

THE LIVING ROOM

Relaxed Harbourside Dining Inspired by Coastal Australian Ingredients

CAVIAR & OYSTERS

Sydney Rock Oyster Half Dozen 44 | Full Dozen 88
East Coast Pacific Oyster | Half Dozen 44 | Full Dozen 88

All oysters served with mignonette and lemon

Park Hyatt Sydney Oscietra Caviar by Sturia 30gr 195

Caviar served with creme fraiche, crumpets and fresh chives

SNACKS

Mount Zero Olives (gf, v) 16

Port Stephen Tuna Crudo, Beetroot, Dashi Cream, Salmon Roe (nf) 40

French Fries with Olssons Sea Salt (v) 18

Add - Truffle & Parmesan Topping 3

Chicken Liver Parfait, Poached Corella Pear, Verjus, Sourdough (nf) 26

LP's Saucisson Sec & Westmont Pickles 30

SALADS & SOUP

Caesar Salad, Sourdough Crisps, Soft Boiled Egg (v) 30

Panzanella Salad, Vine Tomatoes, Meredith Fetta, Gordal Olives, Croutes (v, nf) 26

Vanella Stracciatella, Black Fig, Plum, Pumpkin Seed, Sherry & Balsamic Dressing (nf, gf, v) 32

Soup Of The Day, Sourdough Roll (nf, v) 28

Add – Smoked Salmon 8 / Shredded Free Range Chicken 8 / Double Smoked Bacon 6

SIGNATURES

Berkshire Ham & Cheese Toasted Soy Linseed Sourdough Sandwich 28

The Living Room Club Sandwich, Egg, Chicken, Lettuce, Bacon 32

The Living Room Fried Chicken Burger, Tomato Chutney, Cheese, Lemon Aioli (nf) 32

Wagyu Beef Cheeseburger, Lettuce, Tomatoes, Pickles 36

Yamba Prawn Roll, Cos Lettuce, Marie Rose, Yarra Valley Roe 38

All signature items are served with either french fries or a green salad

Gluten-free options are available for all deli items upon request.

MAIN PLATES

Braised Beef Cheek, Pomme Purée, Sherry Reduction, Hazelnuts (gf) 60

Steamed Murray Cod, Brown Butter, Capers, Spinach (nf, gf) 48

350gr Rib Eye on the Bone, Beef Jus (gf, nf) 78

Pasture-raised Half Chicken, Barberries, Summer Greens, Chicken Fat Jus (gf) 44

Fabricca Spaghetti, SA Clams, Wild Mushroom, Parsley (nf, df) 42

Bronze Cut Seashell Pasta, Nduja Vodka Sauce, Stracciatella (nf) 38

Smoked Pork Sausage, Paris Mash, Pommery Jus (nf, gf) 44

Sides – Seasonal Market Greens 16 / Green Leaf Salad 16 / Pomme Purée 16

PRODUCERS CUT

Grilled Half/Whole Rock Lobster, Lemon & Dill Mayonaise MP / MP

1kg O'Connor T-Bone Steak MBS 3, Native Pepper Jus MP

All producer's cut items are served with fries and a green salad.

DESSERTS

Burnt Vanilla Basque Cheesecake, Stone Fruit, Brown Sugar Chantilly (nf) 20

Vanilla Panna Cotta, Chocolate, Tasmanian Cherries (gf) 20

House Gelato Selection, Honey Sesame Tuille (gf, df) 18

Pavlova, Vanilla Cream, Summer Berries 22

Sliced Seasonal Fruit (v) 18

gluten-free (gf) vegetarian (v) nut-free but may contain traces of nuts (nf)

Kindly advise us of any allergies, dietary preferences or requirements.

A credit card surcharge of 1.35% will apply to all credit and debit card payments.

10% surcharge on Sundays and 15% surcharge on public holidays.