

# CAFFÈ CINO



*Please note all payments with credit card will incur a 1.5% merchant service fee added to the amount payable. All prices include taxes.*

## Our eggs

In ensuring that all produce used across the hotel is ethically sourced, Hilton Sydney only uses pasture-raised, chemical free eggs.

Current free-range guidelines allocate 10,000 hens per hectare, with some proof hens have “meaningful and regular” access to the outdoors.

With pasture-raised certification there are no more than 1500 hens per hectare, ensuring that they have the space to live in the most natural possible environment for domesticated animals. Pasture-raised and chemical free, the eggs are rich in nutrients and high in quality.

Not only do we source ethically but also focus on supporting local producers. One such pasture-raised egg farm is located in Kulnura on the Central Coast highlands, near Peats Ridge on a 20 hectare property. The Farm is completely chemical free and is fed by natural spring water, recognised as one of the highest quality sources in the country

## Our chicken

We are passionate about local produce and present a range of high quality food with a focus on free range ingredients.

‘La Ionica chicken’ is used in all Caffè Cino chicken dishes. The chicken is processed without the addition of chemicals, ensuring maximum nutritional value and flavour.’

# Breakfast

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*Served from 7:00AM - 11:00AM*

## From the bakery

Warm croissant served with Cultured Pepe Saya butter and jam	6.50
Almond croissant	8.00
Assorted freshly baked muffins	5.00
Homemade banana bread served with Cultured Pepe Saya butter and jam	5.00
Toasted banana bread with ricotta, honey, almonds and pear	8.50
Chocolate croissant	5.50
Ham and cheese croissant	9.00
Bagel served with your choice of:	
Cultured Pepe Saya butter and jam, vegemite, or cream cheese	8.50
Smashed Hass avocado with lime and chilli flakes and pumpkin seeds	10.00
Smoked salmon with cream cheese	11.00
Your choice of toast with condiments	5.00
Fruit toast, sourdough, rye, multigrain or date and walnut	

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## Something more substantial

Egg benedict, triple smoked ham, sourdough, hollandaise sauce, leafy salad	9.00
Haloumi and tomato toastie	8.00
Bacon and egg roll on croissant bun	9.00
Homemade wholemeal crumpet with your choice of two condiments whipped cream, maple syrup, honey, mixed berry compote, fresh banana or strawberry	6.00

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## Light choices

Seasonal fruit salad	8.00
With yoghurt	12.00
Bircher muesli with almonds, apple, seasonal fruit and coconut	10.00
Gluten free bircher muesli with almond milk	12.00
Maple roasted pecan and cinnamon granola yoghurt	10.00
Paleo granola with coconut yoghurt	13.00
Banana, strawberry and coconut yoghurt	8.00
Rawmix powerseed bar	4.50
Protein bliss ball	4.50

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# Lunch

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*Served from 11Am, gluten free bread available upon request*

## Pies & Quiches

*(Served with seasonal mixed leaves, shallots and poppy seed vinaigrette)*

Beef Burgundy brisket, mushroom and speck pie	15.00
Creamy chicken, mushroom with turnip and carrot pie	14.00
Smoked salmon and leek quiche	15.00

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## Gourmet Sandwiches & Wraps

*(Served with pickles and crisps)*

Reuben sandwich with New York style beef pastrami, sauerkraut and Swiss cheese on marble bread	16.00
Forest mushroom panini with leek, parsley, smoked mozzarella and ricotta cheese	14.00
Old fashioned tuna baguette with cos lettuce, tomato, cucumber, egg and celery	14.00
Classic ham and cheese with ham off the bone, Gruyère cheese, Cultured Pepe Saya butter in Parisian style baguette	15.00
Roast chicken and falafel wrap, tahini sauce and black quinoa tabouli	14.00
Spicy cauliflower, avocado, lime, white beans, coriander, spinach and purple cabbage in wrap	13.00

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## Salads & bowls

Healthy poke bowl with Australian salmon, king fish and tuna, edamame, fish roe, nori and multigrain rice	18.00
Vegan bowl with chickpea, avocado, chilli and tahini sauce sliced red cabbage, cauliflower, broccoli, radishes, kale and hemsps seeds	16.00
Caesar salad	11.00
Chilli and lemon roasted whole salmon, apple, cucumber and radish salad with rocket	15.00
Sumac roasted sweet potatoes, olives, tomatoes, aged feta, black quinoa spinach, mint, yoghurt and pomegranate molasses dressing	12.00
Add chicken	+ 5.00

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## Share platter and Pizza

*Served from 2:00 PM, gluten free bread available upon request*

Antipasto platter: <i>Selection of char grilled vegetables, falafel hummus, minted labneh &amp; Pita breads</i> (NF, VG)	32.00
Chicken quesadilla, Jack cheese, chipotle mayonnaise with guacamole, salsa and sour cream (NF)	28.00
Chef's selection Artisan cheese board (NF, VG)	35.00
Margarita pizza with cherry tomatoes, bocconcini oregano and basil (VG)	24.00
Prosciutto pizza with olives, mushroom, red onions, rocket and Parmesan cheese	28.00
Prawn pizza with chilli, Scamorza cheese, black olives and roasted Capsicum	28.00

