

CAFFÈCINO

AT HILTON SYDNEY



Please note all payments with credit card will incur a 2% merchant service fee added to the amount payable. All prices include taxes.

Breakfast

Served from 8:00AM – 11:30AM

From the bakery

Warm croissant served with cultured Pepe Saya butter and jam	6.50
Chocolate croissant	5.50
Ham and cheese croissant	9.00
Almond croissant	8.50
Cinnamon Swirl	7.00
Maple & pecan twist	6.50
Freshly baked muffin	5.00
Homemade banana bread served with butter and jam (GF)	6.00
Your choice of toast with condiments	5.00
<i>Fruit toast, sourdough, multigrain, rye</i>	

Something more substantial

Avocado sourdough, lemon, honey & chilli flake (Vegetarian)	9.00
- Add a soft poached egg	3.00
Egg benedict, triple smoked Gypsy ham, sourdough, hollandaise sauce, oven roasted tomato	14.00
Bagel with smoked salmon, herb cream cheese, capers, cucumber & onion	12.00
Bagel with Pepe Saya butter & Jam, vegemite or herb cream cheese	8.50
Bacon and egg roll on brioche bun	10.00

Light choices

Seasonal fruit salad	8.00
With yoghurt or coconut yoghurt	12.00
Homemade bircher muesli with almonds, apple, seasonal fruit & coconut	10.00
Maple pecan and cinnamon granola yoghurt	10.00
Paleo granola with coconut yoghurt	13.00

Lunch

Served from 11:30 AM to 16:00 PM

Gourmet sandwiches

(Served with pickles, crisps and seasonal mixed leaves)

House-smoked pastrami, sauerkraut, Swiss cheese, rye bread	18.00
Jambon beurre with ham off the bone, gruyère cheese cultured Pepe Saya butter in Parisian style baguette	17.00
Spicy cauliflower wrap, avocado & lime, white beans, coriander, Spinach & purple cabbage (DF, VEGAN)	15.00

Panini pressed sandwich (from 11:30AM – 2:00PM on Monday - Friday)

Philly cheese steak, onion, capsicum, American cheese	18.00
Porchetta, gypsy ham, Swiss cheese, dill pickle, kiwi-honey dressing	18.00
Chicken, Mozzarella, Parmesan, Bacon, Romaine lettuce Caesar dressing	18.00
Fresh Buffalo Mozzarella, Tomato, Basil & pesto (V)	17.00

Pies & quiche

(Served with seasonal mixed leaves and raspberry vinaigrette)

Classic beef pie	16.00
Lamb & rosemary pie	16.00
Creamy chicken & leek pie	15.00
Quiche Lorraine	14.00
Ratatouille quiche	14.00
Pumpkin & ricotta quiche (V)	14.00

Healthy bowls & salad

Healthy poke bowl, Australian salmon, kingfish & tuna with Edamame, fish roe, nori & multigrain rice (DF, NF)	19.50
Roasted pumpkin bowl, falafels, kale salad, hummus & dukkah (GF, NF, V)	15.00
Maple baked salmon salad with boiled eggs, avocado, watercress, chicory & lime (GF, DF, NF)	19.00
Classic Caesar salad, anchovy, bacon, crouton	13.00
- Add sous-vide chicken breast (150gm)	10.00
Salad of the day	13.00

Dessert

Served from 11:30 AM

Cake + Coffee special 12.50

Scones + Coffee special 13.50

Your choice of cake with your choice of a regular coffee or tea

Cakes

Homemade Basque cheese cake slice 10.00
(Whole cake available for pre-order)

Citrus Panacotta 9.00

Salted Caramel Slice 9.00

Lychee, raspberry and rose tart 9.00

Opera slice 8.00

Cake of the day 7.00

Red velvet (Vegan) 9.00

Macaron 3.50/each

Homemade scone (Served with cream and strawberry jam) 8.50

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	7.50
<i>Add: Larger size</i>	<i>1.00</i>
<i>Almond milk</i>	<i>0.50</i>
<i>Soy milk</i>	<i>0.50</i>
<i>Flavour: Vanilla, caramel, hazelnut</i>	<i>0.50</i>

Assorted Loose Leaf Tea by Dilmah Teas 5.80

English breakfast – A bright and bold morning tea

Earl grey– A rich strong brew, enhanced by the essence of bergamot

Naturally pure green tea – A pleasant tea with a lightly sweet finish

Pure chamomile – A gentle, relaxing herb enjoyed as caffeine- free drink

Pure peppermint – Ideal after meals

Natural lemon Verbena – A herbal infusion with citrus, herb and mild spice

Springtime Oolong with ginger – A beautifully rolled Oolong with mild spice secret

