MENU THE FAX BAR



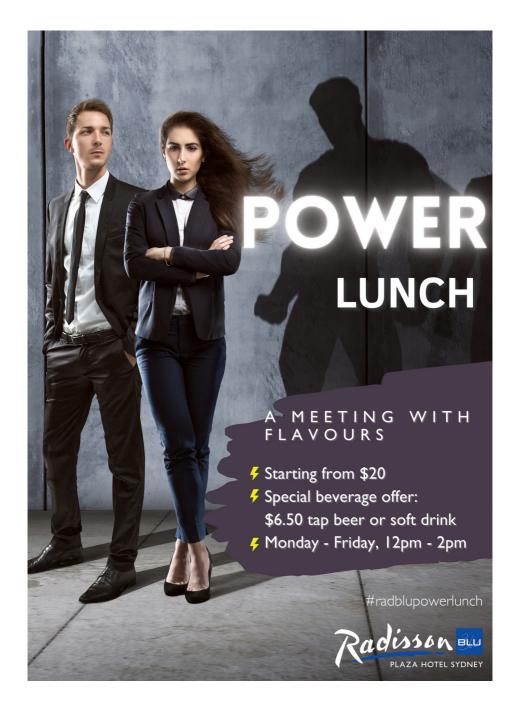
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TERIYAKI BEEF DONBURI SLOW COOKED BRISKET, EDAMAME, FRIED EGG, JASMINE RICE FINISHED WITH FRESH CHILIES AND SESAME	\$20
SOYA PROTEIN AND MUSHROOMS (VG. GF) AVOCADO, BROWN RICE/QUINOA, TOMATOES AND ASPARAGUS	\$26 S
BUTTER CHICKEN STEAMED RICE, POPPADUM AND CUCUMBER SALAD	\$20
CHICKEN POKE BOWL (GF) SOY STEEPED CHICKEN, AVOCADO, EDAMAME, BROWN RICE, NORI, SESAME AND CUCUMBER	\$24
BEEF BRISKET BURGER WATERCRESS, RED RADISH, GRILLED ONIONS, PICKLED GHERK SWISS CHEESE, SMOKY CHILLI SAUCE WITH FRIES	\$36 INS,
PENNE MAMA ROSA WITH PRAWNS IN A CREAMY TOMATO VODKA SAUCE	\$32

SPECIAL BEVERAGE OFFER: \$6.50 TAP BEER OR SOFT DRINK



Radisson Blu Plaza Hotel Sydney

Enjoy a sumptuous High Tea at the Radisson, with Traditional, Gluten Free, Vegan and Kids High Tea Menus.

Please scan the QR code for more information and to book. High Tea bookings are currently available on Saturday and Sunday's, between 12.00pm - 2.30pm.



Light Breakfast Until 11:00am

Bircher Muesli

10% surcharge is applied on Sundays and public holidays

Breakfast deal: Any coffee with any one of the below:

All served with butter and preserves

Raisin toast (2 pieces)

Sourdough toast (2 slices)

Banana bread (1 slice)

Cheese on toast (2 slices)

Blueberry muffin (2 pieces)

Ham and cheese croissant (2 pieces)

Assorted pastries (2 pieces)

Shares and Starters From 11:00am

Warm Kalamata olives with feta served with basil and garlic sourdough	15
Fried calamari served with Chipotle dip	20
Sydney Rock oysters served with mignonette sauce and lemon (6) (GF)	38
Tandoori chicken, mint raita and Kachumber salad atop mini naan (2)	30
Chicken tacos with avocado, pico de gallo, jalapeños, pepper-spiked cheese, coriander and lime served with sour cream (3)	20
Plant protein tacos with soy protein, quinoa, guacamole, beans, coriander and lime served with sour cream (3) (VG)	20
Artisanal cheeseboard served with toasted fruit bread and selected accompaniments	18
Steak bites served with garlic bread	30
Cold marinated mixed mushrooms and baby cos heart (VG, GF, V, H)	21

