Roasted cumin cauliflower Heirloom carrots

Roasted kipfler potatoes Sauteed spinach, garlic confit

Broccolini with pine nuts Crispy chips

Mesclun salad with balsamic dressing

SWEET ENDINGS

Macadamia Dacquoise cake 20

White chocolate, pear, vanilla

Baked apple tarte tatin 21

Vanilla ice cream

Beignets 20

Manuka honey, goats curd, matcha, sesame chips

Deconstructed Pavlova **GFO** 22

Seasonal fruit, fresh berries, yoghurt, mango sauce

Chocolate Mousse 18

Sakura sponge, meringue, cherry ice cream

Seasonal cut fruit **GF** 24

Greek yoghurt, almonds, basil

Australian cheeses **GFO** 32

Spicy pear paste, walnut bread

KIDS FEAST

Chicken, noodle & corn soup **V/GFO** 16

Ham & cheese toasties **V/GFO** 16

Chicken schnitzel & chips 18

Cheese omelette **V** 16

Tomato spaghetti **V/GFO** 18

Fish & chips 18

Berries & yoghurt **V/GF** 16

Vanilla ice cream **V/GFO** 14

Oreo cookie, chocolate topping

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OVERNIGHT

10:30PM–05:00AM

Buratta salad **V/GFO** 26

Heirloom tomato, rocket, basil, pinenuts, aged fig balsamico

Caesar salad **V/GFO**

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

with grilled chicken, white anchovy fillets, crispy pancetta 34

with cured salmon, white anchovy fillets, crispy pancetta 36

Freshly prepared soup 24

Changes daily

BLAT **GFO** 30

Multigrain loaf, bacon, lettuce, avocado, tomato, pickled onion, gherkin, chips

The Club **GFO** 34

Tomato, lettuce, mayo, chicken, bacon, egg, quinoa, soy bread, chips

Sheraton burger **GFO** 28

Char grilled beef patty, bacon, cheese, onion, lettuce, tomato, chips

Beer battered fish & chips 34

Lemon wedge, tartar sauce

Three egg omelette **VO/GFO** 24

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

Bolognese 30

Spaghetti or Penne, beef mince, garlic, parsley, mozzarella & mascarpone

Macadamia Dacquoise cake 20

White chocolate, pear, vanilla

Baked apple tarte tatin 21

Vanilla ice cream

Seasonal cut fruit **GF** 24

Greek yoghurt, almonds, basil

Australian cheeses **GFO** 32

Spicy pear paste, walnut bread

DRINKS

INTERNATIONAL WINE SELECTION

SPARKLING & CHAMPAGNE	glass	bottle
Dom Perignon Epernay, France		450
Bollinger NV Ay, France		210
Veuve Cliquot Yellow Label NV Reims, France		190
Moët & Chandon NV Epernay, France	28	165
Domaine Chandon Brut Yarra Valley, Victoria	16	75
Bandini Prosecco Veneto, Italy		65
WHITE WINES		
Brangayne Isolde Chardonnay Orange, New South Wales	16	80
Philip Shaw Sauvignon Blanc Orange, New South Wales		78
Last horizon Chardonnay Tamar Valley, Tasmania		85
Vidal Sauvignon Blanc Marlborough, New Zealand	15	75
Irvine Springhill Pinot Gris Eden Valley, South Australia	13	65
Clare Wine Co. Riesling Clare Valley, South Australia	14	68
RED WINES		
Nannygoat Pinot Noir Central Otago, New Zealand		105
Kaesler Stonehorse Shiraz Barossa Valley, South Australia	15	75
Domaine Chandon Pinot Noir Yarra Valley, Victoria	18	88
Woodstock Cabernet Sauvignon Mclaren Vale, South Australia		70
Ad Hoc "Middle of Everywhere" Shiraz Frankland River, Western Australia		68
Esquinas de Argento Malbec Mendoza, Argentina	14	68
Irvine Estate Merlot Eden Valley, South Australia	13	65

For your enjoyment, a more extensive selection of wine is available.
Please ask your food and beverage attendant for details

DRINKS

SPIRITS 30ML

Johnnie Walker	
Black Label Scotch	11
Belvedere Vodka	14
Tanqueray Gin	11
Pampero Blanco Rum	11
Captain Morgan Spiced Rum	11
Bulleit Bourbon	11

COGNAC 30ML

Hennessy VSOP	15
Hennessy XO	30
Louis XIII	160

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
James Boags	10
Hahn Super Dry	10
Crown Lager	10

IMPORTED BEER

Heineken, Holland	12
Peroni, Italy	12
Corona, Mexico	12
Guinness, Ireland	12
Kirin Ichiban, Japan	12

COLD DRINKS

Freshly squeezed juice
Orange, apple, watermelon, carrot,
pineapple, grapefruit 11

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

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

Iced coffee 10

Iced chocolate 10

Iced tea 9

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 8

Herbal & Chinese green tea
Selection on request 8

Hot chocolate 7

*Full cream, skim, soy and almond
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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