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## Cafe Snacks

Marinated warm olives (GF, DF, NF, Vegan)	10.00
Spicy mixed nuts (GF, DF, Vegan)	10.00
Potato shoestring with parmesan cheese and bucket of black truffle mayonnaise (GF, NF, VG)	17.00
Club sandwich with grilled chicken breast, bacon, lettuce, tomato and fried egg and mayonnaise served with French fries	30.00
Korean fried chicken bite with French fries and sweet & spicy sauce (DF)	16.00

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# Dessert

*Served from 11:00AM*

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Cake + coffee special 10.00

Your choice of cake with your choice of coffee or tea

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Scones + coffee special 12.50

Homemade scones with your choice of coffee or tea

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## Cakes

Fresh Fruit tart 7.00

Je t'aime - Raspberry, coconut and chocolate cake 6.00

Urban illusion - Layered blueberry passionfruit & pistachio cake 6.00

Baked mango cheese cake 6.00

Opera gateaux 6.00

Fudge Brownie 6.00

The Gadigal Lamington - Chocolate and lemon myrtle sponge,  
rosella jam, Davidson plum coulis and coconut 7.00

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## Other Treats

Berry friands 4.50

The Australian 8.00

Homemade scones served with clotted cream and jam 7.50

# Beverages

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## Coffee Selection

Espresso, macchiato, piccolo latte	4.80
Long black, flat white, cafe latte, cappuccino,	5.80
Mocha, long macchiato, hot chocolate, chai latte	5.80
Iced coffee - cafe latte, chai, long black, mocha or chocolate	6.30
<i>Add: Large size</i>	<i>1.00</i>
<i>Almond milk</i>	<i>1.00</i>
<i>Soy milk</i>	<i>0.50</i>
<i>Flavour: Vanilla, Caramel, Hazelnut</i>	<i>0.50</i>

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## Assorted Loose Leaf Tea 5.80

- English breakfast- a bright and bold morning tea
- Earl grey- a rich strong brew, enhanced by the essence of Bergamot
- Green tea- a gentle brew, with a touch of fruitiness
- Pure chamomile - soothing aroma derived from delicate Chamomile flowers
- Pure peppermint - bright and aromatic mint flavour
- Darjeeling delight -thin-bodied, light-coloured infusion with a floral aroma
- Lemon and ginger -a delectable and reinvigorating lemon infusion

## Freshly Squeezed Juices

8.50

Make your own juice of: *orange, watermelon, apple, honey melon, rock melon, pineapple, carrot, lemon, ginger, mint, celery, kale, cucumber*

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## Our signature juices:

So Melony: *Watermelon, Rock melon, Honey melon, Mint*

Spicy Carrot: *Pineapple, Carrot, Lemon, Ginger*

Feel Healthy: *Kale, Green Apple, Celery, Pineapple*

Rock & Roll: *Rock melon, Apple, Celery, Ginger, Cucumber*

It's so Minty: *Kale, Lemon, Cucumber, Apple, Ginger, lots of Mint*

Lady in Red: *Beetroot, Watermelon, Carrot, Orange, Mint*

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## Soft Drinks

Mineral water - sparkling, still	5.00
Coke, Diet Coke, Coke no sugar	5.50
Sprite, Soda water, Tonic	5.50
Homemade lemon iced tea	5.50
Lemon, lime and bitters	6.50

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# Alcoholic beverages

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## Spirits

10.50

Wyborowa vodka

Beefeater gin

Havana Club 3yo rum

Chivas Regal 12yo Scotch whiskey

Bulleit No.10 bourbon

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## Bottled Beers

James Boag's

11.50

Heineken

11.50

James Squire Pilsner

11.50

Little Creatures Pale Ale

11.50

Corona

12.50

James Boag's light

9.50

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# Wine

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## Sparkling Wine and Champagne

	150ml	250ml	Btl
Corte Giara Prosecco - Italy	15.00		75.00
Chandon NV - Yarra Valley, VIC	13.00		65.00
Moet & Chandon Brut Piccolo (200ml) - France			45.00

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## White Wine

T'Gallant Foundation Pinot Grigio - VIC	13.00	17.00	65.00
Tarra Warra Estate Chardonnay - Yarra Valley, VIC	15.00	19.00	75.00
Vasse Felix Semillon Sauvignon Blanc - Margaret River, WA	14.00	18.00	70.00

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## Rosé Wine

Chateau La Gordonne - France	14.00	18.00	70.00
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## Red Wine

Earthworks Barossa Shiraz - Barossa, SA	13.00	17.00	65.00
Saint Clair Pinot Noir - Marlborough, NZ	14.00	18.00	70.00
Terazzas Reserva Malbec - Argentina	15.00	19.00	75.00

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