Comfort and Fillers From 11:00am

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Sliced smoked leg ham, matured cheese, Turkish bread sandwich	26
Beef brisket burger, watercress, red radish, grilled onions, pickles, Swiss cheese and smoked chilli relish with fries	36
Vegan burger with crumbed vegan patty, avocado, corn, mixed lettuce, onion and charred vegetable relish with fries	34
Chargrilled steak sandwich and smoked chipotle sauce with salad and fries	35
Club sandwich on toasted white bread with grilled chicken, aioli, bacon, cheese, fried egg, tomato, cucumber and mesclun lettuce with fries	34
Chicken Caesar salad with baby cos lettuce, bacon, anchovies, parmesan, hard boiled egg and oven baked croutons	30
Spring apricot salad (VG, GF, H)	20

Buddha Bowls

"The Gluten Free" - Corn, avocado, pico de gallo, sour cream, black beans, herbed rice, chopped kale with gluten free bread (GF, V, H)	32
"The Vegan Wagon" - Avocado, cumin, turmeric potatoes, chickpea hummus, pico de gallo, brown rice, chopped kale, carrot and sprouts with sourdough toast (VG, H)	32

Mains 5:00pm - 10:30pm

Risotto forestier with mushrooms, white wine and herbs (V, GF)	38
Grilled halloumi with a warm salad of quinoa and brown rice, pumpkin, zucchini and tomato pepper coulis (V, GF)	36
Penne "Mamma Rosa" with prawns tossed in a creamy tomato vodka sauce	32
Batter-fried red snapper with mushy peas, lemon cheek, malt vinegar, tartare sauce and fries	38
Milk-fed lamb backstrap, miso glazed eggplant, kale and heirloom carrots with miso butter (GF)	49
Cape grim eye fillet, Himalayan salt seasoned vegetables, creamy mash potato with red wine jus	52
Fish of the day cooked in Australian native paperbark with lemon myrtle, karkalla plant, asparagus, macadamia, herbed potatoes and finger lime butter	52
Grilled miso eggplant with rice	26

Desserts from 11:00am

Vanilla crème brulée with pistachio biscotti	15
Tiramisu flavoured with espresso, marsala wine and mascarpone cheese, topped with cocoa	15
Vanilla and caramelised pecan choux with dark chocolate mousse, crumble and fluer de sel	15
Artisanal cheeseboard served with toasted fruit bread and selected accompaniments	18
Sliced seasonal fruit plate (GF. V. H. VG)	15

Beverages

Beers & Ciders

Draught Beers Great Northern Asahi Super Dry, Japan 4 Pines Kolsch German Style Golden Ale Stella Artois	12
Bottled Beers - Domestic Lord Nelson Three Sheets Pale Ale Coopers Pale Ale James Boags Premium Victoria Bitter Cascade Light 4 Pines American Amber Ale James Squire "I 50 Lashes" Pale Ale Crown Lager	12
Bottled Beers - Imported Heineken, Netherlands Peroni Nastro Azzuro, Italy Peroni Leggera (mid strength), Italy Corona Extra, Mexico	13
Can - Imported Guinness, Ireland	14
Ciders Bulmers, Apple Somersby, Pear	12

Rose Wine

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Nashdale Lane Social Rose	Orange, NSW	15 / 70

Red Wines

Baby Doll Pinot Noir (VG)	Marlborough, NZ	16 / 74
Coldstream Hills Pinot Noir	Yarra Valley, VIC	19 / 87
Pepper Tree Merlot	Wrattonbully, SA	15 / 64
Dalwood Shiraz	Hunter Valley, NSW	- / 99
Mr Riggs Shiraz	McLaren Vale, SA	15 / 64
Pindarie Shiraz	Barossa Valley, SA	18 / 78
John Duval Plexus GSM	Barossa Valley, SA	- / 120
Wynns The Gables Cabernet Sauvignon	Coonawarra, SA	16 / 69

Dessert Wines

2012 Cookoothama Botrytis Semillon Darling Point, NSW 15 / 66

Prices are GST inclusive | A 1.5% surcharge applies to credit cards Vintage year subject to change | Menu items subject to change

