



Radisson **BLU**
PLAZA HOTEL SYDNEY

BLU LUNCH

CELEBRATING OUR LONG STANDING
RELATIONSHIPS WITH LOCAL
REGIONAL FARMERS AND SUPPLIERS.

PADDOCK TO PLATE

Lunch experience in the heart of the CBD.



#buyfromthebush #buyregional

LUNCH MENU

KALE AND QUINOA SALAD :: \$18
with avocado, capsicum and tomatoes in lemon dressing
(VG, GF, V)

GRILLED HALLOUMI :: \$18
served with harissa spiced chickpea and puy lentil sauté,
onions, confit cherry tomatoes and spinach salad (V)

GINGER AND MISO EGGPLANT :: \$18
served with warm soba noodles salad (V)

**GRILLED CHICKEN, MIXED MUSHROOMS
AND EMMENTAL CHEESE :: \$20**
on sourdough toast served with a side of house salad

VEGAN TACOS :: \$20
with spiced cauliflower, lentils and avocado finished with
jalapeños and cilantro (VG,V)

TAGLIATA OF GRAIN FED 'ANGUS' :: \$28
on a bed of rocket lettuce, Parmesan and slow cooked
tomato with garlic toast

CONFIT OF DUCK :: \$28
served with warm beetroot salad

RED LIP SNAPPER :: \$28
with samphire, green bean and cherry tomato salad

BUTTER CHICKEN :: \$28
with steamed basmati rice and poppadum

HOUSE WINE \$6 PER GLASS
MINERAL WATER \$6

V = Vegetarian GF = Gluten Free VG = Vegan