

GRAB & GO	
SANDWICHES	
Served with sea salt crisps	
Provolone cheese on sourdough	12
Grilled chicken with avocado, aioli & brie on sourdough	15
Rueben sandwich with corned beef, Swiss cheese, sauerkraut & thousand island dressing on rye	18

SALADS	
Chicken Caesar Salad	20
Baby cos lettuce, parmesan cheese, boiled egg & croutons	
Roast Pumpkin Salad	18
Sundried tomatoes, spinach & pepitas	

CAFE CLASSICS	
Ham & cheese croissant or toastie	12
Fresh baked scones with jam & cream (2 scones)	11
Chocolate brownie served with chocolate soil & vanilla ice cream	16
Assorted cakes & pastries	8

GRAZING BOARDS	
Cheese 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.	
Antipasto for two \$32	
Prosciutto, sopressa salami, peppercorn mortadella, grilled vegetables, olives, dips & house bread.	

KID’S MENU	
Chicken Nuggets & Chips	
Golden crumbed chicken bites, served with fries	12
Cheeseburger & Chips	
Mini beef burger with cheese, served with fries	12
Mac & Cheese	
Creamy macaroni pasta with cheddar sauce	12
Kids Scoop Ice-cream	
choice of toppings	
one scoop 5 two scoops 7.50	

HANDCRAFTED	
Prawn & Lobster Rolls (M)	
Brioche rolls with prawn & lobster mix (2)	24
Southern Fried Chicken Burger	
American cheese, slaw, pickles, chipotle aioli, served with fries	28
Wagyu Beef Burger	
Wagyu beef, baby gem lettuce, tomato, American cheddar, burger sauce, pickles, served with fries	30
Add bacon 3 Add extra pattie 7	
Steak Sandwich	
Wagyu rump mbs 4+, grain mustard mayonnaise, bacon, caramelised onion relish, melted provolone cheese, onion rings, served with fries	30
Extra Bacon 3	
Sydney Brewery Lager Fish and Chips (I)	
Beer battered fish, salad, tartare sauce & lemon	30
Pesto Gnocchi	
Pesto Gnocchi, roasted cherry tomatoes, stracciatella, basil & parmesan	24
Green Goddess Salad	
Baby cos, chick peas, avocado diced cherry tomatoes, pepita seeds, red onion & cucumbers with green goddess dressing	18
Add chicken 6	
Thai Beef Salad	
Marinated scotch fillet, coriander, Thai basil, mint, green papaya, cherry tomatoes, lettuce & peanut dressing	24
Pomegranate Salad	
Mesclun, orange, fennel, red onion, & lemon dressing	18
Salt & Pepper Calamari	
With a sesame cucumber salad & sriracha Kewpie mayo	24
Arancini Bolognaise	
Roasted capsicum sauce, salsa verde aioli, alfalfa, grated parmesan	22
Loaded Fries	
Bacon, chipotle mayo & cheese	17
Bowl of Chips	
Seasoned & served tomato sauce	12

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

MOCKTAILS	
Pomegranate Mojito	
Pomegranate, mint, lime, soda	14
Strawberry Passion	
Strawberry, passionfruit, orange juice, lemonade	12

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

SYDNEY BREWERY			
BEER & CIDER			
Sydney Brewery Lager Pale Ale Mid-Strength Dark Lager East Coast PA Original Cider	Schooner ea10	Pint ea13	
Sydney Cider - Original	14	16	
Hillbilly Pear Cider	14	16	
WINES			
WHITE	150ml	250ml	Bot
2025 Dal Zotto Pinot Grigio, King Valley, VIC	14	23	65
2025 Crowded House 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