

THE GRACE
SYDNEY

ROOM SERVICE MENU

To place your order please dial: 6340
Or email: roomservice@gracehotel.com.au

Menu may contain traces of nuts. Please advise at time of ordering if you have any special dietary requirements or allergies. Some menu items have Gluten Free alternatives, please check with our team upon placing your order.

Breakfast Menu

From 6 am until 11 am

Continental Breakfast \$28

Includes:

Bakers' Basket

House baked Danish pastries & croissants or muffin
2 slices of toast: white, wholemeal or raisin bread
(Gluten free bread is available upon request)

Preserves

Fresh Honeycomb, Orange Marmalade, Strawberry Jam,
Peanut Butter, Vegemite, Nutella, Margarine, Butter

Cereals

(Skim, Soy or Full Cream Milk)

Cornflakes, Weet-Bix, Rice Bubbles, Bircher Muesli, Sultana Bran,
Special K, Just Right, Granola

Fruit or Yoghurt **V GF**

Watermelon, Rockmelon, Honeydew, Pineapple,
Fruit Salad, Greek or Fruit Flavoured Yoghurt

Juice **V GF**

Orange, Tomato, Apple & Pineapple Juice

“For the Love of Grace”

Hot Breakfast \$38

Two eggs cooked to your preference; served with bacon,
chipolatas, lightly roasted Roma tomato, white button
mushrooms & hash browns

Includes Continental Breakfast & Freshly Brewed
Tea or Coffee

Freshly Brewed Tea or Coffee

English Breakfast, Earl Grey,
Green Tea, Chamomile, Peppermint,
Lemon Green Tea



Espresso Coffee \$4

Add 50¢ for a Mug, Soy Milk, Extra Shot

Espresso, Long Black, Flat White, Macchiato, Cappuccino,
Latte, Piccolo Latte, Hot Chocolate, Mocha, Chai Latte



Flavoured Coffee (add 50¢)

Hazelnut, Vanilla
or Caramel

Salads & Starters

Available from 11 am until 11 pm

Soupe du Jour Served with warm crusty bread (GF toast on request) **\$18**

Garlic & Parmesan Bread V \$8

Potato Wedges with sweet chilli sauce and sour cream V \$16

Chunky Chips tossed in rosemary salt with aioli V \$12

Malaysian Chicken, Coconut & Chilli Kerabu Salad GF \$24

Chicken breast, mint, bean sprouts, eschallots, roasted coconut shards, capsicum, fresh lime juice, snow pea tendrils and chilli

Wine match: Peacock Hill "Happiness is..." German Kabinett Style Riesling

Carpaccio of Roasted Beetroot with

Tabbouleh V GF \$19

Grilled haloumi and cashews, NSW Pukara Estate extra virgin olive oil and Spanish Chardonnay vinegar

Wine match: Peacock Hill "Fond Memories" Rosé

The Grace Caesar Salad \$19

Cos lettuce, crispy bacon, sourdough croutons, Grana Padano Parmesan shavings and Caesar dressing

With Chicken \$26

Greek Salad V GF \$19

Vine-ripened tomatoes, cucumber, Spanish onions, capsicum, mesclun leaves, Pukara Estate extra virgin olive oil, apple balsamic and Hunter Valley Binnorie Dairy's marinated feta

Mains

Available from 11 am until 11 pm

Char Grilled Tuna **GF** \$45

Served with a macadamia, basil & coriander pesto and petite Greek salad.

Wine match: 2018 Lerida Estate Pinot Noir Rosé

The Best Chicken Schnitzel in Town \$32

House blend panko crumbs, pan fried and served with a mushroom cream sauce, garden salad and Paris mashed potato or chips

Wine match: 2016 Freycinet "Louis" Chardonnay

Char Grilled Angus Beef Fillet 200 Gram \$45

Served with Paris mashed potato and your choice of red wine jus, mushroom, pepper or Diane sauce