White Wines

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Lark Hills Riesling (VG)	Canberra District, NSW	15 / 66
Tyrell's Special Release Verdelho	Hunter Valley, NSW	14 / 64
Nashdale Pinot Gris	Orange, NSW	17 / 74
Yealands Single Vineyard Sauvignon Blanc (VG)	Marlborough, NZ	17 / 74
Cold Stream Hills Sauvignon Blanc	Gruyere, VIC	18 / 78
Bleasdale Chardonnay	Adelaide Hills, SA	16 / 70
Tasman Bay Chardonnay	Nelson, NZ	18 / 78
Tyrell's Semillon	Hunter Valley, NSW	14 / 64

Sparkling Wines & Champagne

NV Dalwood Sparkling Chardonnay	Hunter Valley, NSW	15 / 66
NV Villa Calappiano Prosecco D.O.C	Veneto, Italy	17 / 74
NV Chandon	Yarra Valley, VIC	19 / 84
NV Chandon Rose	Yarra Valley, VIC	19 / 84
2016 Yalumba Christobel's Moscato	Eden Valley, SA	16 / 59
NV Moet et Chandon (VG)	Epernay, France	29 / 135
Pommery Brut Royal	Reims, France	29 / 135
NV Veuve Clicquot (VG)	Epernay, France	-/160

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Radisson's Martini Selection

Espresso	Espresso shot, house infused vanilla vodka and Kahlua, shaken on ice	22
Lychee	Lychee liqueur, Absolut vodka, shaken with lychee juice, muddled lychees and paradiso	22
Chocolate	Absolut vanilla vodka, Mozart chocolate liqueur and Crème de Cacao, a touch of cream, shaken and finished with chocolate shavings	22
Apple	Absolute vodka and apple liqueur shaken with apple juice	22
Passionfruit	Gordon's gin, Passoa, passionfruit juice, fresh passionfruit and sugar	22
Classic	Absolut or Gordon's with dry Vermouth	22
Mocktails		
Ginger Refresher	Fresh orange and lime, muddled with a touch of ginger and topped with ginger beer	14
Coco Colada	Experience a virgin Pina Colada made with pineapple juice and a touch of coconut puree	14
Symphony	A refreshing blend of strawberries, pineapple, grapefruit, citrus and roses	14
	Other Mocktails available upon request	

Cocktails

Classic		
Spritz	Aperol and prosecco, topped with soda water	22
Champagne cocktail	St. Remy, Grand Marnier, sugar cube, Champagne and Angostura bitters	25
Negroni	Gin, sweet red Vermouth and Campari bitter	22
Caipirinha	Cachaca, lime wedge and sugar	22
Pisco Sour	Pisco, lime juice, sugar syrup and egg white	23
Dark and Stormy	Gosling's rum and lime, topped with ginger beer	22
Rusty Nail	Blended Scotch whiskey, Drambuie over ice with a cherry	23
Bloody Mary	Vodka, tomato juice, lemon, Worcestershire sauce, Angostura bitter, salt, pepper and Tabasco, garnished with olives	23
Boulevardier	Jim Beam, Campari and sweet Vermouth	23
Sidecar	Courvoisier, Cointreau and lemon juice	23
Hemmingway Daiquiri	Bacardi, lime, grapefruit juice and Maraschino	22
Radisson Blu	Signatures	
Raspberry Fizz	Refreshing mix of raspberry and lychees, combined with Vodka and a touch of spritz	22
Spiced Mule	Spiced rum, fresh lime, bitters and cranberry juice ,muddled together and topped with ginger beer	22
Pomegranate Sour	Gin and pomegranate liqueur, shaken with lime and egg white	22
Walk in the Park	Gin and elderflower liqueur, shaken along with lemon juice, rose water and egg white	22
The Mistress	Vodka, elderflower liqueur, cranberry juice and berry syrup, finished with our Radisson Blu molecular foam	22

Apéritif & Spirits

Apéritif	
Campari	12
Pernod	12
Pimms No I	12
Aperol	12
Martini Rosso	12
Martini Bianco	12
Noilly Prat	12
Gin	
Gordon's	12
Bombay Sapphire	15
Tanqueray	15
Tanqueray No 10	17
Hendrick's	17
Archie Rose Signature Dry	17
Tequila	
Jose Cuervo Gold	12
1800 Anejo	15
Calle 23	18
Vodka	
Absolut	12
Absolut Vanilla	12
Absolut Citron	12
Ketel One	15
Belvedere	17
Grey Goose	19