Non-Alcoholic Beverages

Freshly Squeezed Juices

Make your own

Orange, carrot, watermelon, ginger, apple, mint, honeydew,
Melon, celery, rockmelon, kale, pineapple, cucumber, lemon

Our signature juices: 9.50

Melon Heaven: *watermelon, rockmelon, honeydew*

Lean and Green: *green apple, celery, pineapple, lemon*

Tangy sour: *apple, orange, lemon, ginger*

Soft Drinks

Mineral water – sparkling, still 5.00

Sparkling water – Pomegranate or Lemon flavour 5.00

Coke, Diet Coke, Coke no sugar 5.50

Sprite, Tonic 5.50

Homemade iced tea 6.00

(Flavour: lemon, jasmine, rose & vanilla, almond, black tea)

Lemon, lime and bitters 6.50

Sam's green lunch juice 6.50

Sam's all day breaky juice 6.50

Wine

Champagne and Sparkling Wine	120ml		Btl
Pommery Brut Rosé, <i>France</i>			188.00
Pommery Brut Royal NV, <i>France</i>	28.00		155.00
Pommery Blue POP Piccolo (200ml), <i>France</i>			48.00
La Gioiosa Prosecco, Veneto Italy	16.00		80.00
White Wine	150ml	250ml	Btl
Pikes Luccio Pinot Grigio	18.00	26.00	85.00
Pedestal SSB	15.00	23.00	72.00
Scarborough Chardonnay, <i>Hunter Valley, NSW</i>	16.00	24.00	78.00
Cloudy Bay Sauvignon Blanc			95.00
Rosé Wine			
Chateau La Gordonne, <i>France</i>	16.00	20.00	80.00
Red Wine			
Bremerton Tempranillo	16.00	24.00	78.00
Langmeil Long Mile Shiraz	17.00	25.00	80.00
Saint Clair Pinot Noir, <i>Marlborough, NZ</i>	18.00	26.00	85.00
Rymill Cabernet Sauvignon			95.00
Chateau du Tertre Margaux 2005 - 375 mls			120.00

Alcoholic Beverages

Spirits

Absolut Vodka	14.00
Beefeater Gin	14.00
Havana Club 3yo Rum	14.00
Chivas Regal 12yo Scotch	14.00
Bulleit Bourbon	14.00

Bottled Beers

James Boag's Premium	13.00
Heineken	13.00
James Squire 150 Lashes	13.00
Little Creatures Pale Ale	13.00
Corona	13.00
James Boag's light	11.00

Cocktails

Irish Coffee	18.00
Espresso Martini	18.00

Tapas

Served from 2:00PM

Marinated olives (GF, DF, NF, VEGAN)	10
Mixed nuts (GF, V)	10
Grilled Turkish bread and dips (two chef selection of dips)	15
Wagyu beef sliders with cheddar cheese and pickle (2 pcs)	19
Lobster rolls, lime (2ea)	22
Pork, chimichurri, orange taco (2ea)	18
Tuna tostada, avocado, lime, corn tortilla (3ea) (DF, NF)	20
Chargrilled octopus, green mayo, lime, corn tortilla (3ea) (GF, DF)	20
Chicken quesadilla, lime & jalapeño guacamole, sour cream (NF)	22
Hell's chicken wings (5 pieces), blue cheese sauce	18
Tempura prawns (5 pcs) with yuzu sauce (DF)	15
Queso fundido, corn chips, chilli & tequila relish (GF, NF, V)	16
French Fries with truffle oil and sprinkled parmesan (NF, V)	13
Old fashioned onion rings, tarragon sauce (NF, V)	12
Spinach falafel bowl, hummus, tomato & parsley (GF, VEGAN)	15
Mushroom and cheese arancini balls, roasted garlic aioli (NF, V)	15
Charcuterie platter, Wagyu bresaola, air dried pork neck, salchichon, mortadella with pickles, sourdough (DF)	32
Cheese board, 3 artisan cheese with condiments	28
Cherry tomatoes, cheese, oregano pizza (V)	24
Potato, rosemary & Italian sausage pizza	26
BBQ chicken pizza, smoked mozzarella, red onion	27
*Gluten-free pizza available, surcharge \$5	