

THE CABINET

TOASTIES

Ham & cheese
Cheese & tomato

PANINIS

Grilled chicken & pesto with avocado on a ciabatta roll
Caprese with romain tomatoes, fresh basil, mozzarella

HOUSE MADE PIES

Chicken | Vegetarian | Angus beef

CAFE CLASSICS

Assorted quiche
Ham & cheese croissant
Cheese & tomato croissant
Fresh baked scones with jam & cream
(2 scones)
Assorted cakes & pastries

LOCAL CHEESES

Share platter for two \$35

Double brie, vintage cheddar, French blue cheese, goat's cheese, baby bells, Sicilian olives, dried fruits, fresh grapes, strawberries, passionfruit, nuts & quince paste with lavosh & water crackers.

SALADS

Green Goddess

Our house salad crisp refreshing crunch of baby cos, chick peas, avocado diced cherry tomatoes, pepita seeds, red onion & cucumbers with green goddess dressing
Add chicken | 5

Chicken Caesar Salad

Romaine lettuce, parmesan cheese, anchovies, poached egg & croutons

Thai Beef Salad

Marinated beef, fresh herbs, capsicum, peanut dressing

KID'S MENU

Chicken nuggets & Chips

Golden crumbed chicken bites served with fries

Cheeseburger & Chips

Mini beef burger with cheese, served with fries

Mac & Cheese

Creamy macaroni pasta with cheddar sauce

MAINS

Prawn & Lobster Rolls

2 small brioche rolls with prawn and lobster mix with potato crisps

Chicken Karaage Burger

Asian slaw, sriracha mayonnaise, tonkatsu and a side of fries

Wagyu Beef Burger

Baby gem lettuce, tomato, pickles, garlic mayo, American cheddar, mustard relish, side of fries
Add bacon | 3 Add extra pattie | 6

The Steak Sandwich

Chargrilled Angus scotch fillet, bacon, Swiss cheese, tomato, rocket, onion caramelised sweet mustard relish, garlic mayo, steak chips
Extra Bacon | 3

Beer Battered Fish & Chips

With salad and tartare sauce

Pumpkin, Ricotta & Pecorino Tortellini

Baby spinach, ricotta, salata, pine nuts, fresh basil

PIZZA

Meat Lovers with 5 Meats

Ground beef, bacon, pepperoni, Italian sausage, smoked ham, sauce Napoli, red onion, capsicums, pecorino & fresh Italian parsley

Chicken

Grilled chicken pieces, on Napoli sauce, sliced capsicums, red onion, caramelised onion, mozzarella cheese topped with BBQ sauce and fresh parsley

Margherita with Rustic Tomato Sauce

Crushed garlic, roasted tomato sauce, fresh slice tomato, bocconcini cheese, mozzarella cheese, fresh basil leaf & baby spinach leaf w balsamic glaze

Hawaiian

Fresh pineapple, double smoked leg ham, mozzarella cheese

DESSERTS

Chocolate Brownie

Chocolate soil, vanilla ice cream

Kids Scoop Ice-cream

choice of toppings
one scoop | 5 two scoops | 7.50

TEA, COFFEE & SOFT DRINKS

Tea

LA MAISON DU THÉ - French handcrafted loose teas
English Breakfast, Earl Grey, Darjeeling, Green Tea, Camomile, Peppermint, Lemon & Ginger, Chai

Coffee

VITTORIA – 100% PREMIUM ARABICA BEANS
Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato, Piccolo

Chai latte

Matcha Latte

Iced Coffee

Espresso coffee, milk, ice cream and whipped cream

Iced Chocolate

Chocolate sauce, milk, ice cream and whipped cream

Cold Brew Coffee

Vittoria Coffee Single Origin brewed for 20-hours, infused with maple and cinnamon

Josophan's Drinking Chocolate

Mayan, Orange, Chilli

Soft Drinks

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda, Tonic water, Lemon Lime & Bitters, Soda Lime & Bitters

Fruit Juice

Orange, Apple, Pineapple, Cranberry

Milkshake

Chocolate, Strawberry, Caramel, Vanilla, Banana or Cookies & Cream

MOCKTAILS

Pomegranate Mojito

Pomegranate, mint, lime, soda

Strawberry Passion

Strawberry, passionfruit, orange juice, lemonade

ALL Accor+ Explorer discount applies to Sublime Lounge dining

*Menu subject to change due to product availability.

Our menu and kitchen contain multiple allergens and foods which may cause intolerances.

We will make every effort to accommodate dietary requirements. However, due to our shared production and service environment, we cannot guarantee the complete absence of allergens or ingredients that may cause intolerance. Please inform our team if you have a food allergy or intolerance.

BOTTLED BEERS

James Boag's Premium	11
James Boag's Premium Light	9.5
Toohey's Extra Dry	11

LIQUEUR COFFEE

Irish (Whiskey) French (Brandy) Mexican (Kahlua) Jamaican (Tia Maria) Russian (Vodka)	ea 16
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Affogato (Espresso coffee, ice cream and choice of liqueur: Baileys, Frangelico, Kahlua, Tia Maria, Amaretto)	17
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COCKTAILS

MANHATTAN Rye bourbon, rosso vermouth, angostura bitters	20
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RASPBERRY ROSE Pink Gin, Chambord, rose syrup, lime, egg white	22
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PASSOÃ PASSION-FLIX Southern Vodka, Aubrey Passionfruit Liqueur, passionfruit pulp, lime, egg white, sugar syrup	20
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WHISKEY SOUR Suntory Toki Japanese Whiskey, sugar syrup, lemon juice, egg white	24
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CHILLI COCONUT MARGARITA (served on the rocks) Coconut Tequila, Cointreau, lime juice, chilli salt rim	22
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BLOODY NEGRONI Southern Gin, Bloody Shiraz Gin, Campari	23
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SPICED ESPRESSO MARTINI Southern Spiced Rum, Kahlua, Vittoria Aubrey coffee Liqueur, sugar syrup	22
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BEER & CIDER

Sydney Brewery	Schooner	Pint
Lager Pale Ale Mid-Strength Dark Lager East Coast PA Original Cider	ea10	ea13
Status Quo	14	16
Hillbilly Pear Cider	14	16

WINES

	150ml	250ml	Bot
WHITE			
2025 Dal Zotto Pinot Grigio King Valley, VIC	14	23	65
2023 Tai Tira Sauvignon Blanc, Marlborough, NZ	13	22	59
2023 La Comtesse Chardonnay, Rylstone	14	17	70
2024 Rockbare Riesling, Clare Valley, South Australia	14	17	64
2025 Full Swing Moscato, South Australia	12	15	60
ROSÉ			
2024 Rylstone Estate Match Point Rosé, Rylstone NSW	14	16	65
2024 Aix Rosé, Provence, France	16	18	74
RED			
2023 De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW	16	27	75
2021 Chestnut Garth Merlot, Orange NSW	12	20	54
2021 Bruno Shiraz, Barossa, SA	13	22	59
2021 De Beaurepaire 'Le Marquis' Cabernet Sauvignon, Rylstone, NSW			65
2022 Ross Hill 'Tom' Cabernet Sauvignon, Orange, NSW	14	23	60
CHAMPAGNE & SPARKLING			
Pommery Brut Apanage, Reims, France	17		78
NV Dal Zotto Prosecco, King Valley, VIC	14		65
NV Taittinger Cuvée Prestige, Reims, France			145

sublime
MENU