Whiskey - Single Malt		
Glenfiddich 12 YO, Speyside	16	
Glenfiddich 15 YO, Speyside	19	
Glenfiddich 18 YO, Speyside	24	
Glenmorangie 10 YO, Highland	16	
Auchentoshan 12 YO, Lowland	15	
Dalwhinnie 15 YO, Highland	16	
Lagavulin 16 YO, Islay	20	
The Macallan 12 YO Fine Oak, Highland	17	
Talisker 10 YO, Isle of Skye	17	
Ardbeg 10 YO, Islay	17	
Oban 14 YO, Highland	22	
Other Whiskies		
Jameson Irish, Ireland	12	
Canadian Club, Canada	12	
Nikka Taketsuru, Japan	20	
Cognac		
Courvoisier VSOP	16	
Hennessy VSOP	16	
St Remy Brandy	16	
Remy Martin VSOP	16	
Remy Martin XO	36	
Hennessy XO	34	
Hennessy Paradise	99	
Port / Muscat / Sherry		
Penfolds Grandfather		
Galway Pipe	12	
Morris Black Label Muscat	12	
Sherry Harvey Bristol	12	

Rum	
Bundaberg	13
Bacardi	15
Havana 3 Years	15
Sailor Jerry Spiced	15
Havana 7 Years	15
Appleton	15
Malibu	15
Gosling's	15
Liqueurs	
Baileys	14
Cointreau	17
Drambuie	14
Frangelico	17
Galliano Amaretto	15
Galliano Sambuca	17
Galiano Sambuca Black	15
Galliano Vanilla	15
Kahlua	15
Southern Comfort	14
Tia Maria	14
Fernet Branca	12
Midori	14

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14

14

Chambord

Pisco

Bourbon

Jim Beam White	13
Jack Daniel's	16
Wild Turkey	15
Maker's Mark	16
Woodford Reserve	16
Bulleit Rye	18
Scotch	
Chivas Regal 12 Years	15
Johnnie Walker Red	14
Johnnie Walker Black	17
Johnnie Walker Blue	42

Soft Drinks, Juices & Water

Soft Drinks	10
Bundaberg Ginger Beer	
Red Bull	
Coca Cola	
Coke No Sugar	
Diet Coke	
Sprite	
Tonic	
Dry Ginger	
Soda	
Fig. 1. Company of the	12
Freshly Squeezed Juice	12
Detox Apple	
Apple, ginger and carrot	
Detox Watermelon	
Watermelon, cucumber and strawberry	
Detox Orange	
Orange, ginger, carrot and celery	
Fruit Juice	9
Orange	
Apple	
Pineapple	
Mineral Water	10
Santa Vittoria Still	
Santa Vittoria Sparkling	

Hot Drinks

Classic Coffees	6
Flat white, Latte, Cappuccino, Long Black, Espresso, Macchiato,	
Hot Chocolate, Chai Latte, Mocha, Piccolo	
Extras: caramel, macadamia, butterscotch, salted caramel, vanilla, soy milk,	0.50
almond milk, lactose free milk, extra espresso shot	
Specialty Drinks	
Turmeric Latte	7
Ground turmeric, milk, honey and cinnamon	
Matcha Green Tea Latte	7
Matcha green tea powder, milk and a touch of honey	
Parisian warm chocolate	7
Classic hot chocolate with a touch of whipped cream	
Mexican hot chocolate	7
Cocoa recipe with coffee and cinnamon	
Liqueur Beverages	
Traditional Irish coffee	14
Double shot espresso, Jameson Irish whiskey and brown sugar, topped with	• • •
lightly whipped heavy cream	
Hot nutty Irishman	14
Double espresso, Baileys and Frangelico topped with whipped cream	• • •
Spanish Coffee	14
Double espresso, Tia Maria and dark rum topped with whipped cream	•
La Maison Teas	7
Choose from our leaf tea collection	
Earl Grey, Russian Caravan, Green Tea, Lemon and Ginger, Darjeeling,	
Peppermint, Camomile, Orange Pekoe, English Breakfast, Irish Breakfast	
Special Edition Teas	8
Please ask your attendant for our tea menu	