Wine match: 2017 "Running with the Bulls" Garnacha

John Dory Fillets \$40

Beer battered, chunky chips with aioli and lemon cheek

Wine match: 2017 Redbank Pinot Grigio

Hand Made Linguini Pasta \$38

Spanner crab, braised leeks, roasted garlic and chilli

Wine match: Peacock Hill "Fond Memories" Rosé

Char Grilled Kassler \$40

Smoked pork loin, char grilled and brushed with ginger & star anise glaze, served with mustard fruits and mashed potato

Wine match: Piggs Peake "Wolfie" Zinfandel

Sides \$10^{ea.}

Garden salad, mashed potato or sautéed seasonal greens

Or add steamed rice for \$6

Burger Bar

Available from 11 am until 11 pm

“The 77 Yorker” \$25

Brioche bun, 150 gram Angus beef patty, maple brushed bacon, Swiss cheese, iceberg lettuce, tomato, roasted beetroot & tomato sauce.

Served with chips

Beer match: Asahi Super Dry Lager

“City Slickers” \$27

Angus steak sandwich with over easy egg, Swiss cheese, Spanish onion jam, iceberg lettuce, tomato on toasted Turkish bread and served with chips

Beer match: White Rabbit Dark Ale

“Vegging Out” V \$20

Brioche bun, grilled tofu, tomato, Spanish onion, roasted beetroot with cos lettuce and Hunter Valley Binnorie Dairy’s marinated feta. Served with chips.

Wine match: Tai Nui New Zealand Sauvignon Blanc

“GCS” \$23

The Grace Club Sandwich with chicken breast, maple brushed bacon, over easy egg, iceberg lettuce, tomato and served with chips

Wine match: Bodega Eidosela Albariño “Charquiño”

“Oz Fave” \$25

Brioche bun, char grilled chicken breast, cheese, tomato, iceberg lettuce, aioli and chips

Beer match: Crown Lager

All of our burger buns are made fresh in house!

Pizza Menu

Available from 11 am until 11 pm

Supreme \$28

Leg Ham, pepperoni, chicken, ground beef, capsicum, Spanish onion, mushrooms and Kalamata olives

Wine Match: Prunotto Barbera d'Alba DOC

Tropicana \$28

Leg ham off the bone and fresh cut pineapple

Cider Match: Bulmers Cider

Turkey, Avocado & Brie \$28

Wine Match: Canaletto NV Prosecco

BBQ Meat Lovers \$28

Leg ham, pepperoni, ground beef, bacon, chicken and BBQ sauce

Beer Match: Rabbit Dark Ale

Vegetarian Mexican **V** \$24

Seasonal vegetables marinated in ground cumin, olive oil, garlic, coriander, topped with guacamole

Beer Match: Little Creatures Pale Ale

Satay King Prawns \$35

King prawns, Jimmy's satay, garlic, olive oil, shallots and snow pea trellis

Beer Match: Asahi Soukai

Chinatown

Available from 11 am until 11 pm

Long Soup \$19

Char siu BBQ pork & choy sum

Beer match: Tsing Tao Lager

Hoi Sin Chicken & Sesame Seed Kebabs \$30 (4 Skewers)

Chicken marinated in hoi sin, toasted sesame seeds, pandan rice and baby bok choy

Wine match: Peacock Hill "Happiness is..." German Kabinett Style Riesling

Salt & Pepper Calamari \$22

Served with sambal oelek and lemon wedge

Wine match: Pinot Grigio Redbank

Prawn Toast \$18 (3pc) \$30 (6pc)

Served caramelised chinese red vinegar and a lime wedge

Wine match: 2018 O'Leary Walker Polish Hill Riesling

Dixon Street Chinese BBQ Duck (Half Bird) \$48

With steamed rice, choy sum and plum sauce

Wine match: 2015 Chatto White Label Pinot Noir

Butter Chicken \$32

Served with steamed rice, roti and mango chutney

Wine match: Loimer Austrian Grüner Veltliner

Nasi Goreng \$25

Malaysian style fried rice with chicken, prawns and eggs. Spiced with garlic, chopped shallots, kecap manis and a hint of chilli

Beer Match: Furphy Ale

Add Asian Greens with Oyster Sauce (\$15) or Steamed Rice (\$10)

