

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 7:00AM – 11:30AM

From the bakery

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| Warm croissant served with cultured Pepe Saya butter and jam | 8.00 |
| Vegan raspberry croissant with jam and non-dairy spread | 7.00 |
| Chocolate croissant | 7.00 |
| Ham and cheese croissant | 10.00 |
| Almond croissant | 8.50 |
| Cinnamon Swirl | 8.00 |
| Maple & pecan twist | 7.50 |
| Assorted Friands | 6.00 |
| Freshly baked muffin | 6.50 |
| Homemade banana bread served with butter and jam (GF) | 7.00 |
| Your choice of toast with condiments | 6.00 |
| <i>Fruit toast, sourdough, multigrain, rye</i> | |

Something more substantial *(Available Monday - Friday)*

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| Avocado sourdough, mint, red radish & lemon (Vegetarian) | 11.00 |
| Bagel with smoked salmon, herb cream cheese, capers, cucumber & onion | 12.00 |
| Bagel with Pepe Saya butter & Jam, vegemite or herb cream cheese | 9.50 |
| Bacon and egg on brioche bun | 11.00 |

Light choices

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| Seasonal fruit salad | 9.00 |
| <i>With yoghurt or coconut yoghurt</i> | 13.00 |
| Homemade bircher muesli with almonds, apple, seasonal fruit and coconut | 11.00 |
| Maple pecan and cinnamon granola yoghurt | 11.00 |
| Paleo granola with coconut yoghurt | 14.00 |

Lunch

Served from 11:30 AM to 16:00 PM

Gourmet sandwiches

(Served with pickles, crisps and seasonal mixed leaves)

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| Grilled kale on Turkish bread, avocado, green apple, alfalfa, & green goddess hummus (DF, VEGAN) | 15.00 |
| Eggplant parmigiana, pecorino, fior di latte, rosemary on Focaccia (V) | 15.00 |
| Jambon beurre with ham off the bone, gruyère cheese, cultured Pepe Saya butter in Parisian style baguette (NF) | 16.00 |
| House roasted beef baguette with lightly pickled vegetables, cos lettuce & Russian dressing (DF) | 18.00 |
| Homemade preserved Tuna Niçoise on Focaccia (DF) | 18.00 |
| Porchetta Baguette, Swiss cheese, dill pickle, cabbage slaw & kiwi-honey dressing | 18.00 |
| Crumbed chicken breast on Turkish bread, Mozzarella, tomato, lettuce, honey mustard mayonnaise | 16.00 |

All sandwiches are served fresh

Pies

(Served with seasonal mixed leaves and raspberry vinaigrette)

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|----------------------|-------|
| Chicken and beer pie | 15.00 |
| Chunky beef pie | 15.00 |
| Eggplant pie | 14.00 |

Healthy bowls & salad

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| Healthy poke bowl, Australian salmon, kingfish & tuna with Edamame, fish roe, nori & multigrain rice (DF, NF) | 18.00 |
| Maple baked salmon salad with boiled eggs, avocado, watercress, chicory & lime (GF, DF, NF) | 19.00 |
| Classic Caesar salad, anchovy, bacon, crouton | 13.00 |
| <i>Add chicken breast (150g)</i> | 8.00 |
| Salad of the day | 13.00 |

Dessert

Served from 11:30 AM

Cake & Coffee special 14.00

Scones & Coffee special 14.00

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

Cakes

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

Donut Delice 9.00

Opera slice 9.00

Orange flourless cake 9.00

Strawberry Mousse 9.00

Red velvet (Vegan) 9.00

Cake of the Day 8.00

Macaron 3.50 ea.
5 for 15.00

Homemade scone *(Served with cream and strawberry jam)* 9.50

Beverages

Coffee Selection

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| Espresso, macchiato, piccolo latte | 5.50 |
| Long black, flat white, cafe latte, cappuccino | 6.50 |
| Mocha, long macchiato, hot chocolate, chai latte | 6.50 |
| Vienna | 7.00 |
| Iced coffee – cafe latte, chai, long black, mocha or chocolate | 8:50 |
| Cold brew coffee | 8.00 |

