

- PACIFIC INNOVATIONS -

Oyster Ceviche - cucumber, chilli & lime 25

A creation by Pullman Quay Grand, using Rock Oysters & local ingredients

NV Mountadam Eden Valley Sparkling, Eden Valley SA 14 | 58

Meredith Goats Curd - shallots, heirloom carrot & radish 17

A creation by Pullman Magenta Shores, using local goats cheese & sustainable ingredients

2016 Plantagenet 'Three Lions' Chardonnay, Great Southern, WA 14 | 58

Chargrilled Octopus - baba ghanoush, ginger, squid ink crumbs 17

A creation by Pullman Quay Grand, using locally caught Octopus & local ingredients

2017 Dal Zotto Pinot Grigio, King Valley, VIC 13 | 53

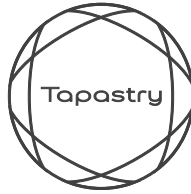
Twice Cooked Pork Belly - miso emulsion 19

A creation by Pullman Sydney Olympic Park, using locally farmed pork & imported Japanese ingredients

2016 Red Claw Pinot Noir, Mornington Peninsula, VIC 14 | 62

Tom Collins- The Modern Explorer 21

Created by the Food & Beverage Team at Pullman Sydney Olympic Park using local Four Pillars Gin & rooftop grown thyme.



- OUR DISCOVERIES -

Tempura Oysters - Wakame sesame salad, soy dressing (6) 31

Oysters delivered fresh from Signature Oysters a collective of Australian farmers who deliver a succulent & sustainable product

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DalZotto 'Pucino' NV Prosecco King Valley, VIC 14 | 65

Salt & Pepper Squid - szechuan pepper spice mix, sweet chilli 17

An Australian classic using local squid

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2017 Alta 'For Elsie' Rosè, Adelaide Hills, SA 13 | 53

Charcuterie Board - salami, marinated olives, dips & cheeses with grissini 29

A collection of local products from La Boqueria Artisan & stracciatella from Vanella Cheese in Marrickville.

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2016 Riposte 'The Dagger' Pinot Noir, Adelaide Hills, SA 13 | 56

Confit Duck Croquettes, chipotle aioli- 14

A selection of local produce hand rolled by our chef's

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2015 Cape Barren 'Native Goose' Shiraz, McLaren Vale, SA 15 | 63

"Tapastry. A celebration of Pacific ingredients & unique flavour pairings."

These dishes are exclusive to this hotel.

#DesignedToShare