

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.

Freshly Squeezed Juices

Make your own

8.50

Make your own juice of:

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|--------------|-----------|
| -Orange | -Carrot |
| -Watermelon | -Ginger |
| -Apple | -Mint |
| -Honey melon | -Celery |
| -Rock melon | -Kale |
| -Pineapple | -Cucumber |
| -Lemon | |

Our signature juices:

8.50

- 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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Breakfast

Served from 7:00AM - 11:00AM

Something substantial

Egg benedict, smoked ham hock, sourdough, hollandaise sauce and a leafy salad	13.00
Haloumi and tomato toastie	8.00
Bacon and egg roll on croissant bun	10.00

Light choices

Seasonal fruit salad (V, DF, NF, GF)	8.00
With yoghurt (V, NF, GF)	12.00
Bircher muesli with almonds, apple, seasonal fruit and coconut (V)	10.00
Gluten free bircher muesli with soy milk, coconut yogurt, almond milk (GF, DF, V)	12.00
Maple roasted pecan and cinnamon granola yoghurt (V)	10.00
Paleo granola with coconut yoghurt (GF, DF, V,)	13.00
Yoghurt with Banana, strawberry and coconut (GF, V, NF)	10.00
Raw mix power seed bar (GF, DF, V)	4.50
Protein bliss ball (GF, DF, V)	5.00

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 butter and jam	5.00
Toasted paleo bread with cultured Pepe Saya butter (GF)	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	10.00
Smoked salmon with cream cheese	11.00
Your choice of toast with condiments	5.00
Fruit toast, sourdough, rye, multigrain	
Add poached egg	3.00

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.

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

Lunch

Served from 11Am, gluten free bread available upon request

Gourmet Sandwiches & Wraps

(Served with pickles and crisps)

House cured & smoked beef pastrami, Swiss cheese and mustard on rye bread	16.00
Forest mushroom panini with leek, parsley, smoked mozzarella and ricotta cheese (V, NF)	14.00
Tramezzino tuna sandwich with Romaine lettuce, tomato, cucumber, and egg (NF, DF)	12.00
Tramezzino prosciutto di Parma, buffalo mozzarella, tomato & basil (NF)	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 with tahini sauce and black quinoa tabbouleh	14.00
Spicy cauliflower, avocado & lime, white beans, coriander, spinach & purple cabbage wrap (V, NF, DF)	13.00

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.'

Pies

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

Mediterranean savoury tart with seasonal vegetables and semi-dried tomato paste (V, NF)	12.00
Add goat cheese	4.00
Add smoked salmon	8.00
Add poached chicken breast	5.00
Add prosciutto	5.00
Beef Burgundy brisket with mushroom and speck pie	15.00
Chicken pot pie with leek	15.00

Salads & Bowls

Healthy poke bowl with Australian salmon, king fish & tuna, edamame, fish roe, nori and multigrain rice (GF, NF, DF)	20.00
Raw bowl with kale, avocado, black quinoa, pistachio, cauliflower, broccoli, pumpkin seeds, barberries, and tahini sauce (GF, DF, V)	18.00
Add poached egg	3.00
Vegetable crudité's served with hummus and beetroot dip (DF, NF, GF, V)	8.00
Caesar salad	11.00
Add poached chicken breast	5.00
Salad with chili & lemon roasted salmon, cannellini beans, kale, spelt and semi dried tomatoes (NF, DF)	18.00
Keto - Zucchini & walnut salad with rocket, sundried tomato, avocado and coconut bacon (GF, DF, V)	14.00
Add poached egg	3.00
Caramelized butternut pumpkin salad with corn salsa, pumpkin seeds, spinach leaves, Iranian figs, feta, pomegranate and black lime dressing (V, GF, NF)	18.00
Salad of the day	15.00

Share Platter and Pizza

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

Antipasto platter: <i>Selection of char grilled vegetables, falafel hummus, minted labneh & Pita breads</i> (NF, V)	32.00
Chicken quesadilla, Jack cheese, chipotle mayonnaise with guacamole, salsa and sour cream (NF)	28.00
Chef's selection Artisan cheese board (NF, V)	35.00
Margarita pizza with cherry tomatoes, bocconcini oregano and basil (V)	24.00
Prosciutto pizza with olives, mushroom, red onions, rocket and Parmesan cheese	30.00
Prawn pizza with chilli, Scamorza cheese, black olives and roasted Capsicum	30.00

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

Cafe Snacks

Marinated warm olives (GF, DF, NF, Vegan)	10.00
Spicy mixed nuts (GF, DF, Vegan)	10.00
Potato shoestring fries with parmesan cheese and bucket of black truffle mayonnaise (NF, V)	14.00
Club sandwich with grilled chicken breast, bacon, lettuce, tomato, fried egg and mayonnaise served with French fries and condiments	29.00
Korean fried chicken bite with French fries and sweet & spicy sauce (DF)	16.00

Dessert

Served from 11:00AM

Cake + Coffee special 11.50

Your choice of cake with your choice of coffee or tea

Cakes

Basque Burnt Cheesecake (GF, NF)	8.00
Raspberry L'opera	7.00
Chocolate Hazelnut L'opera	7.00
Oro-Valrhona Dulcey Mousse, Profiterole, Dulce De Leche	8.00
Coffee and Walnut Sans Rival	7.00
Valrhona Guanaja and Salty Peanut Tart	8.00
Berries and Almond Tart (Halal)	8.00
Apple and Caramelia Tart	8.00
Pistachio Brownie Tart (Halal)	8.00
Dutch Almond Bun	6.00
Macarons (Green tea, Chocolate, Salted Caramel, Raspberry) (GF)	3.50/ea

Scones + Coffee Special 12.50

Homemade scones with your choice of coffee or tea

Homemade scones served with whipped cream and jam 7.50

Beverages

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>

Assorted Loose Leaf Tea

English breakfast- a bright and bold morning tea	5.80
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	

Soft Drinks

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

Wine

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

White Wine

T'gallant cape schanck pinot grigio	13.00	17.00	65.00
Vasse Felix Semillon Sauvignon Blanc - Margaret River, WA	14.00	18.00	70.00
Scarborough Chardonnay - Hunter Valley, NSW	14.00	18.00	70.00
Tarra Warra Estate Chardonnay - Yarra Valley, VIC	15.00	19.00	75.00

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
Scarborough Shiraz - Hunter Valley, NSW	15.00	19.00	75.00

Alcoholic Beverages

Spirits

10.50

Wyborowa vodka

Beefeater gin

Havana Club 3yo rum

Chivas Regal 12yo Scotchwhiskey

Bulleit No.10 bourbon

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
