

THE CABINET	
TOASTIES	
Ham & cheese	9.5
Cheese & tomato	9.5
PANINIS	
Grilled chicken & pesto with avocado on a ciabatta roll	12.5
Caprese with romain tomatoes, fresh basil, mozzarella	12.5
HOUSE MADE PIES	
Chicken Vegetarian Angus beef	11.5
CAFE CLASSICS	
Assorted quiche	10.5
Ham & cheese croissant	12
Cheese & tomato croissant	12
Fresh baked scones with jam & cream (2 scones)	11
Assorted cakes & pastries	8
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	20
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	27
Romaine lettuce, parmesan cheese, anchovies, poached egg & croutons	
Thai Beef Salad	25
Marinated scotch fillet, coriander, Thai basil, mint, green papaya, cherry tomatoes, lettuce, peanut dressing	
KID'S MENU	
Chicken nuggets & Chips	\$12
Golden crumbed chicken bites served with fries	
Cheeseburger & Chips	12
Mini beef burger with cheese, served with fries	
Mac & Cheese	12
Creamy macaroni pasta with cheddar sauce	

MAINS	
Prawn & Lobster Rolls (M)	28
2 small brioche rolls with prawn and lobster mix with potato crisps	
Southern Fried Chicken Burger	28
American cheese, slaw, pickles, served with fries & chipotle aioli	
Wagyu Beef Burger	32
Wagyu beef, baby gem lettuce, tomato, American cheddar, burger sauce, pickles, side of fries	
Add bacon 3 Add extra pattie 7	
Steak Sandwich	30
Wagyu rump mbs 4+, grain mustard mayonnaise, bacon, caramelised onion relish, melted provolone cheese, onion rings, served with fries	
Extra Bacon 3	
Sydney Brewery Lager Fish and Chips (I)	32
Beer battered fish, salad, tartare sauce & lemon	
Gnocchi	28
Salsa Rossa, basil, parmesan, pangrattato	
PIZZA	
Margherita	28
Ox Heart tomatoes, buffalo mozzarella, mozzarella, basil	
Hawaiian	28
Double Smoked ham, pineapple, mozzarella	
Chicken	32
Grilled chicken thigh, chorizo, mozzarella, red onion, BBQ sauce	
Pulled Pork	34
Pulled pork, smokey tomato sauce, red onion, mozzarella, oregano	
DESSERTS	
Chocolate Brownie	17.5
Chocolate soil, vanilla ice cream	
Kids Scoop Ice-cream	
choice of toppings	
one scoop 5 two scoops 7.50	
Seafood countries of origin prefixes: (A) Australia, (I) Imported, (M) Mixed.	
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.	

TEA, COFFEE & SOFT DRINKS	
Tea	6.5
LA MAISON DU THÉ - French handcrafted loose teas	
English Breakfast, Earl Grey, Darjeeling, Green Tea, Camomile, Peppermint, Lemon & Ginger, Chai	
Coffee	5.5
VITTORIA – 100% PREMIUM ARABICA BEANS	
Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato, Piccolo	
Chai latte	5.5
Matcha Latte	8
Iced Coffee	10
Espresso coffee, milk, ice cream and whipped cream	
Iced Chocolate	9.5
Chocolate sauce, milk, ice cream and whipped cream	
Cold Brew Coffee	8
Vittoria Coffee Single Origin brewed for 20-hours, infused with maple and cinnamon	
Josophan's Drinking Chocolate	9.5
Mayan, Orange, Chilli	
Soft Drinks	6.5
Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda, Tonic water, Lemon Lime & Bitters, Soda Lime & Bitters	
Fruit Juice	5
Orange, Apple, Pineapple, Cranberry	
Milkshake	12
Chocolate, Strawberry, Caramel, Vanilla, Banana or Cookies & Cream	
MOCKTAILS	
Pomegranate Mojito	14
Pomegranate, mint, lime, soda	
Strawberry Passion	12
Strawberry, passionfruit, orange juice, lemonade	

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
Affogato (Espresso coffee, ice cream and choice of liqueur: Baileys, Frangelico, Kahlua, Tia Maria, Amaretto)	17
COCKTAILS	
MANHATTAN Rye bourbon, rosso vermouth, angostura bitters	20
RASPBERRY ROSE Pink Gin, Chambord, rose syrup, lime, egg white	22
PASSOÃ PASSION-FLIX Southern Vodka, Aubrey Passionfruit Liqueur, passionfruit pulp, lime, egg white, sugar syrup	20
WHISKEY SOUR Suntory Toki Japanese Whiskey, sugar syrup, lemon juice, egg white	24
CHILLI COCONUT MARGARITA (served on the rocks) Coconut Tequila, Cointreau, lime juice, chilli salt rim	22
BLOODY NEGRONI Southern Gin, Bloody Shiraz Gin, Campari	23
SPICED ESPRESSO MARTINI Southern Spiced Rum, Kahlua, Vittoria Aubrey coffee Liqueur, sugar syrup	22

BEER & CIDER			
Sydney Brewery Lager Pale Ale Mid-Strength Dark Lager East Coast PA Original Cider	Schooner ea10	Pint ea13	
Status Quo	14	16	
Hillbilly Pear Cider	14	16	
WINES			
WHITE	150ml	250ml	Bot
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