Vegetarian

Available from 11 am until 11 pm

**Vegan options are available upon request, please notify our team.*

Soupe du Jour Served with warm crusty bread (GF toast on request) **\$18**

Carpaccio of Roasted Beetroot with Tabbouleh V GF \$19

Grilled haloumi & cashews, NSW Pukara Estate extra virgin olive oil and Spanish Chardonnay vinegar

Wine match: Peacock Hill "Fond Memories" Rosé

Greek Salad V GF \$19

Vine-ripened tomatoes, cucumber, Spanish onions, capsicum, mesclun leaves, Pukara Estate extra virgin olive oil, apple balsamic and Hunter Valley's Binnorie Dairy's Marinated Feta

Wine match: Tai Nui New Zealand Sauvignon Blanc

Malaysian Coconut & Chilli Kerabu Salad GF \$19

Mint, bean sprouts, Spanish onions, roasted coconut shards, capsicum and chilli

Wine match: Peacock Hill "Happiness is..." German Kabinett Style Riesling

Vegetarian Mexican Pizza V \$24

Seasonal vegetables marinated in ground cumin, olive oil, garlic, coriander, topped with guacamole

Beer Match: Little Creatures Pale Ale

Vegetarian Nasi Goreng \$25

Malaysian style fried rice spiced with garlic, chopped shallots, kecap manis and a hint of chilli

Beer Match: Furphy Ale



Vegetarian Cont...

Available from 11 am until 11 pm

“Vegging Out” Burger \$20

Brioche bun, grilled tofu, tomato, Spanish onion, roasted beetroot with cos lettuce and Hunter Valley Binnorie Dairy’s marinated feta. Served with chips.

Wine match: Tai Nui New Zealand Sauvignon Blanc

Vegetarian Hand Made Linguini Pasta \$30

Button mushrooms, broccoli, artichokes, olives, roasted tomato & basil sugo and Grana Padano parmesan

Wine match: 2018 Lerida Estate Pinot Noir Rosé

Stir Fried Asian Greens \$20

With Oyster Sauce & Steamed Rice

Sides \$10^{ea.}

Garden salad, mash potato or sautéed seasonal greens
Steamed Rice \$6

Children’s Menu

Chicken Schnitzel \$14

Served with chips, salad and tomato sauce

Grilled Tuna \$14

With greens and mashed potatoes

Cheese Burger \$14

Tomato, iceberg lettuce, tomato sauce and served with chips

Prawn Toast \$14

Served with chips, salad and lemon wedge

Children’s Dessert Menu

Strawberries and Cream \$7

Nutella Crêpes and Ice Cream \$7

Ice Cream and Flavouring \$7

Dessert Menu

Available from 11 am until 11 pm

Trio of Ice Cream & Sorbet \$17

Ask our friendly staff what flavours are on today!

"Yin & Yang" of Chocolate \$17

Callebaut Belgium chocolate filled with chocolate mousse and almond tuile.

Wine match: Valdespino PX Sherry

Jasmine & Lime Infused Crème Brûlée \$17

Lychee compote, Chantilly cream and wafer roll

Wine match "Good Company" Peacock Hill Vineyard SSB

Peanut Pillow \$17

Candied peanuts, peanut mousse, vanilla bean cream and pistachio fairy floss

Wine match "Good Company" Peacock Hill Vineyard SSB

Gluten Free Chocolate & Hazelnut Cake \$17

House baked with berry compote and Chantilly cream

Wine match: Piggs Peake "Suckling Pig" Zinfandel

A Fine Selection of Australian Cheeses \$25

Served with Melba toast & quince paste



Night Owls

Available From 11pm until 6am

Soupe du Jour \$18

Served with warm crusty bread, GF toast on request

Long Soup \$19

Char siu BBQ pork & choy sum

Potato Wedges V \$16

With sweet chilli sauce and sour cream

Chunky Chips V GF \$12

Tossed in rosemary salt with aioli

Butter Chicken \$32

Served with steamed rice, roti and mango chutney

Wine match: Loimer Austrian Grüner Veltliner

“The 77 Yorker” Burger \$25

Brioche bun, 150 gram Angus beef patty, maple brushed bacon, Swiss cheese, iceberg lettuce, tomato, roasted beetroot and tomato sauce.