Assorted Loose Leaf Tea by Dilmah Teas 6.50

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

9.50

Make your own

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

Our signature juices:

Melon Heaven: *watermelon, rock melon, honeydew*

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

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

Soft Drinks

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| Mineral water – sparkling, still | 6.00 |
| Sparkling water – Pomegranate or Lemon flavour | 6.00 |
| Coke, Diet Coke, Coke no sugar | 6.00 |
| Sprite, Tonic water | 6.00 |
| Homemade iced tea (<i>Flavour: green tea, peach, berries, black tea</i>) | 6.00 |
| 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, <i>Veneto Italy</i> | 16.00 | 80.00 |

| White Wine | 150ml | 250ml | Btl |
|---|-------|-------|-------|
| Pikes Luccio Pinot Grigio, <i>South Australia</i> | 18.00 | 26.00 | 85.00 |
| Pedestal SSB, <i>Western Australia</i> | 15.00 | 23.00 | 72.00 |
| Scarborough Chardonnay, <i>Hunter Valley, NSW</i> | 16.00 | 24.00 | 78.00 |
| Cloudy Bay Sauvignon Blanc, <i>New Zealand</i> | | | 95.00 |

| Rosé Wine | | | |
|------------------------------------|-------|-------|-------|
| Chateau La Gordonne, <i>France</i> | 16.00 | 20.00 | 80.00 |

| Red Wine | | | |
|--|-------|-------|--------|
| Bremerton Tempranillo, <i>South Australia</i> | 16.00 | 24.00 | 78.00 |
| Langmeil Long Mile Shiraz, <i>South Australia</i> | 17.00 | 25.00 | 80.00 |
| Saint Clair Pinot Noir, <i>Marlborough, NZ</i> | 18.00 | 26.00 | 85.00 |
| Rymill Cabernet Sauvignon, <i>South Australia</i> | | | 95.00 |
| Chateau du Tertre Margaux 2005 - 375 ml, <i>France</i> | | | 120.00 |

Alcoholic Beverages

Cocktails

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| Espresso Martini | 20.00 |
| Negroni Campari, sweet vermouth, Gin, fresh cut orange | 20.00 |
| Americano Campari, sweet vermouth, soda water, fresh cut orange | 20.00 |
| Martini Gin, dry vermouth and olives | 20.00 |

Spirits

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

Bottled Beers

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|---------------------------|-------|
| James Boag's Premium | 14.00 |
| Heineken | 14.00 |
| Stone and Wood Pale Ale | 14.00 |
| Little Creatures Pale Ale | 14.00 |
| Corona | 14.00 |
| James Boag's light | 13.00 |

Small Bites

Served from 2:00PM

Small bites

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| Marinated olives (GF, DF, NF, VEGAN) | 10 |
| French Fries with truffle oil and sprinkled parmesan (NF, V) | 12 |
| Grilled Turkish bread and dips (two chef selection of dips) | 15 |
| Tempura prawns (5 pcs) with yuzu sauce (DF) | 15 |
| Mushroom and cheese arancini balls, roasted garlic aioli (NF, V) | 13 |
| Hell's chicken wings (5 pieces), blue cheese sauce | 15 |
| Wagyu beef sliders with cheddar cheese and pickle (2 pcs) | 20 |
| Lobster rolls, lime (2pcs) | 22 |
| Chicken quesadilla, lime & jalapeño guacamole, sour cream (NF) | 22 |

Sharing

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| Charcuterie platter, Wagyu bresaola, air dried pork neck, salchichon, mortadella with pickles, sourdough (DF) | 32 |
| Cheese board, 3 artisan cheese with condiments | 28 |
| San Marzano pizza, mozzarella, heirloom tomatoes and basil pesto (V) | 24 |
| Chili & garlic prawn pizza with fior di latte and parsley (NF) | 28 |

**Gluten-free pizza available, surcharge \$5*