

ITALIAN VEGETARIAN ANTIPASTO GOATS CHEESE, ROASTED CAPSICUM, PICKLED RED ONION, OLIVES, ARTICHOKE HEARTS, SPINACH, ROCKET AND BALSAMIC GLAZE

NEW YORK ROASTED BEEF IN SOURDOUGH ROAST BEEF, HORSERADISH MAYONNAISE, SWISS CHEESE, ROMA TOMATO, CARAMELIZED ONION AND LETTUCE

VEGAN RAINBOW WRAP GF VG HUMMUS, CUCUMBER, CARROT, PICKLED RED ONION, BABY SPINACH, MINT, RED AND WHITE CABBAGE

BBQ PULLED PORK PANINI.
PULLED PORK, SMOKEY BBQ SAUCE, MAYONNAISE, TASTY CHEESE,
CARROT, LETTUCE, SHREDDED CABBAGE

SMOKED SALMON IN BAGUETTE.
SMOKED SALMON, CREAM CHEESE, FRESH DILL, CUCUMBER,
BLACK PEPPER, AND MIXED LETTUCE

CHICKEN AND AVOCADO SANDWICH ON LIGHT RYE DF CHICKEN BREAST, HASS AVOCADO PATE, SEMI-DRIED TOMATOES, MAYONNAISE AND LETTUCE

GRILLED CHICKEN AND FETA TORTILLA
CHAR-GRILLED CHICKEN BREAST, TOMATO, CUCUMBER, LETTUCE,
TZATZIKI, FETA, KALAMATA OLIVES, PARSLEY

STRAWBERRY LAYERED MOUSSE VANILLA GENOISE, STRAWBERRY MOUSSE, ROSE PETAL

RED VELVET CAKE CRÈME FRAICHE FROSTING, RASPBERRY CRISP, ANISEED MYRTLE

STRAWBERRY YOGHURT MACARON
ALMOND BISCUIT, STRAWBERRY YOGHURT BUTTER CREAM

RASPBERRY LAMINTON
RASPBERRY GANACHE, MIXED BERRY COMPOTE, TOASTED COCONUT

LEMON MERINGUE TART
YUZU LEMON CURD, VANILLA TART, TOASTED MERINGUE

BUTTERMILK SCONES JAM AND CREAM

Shangri-La Sydney understands dietary requirements form a part of your daily life and people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but does not operate allergenfree kitchens. The culinary team uses the highest quality raw meats and seafood but please note consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a colleague and the hotel will do its best to cater to your needs