Served with chips

Beer match: Asahi Super Dry Lager

“Vegging Out” Burger V \$20

Brioche bun, grilled tofu, roasted beetroot, tomato, Spanish onion with cos lettuce, Hunter Valley Binnorie Dairy’s marinated feta and chips

Wine match: Tai Nui New Zealand Sauvignon Blanc

Greek Salad V GF \$19

Vine-ripened tomatoes, cucumber, Spanish onions, capsicum, mesculin leaves, Pukara Estate extra virgin olive oil, apple balsamic and Hunter Valley’s Binnorie Dairy’s Marinated Feta

Toastie \$15

Ham, Swiss cheese and tomato

Gluten Free Chocolate & Hazelnut Cake \$17

House baked with berry compote and Chantilly cream

Beverage List

Available from 11am



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Soft Drinks

Juices \$6

Orange, Apple, Pineapple, Mango

Soft Drinks \$6

Coke, Diet Coke, Coke Zero, Lemonade, Lemon Squash
Tonic Water, Dry Ginger Ale, Soda Water

Lemon Lime Bitters \$6

VOSS Mineral Water (375mL) \$6
Sparkling or Still

Cold Drinks \$8

Iced Coffee, Iced Chocolate, Iced Mocha

Iced Tea \$6

Lemon, Peach, Mango

Milkshakes \$8

Chocolate, Strawberry, Vanilla, Caramel



Beverage List

Beers & Cider

Cascade Light	Lager	Australia	\$7
Victoria Bitter	Lager	Australia	\$8
Tooheys Extra Dry	Lager	Australia	\$9
Crown	Lager	Australia	\$9
Corona	Lager	Mexico	\$9
Heineken	Lager	Holland	\$9
Singha	Lager	Thailand	\$9
Tsing Tao	Lager	China	\$9
Asahi Soukai	Lager	Japan	\$8
Asahi Super Dry	Lager	Japan	\$9
Tiger	Lager	Singapore	\$9
Kingfisher	Lager	India	\$9
Furphy	Lager	Australia	\$9
James Squire One Fifty Lashes	Pale Ale	Australia	\$10
Little Creatures	Pale Ale	Australia	\$10
White Rabbit	Dark Ale	Australia	\$9
Somersby	Cider	Australia	\$10

Spirits, Sherry & Liqueurs

Vodka

Vodka O	Australia	\$9
Russian Standard	Russia	\$9
Grey Goose	France	\$13

Beverage List

Bourbon, Whisky & Whiskey

Jack Daniels	Tennessee USA	\$9
Jim Beam Signature Craft 12yo	Kentucky USA	\$18
Nikka Taketsuru	Japan	\$22
Johnnie Walker Black	Scotland	\$10
Johnnie Walker Blue	Scotland	\$30
Glenfiddich 12yo	Scotland	\$15
Jameson	Ireland	\$10

Gin

Windsor	England	\$9
Hendricks	England	\$16

Tequila

Jose Cuervo	Mexico	\$9
Patron Anejo	Mexico	\$16

Rum

Captain Morgan Spiced	Jamaica	\$9
Bundaberg Black 12yo	Australia	\$15
Ron Zacapa XO Gran Reserva	Guatemala	\$40
Bacardi White Rum	Puerto Rico	\$9

Sherry (60ml)

Tio Pepe Fino	Jerez, Spain	\$12
Romate Pedro Ximénez	Jerez, Spain	\$12
Romate Amontillado "N.P.U."	Jerez, Spain	\$15
Romate Oloroso "Don Jose"	Jerez, Spain	\$15
Romate Cream Iberia	Jerez, Spain	\$15

Beverage List

Liqueurs \$9

Southern Comfort	USA
Malibu	Jamaica
Midori	Japan
Cointreu	France
Kahlua	Mexico
Tia Maria	Jamaica
Bailey's Irish Cream	Ireland
Galliano	Italy
Sambuca	Italy
Frangelico	Italy

Liqueur Coffee \$12



Friar	Frangelico
French	Cointreau
Jamaican	Tia Maria
Roman	Galliano
Mexican	Kahlua
Irish	Jameson

Champagne & Sparkling

(Vintages may vary)



	Glass	Bottle
1996 Champagne Dom Perignon Epernay, France		\$995
NV Champagne Brut Veuve Clicquot Reims, France		\$150
NV Champagne Brut Duval Leroy La Cotes des Blanc, France		\$140
NV Prosecco Canaletto Veneto, Italy	\$16	\$65
NV Brut De Bortoli Riverina, NSW	\$11	\$40

White Wines

All wines by the glass are preserved using "Coravin"

"Light & Crisp"

	Glass	Bottle
2017 Semillon Brokenwood (375ml ½ Bottle) Hunter Valley, NSW		\$25
2018 Semillon Sauvignon Blanc Thomas Wines "Two of a Kind" Hunter Valley, NSW / Adelaide Hills, SA	\$14	\$55
2018 Semillon Sauvignon Blanc De Bortoli Riverina, NSW		\$40
2016 Semillon Thomas Wines "Murphy's Block" Hunter Valley, NSW		\$63
2017 Sauvignon Blanc Tai Nui Marlborough, NZ	\$14	\$55
2017 St Clair Sauvignon Blanc (375ml ½ Bottle) Malborough, NZ		\$25
2017 Pinot Grigio Redbank King Valley, VIC	\$12	\$45
2018 Riesling "Happiness is..." (German Kabinett Style) Peacock Hill Vineyard Hunter Valley, NSW	\$12	\$49
2017 Riesling Polish Hill O'Leary Walker Clare Valley, SA	\$14	\$55
2012 Riesling "The Contours" Pewsey Vale Vineyard Eden Valley, SA		\$90
2010 Watervale Riesling O'Leary Walker Clare Valley, SA		\$90
2016 Albariño 'Charquiño' Bodega Eidosela Rías Baixas, Spain	\$16	\$66
2015 Gruner Veltliner Loimer "Lois" Kamptal, Austria	\$16	\$68

White Wines

“Full & Voluptuous”

	Glass	Bottle
2017 Chardonnay Deep Wood Estate Margaret River, WA		\$45
2016 Chardonnay “Louis” Freycinet Bicheno, Tasmania	\$16	\$65
2015 Chardonnay “Top Block” Peacock Hill Vineyard Hunter Valley, NSW		\$77

Rosé

	Glass	Bottle
NV Fond Memories Rosé Peacock Hill Vineyard Hunter Valley, NSW		\$45
2018 Pinot Noir Rosé Lerida Estate Lake George, NSW (Canberra District Geographe)	\$11	\$45

Red Wines

"Warm & Fuzzy"

	Glass	Bottle
2018 Pinot Noir Cake Wines Adelaide Hills, SA		\$51
2016 Pinot Noir White Label Chatto Wines Huon Valley, Tasmania	\$26	\$125
2015 Burgundy Premier Cru “Clos Rousseau” Domaine Chevrot Santenay, France		\$210
2015 Pinot Noir Grasshopper Rock Central Otago, NZ	\$24	\$110
2015 Cabernet Sauvignon "Cigar" Yalumba Coonawarra, SA	\$18	\$77

Red Wines

"Warm & Fuzzy Cont...."

	Glass	Bottle
2013 Cabernet Sauvignon Malbec O'Leary Walker Clare Valley, SA	\$18	\$77
2009 Château Meyney Cru Bourgeois Exceptionnel St Estephe, Bordeaux, France		\$275
2016 Barbera d'Alba DOC Prunotto Piedmont, Italy	\$16	\$66
2016 Malbec Catena Zapata Mendoza, Argentina	\$18	\$77

"Bold & Beautiful"

	Glass	Bottle
2017 Shiraz "Big Pig" Piggs Peake Winery Hunter Valley, NSW		\$99
2017 Shiraz "Sweetwater" Vineyard, Thomas Wines Hunter Valley, SA		\$87
2017 Shiraz Cellar Reserve Head Wines Barossa Valley, SA	\$12	\$48
2017 Shiraz "Two of a Kind" Thomas Wines Hunter Valley, NSW / Adelaide Hills, SA		\$57
2016 Shiraz "Entity" Duval Barossa Valley, SA		\$120
2016 Shiraz Brokenwood (375ml ½ Bottle) Hunter Valley, NSW		\$35
2014 Shiraz "Marked Tree" Collector Wines Canberra Region, ACT	\$16	\$66
2016 Merlot Cabernet Franc Lerida Estate Lake George, NSW (Canberra District Geographe)	\$14	\$55

Red Wines

"Bold & Beautiful Cont..."

	Glass	Bottle
2015 Merlot Smith & Hooper Wrattobully, SA	\$14	\$55
2018 Shiraz Cabernet De Bortoli Riverina, NSW		\$40
2016 Cabernet Shiraz Deep Woods Estate Margaret River, WA		\$45
2016 Chambourcin Shiraz "Pigs Blood" Piggs Peake Winery Hunter Valley, NSW	\$16	\$66
2017 Garnacha "Running with the Bulls" Barossa Valley, SA	\$14	\$55
2017 Zinfandel "Wolfie" Piggs Peake Winery Hunter Valley, NSW	\$18	\$77
2017 Durif "Three Bridges" Calabria Family Wines Rutherglen, VIC		\$58



Dessert Wine

Glass

Bottle

75ml glass & 500ml bottle

2014 Botrytis Semillon Sauvignon Blanc
"Good Company" Peacock Hill Vineyard
Hunter Valley, NSW

\$14

\$70

2016 "Suckling Pig" Zinfandel
Piggs Peake Winery
Hunter Valley, NSW

\$13

\$65

Fortified Wines

Glass

Bottle

60ml glass

Topaque Classic (Tokay) Campbell's (500 ml bottle)
Rutherglen, Victoria

\$15

\$99

Tawny Port 10 Year old
Ramos Pinto Quinta da Ervamoira (750 ml bottle)
Duoro Valley, Portugal

\$15

\$145

Tawny Port 12 Year old "Francesco" (500 ml bottle)
Calabria Family Wines
Riverina, NSW

\$10

Pedro Ximenez "Yellow Label" Valdespino (500 ml bottle)
Jerez, Spain

\$10

Cellar Reserves

Whites, Champagne & Sparkling (served by the bottle only)

1996 Champagne Dom Perignon \$995
Epernay, France

2010 Watervale Riesling O'Leary Walker \$90
Clare Valley, SA

2012 Riesling "The Contours" Pewsey Vale Vineyard \$90
Eden Valley, SA

2014 Chardonnay "Hill Block" Lakes Folly Vineyard \$195
Hunter Valley, NSW

2017 Chardonnay "Reserve" Deep Woods Estate \$110
Margaret River, WA



Cellar Reserves

Reds (served by the bottle only)

2012 Pinot Noir, Chatto White Label Huon Valley, Tasmania	\$150
2013 Pinot Noir, Chatto White Label Huon Valley, Tasmania	\$150
2014 Pinot Noir, "Isle Vineyard" Huon Valley, Tasmania	\$250
2015 Pinot Noir, "Isle Vineyard" Huon Valley, Tasmania	\$250
2016 Pinot Noir, "Isle Vineyard" Huon Valley, Tasmania	\$250
2017 Pinot Noir, "Isle Vineyard" Huon Valley, Tasmania	\$250
2015 Burgundy Premier Cru "Clos Rousseaux" Domaine Chevrot Santenay, France	\$210
2009 Château Meyney Cru Bourgeois Exceptionnel St Estephe, Bordeaux, France	\$275
2014 Cabernet Blend Lakes Folly Hunter Valley, NSW	\$250
2014 Cabernet Sauvignon "Jimmy Watson Trophy" Deep Woods Estate Margaret River, WA	\$250