



From our kitchen

Dining Menu

Sustainability

Global Sustainable Tourism Council (GSTC) Multi-Site Certification

At PARKROYAL Parramatta, we are committed to reducing our environmental impact while delivering thoughtful hospitality experiences.

We are proud to be part of Pan Pacific Hotels Group, the first hospitality group in Oceania to achieve the **Global Sustainable Tourism Council (GSTC) Multi-Site Certification**.

Our commitment to responsible hospitality is reflected across all areas of hotel operations, with initiatives focused on energy conservation, waste reduction, community engagement and thoughtful sourcing practices.

Together with our guests, team members and partners, we are committed to making a positive contribution to both our community and the environment.

For more information, please visit our website
<https://www.panpacific.com/en/hotels-and-resorts/pr-parramatta/the-hotel/sustainability.html>



Breakfast

Monday - Friday 6:00am - 9:30am

Saturday 6:30am - 10:00am

Sunday 7:00am - 10:30am

(v) vegetarian

(gf) gluten free

(vg) vegan

(df) dairy free

(nf) nut free

(cn) contains nuts

(H) Halal

(A) Australian (I) Imported (M) Mixed

Special dietary requirements or allergies can be catered for.

However traces can be found.

\$5 tray charge applies.

SCAN TO ORDER



THE QUICK FIX

| | |
|--|----|
| Coconut & Chia Pudding Mixed berry compote <i>GF, VG, H, NF</i> | 14 |
| House-Made Granola Bowl Greek yoghurt, seasonal fruits, honey <i>V, H, CN</i> | 22 |
| PARKROYAL Morning Roll Fried egg, crispy bacon, Swiss cheese, rocket & tomato chutney, brioche bun | 19 |

*Pair your Quick Fix with a coffee of your choice for only **\$4.50**. Best enjoyed on the go.*

BAKERY

| | |
|---|----|
| Toast Selection (2 pcs) White, wholemeal, raisin, rye, multigrain, gluten-free or sourdough, served with butter & your choice of preserve or vegemite <i>V</i> | 7 |
| Artisan Continental Basket Flaky Danish pastries, croissants and muffins, served with butter, strawberry jam or marmalade <i>V, CN</i> | 19 |
| Buttermilk Pancakes Banana, fresh berries, whipped maple butter, maple syrup <i>V, H</i> | 25 |

MORNING FAVOURITES

Dukkah Avocado Toast | Fresh artisan sourdough, avocado, poached eggs, creamy feta, cherry tomatoes, dukkah & pomegranate arils *V, H*

Your Choice of Omelette

Select your fillings: Spanish chorizo, Spanish onion, tomato, baby spinach, mozzarella, ham, mushroom or creamy feta.

Served with sourdough toast

Eggs Benedict | Two soft poached eggs, wilted baby spinach with your choice of ham, smoked salmon or halloumi, topped with hollandaise sauce on fresh sourdough toast

The PARKROYAL Breakfast | Eggs your way, double smoked bacon, chicken & mustard sausage, grilled tomato, sautéed mushrooms, hash brown, baked beans & sourdough toast

LITTLE EXTRAS

Hash Brown

Eggs Your Way (2 pcs)

Roasted Mushrooms

Avocado

Double-Smoked Bacon

Tasmanian Smoked Salmon (I)

25

22

25

32

5

5

7

7

7

9

FEEL GOOD

Smoked Salmon & Avocado Flatbread | Mesclun lettuce, buttermilk dressing, za'atar & pomegranate arils on grilled flatbread

Coconut & Chia Pudding | Mixed berry compote
GF, VG, H, NF

House-Made Granola Bowl | Greek yoghurt, fresh fruit, honey
V, H, CN

Seasonal Fruit Platter *GF, VG, H, NF*

28

14

22

17

All Day Dining

10:00am - 10:00pm

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SCAN TO ORDER



STARTERS

- Soup of the Day** | Served with a warm bread roll *V, H* 16
Garlic Bread *V, H* 8
Crispy Salt & Pepper Squid | Chef's secret spice mix, lime aioli, mesclun *DF, H, I* 20
Spicy Chicken Tenders | Chef's special seasoning, jalapeño ranch *DF, H* 19
Viridian Salad | Broccolini, peas, green beans, avocado, edamame, cucumber, green goddess dressing *GF, VG, H* 18

PIZZA

- Pepperoni** | Stone-baked Napoli crust, San Marzano tomato, pepperoni, mozzarella 29
Chicken Supreme | Stone-baked Napoli crust, San Marzano tomato, seasoned chicken, onion, capsicum, mushrooms, olives, mozzarella *H* 29
Margherita | Stone-baked Napoli crust, San Marzano tomato, Roma tomato, mozzarella, fresh basil *V, H* 26

MAINS

- Chicken Caesar Salad** | Grilled chicken, baby cos, bacon, croutons, aged parmesan, egg 26
Club Sandwich | Grilled chicken, bacon, egg, lettuce, tomato, avocado, cheese, aioli; served with house seasoned chips 28
Wagyu Beef Burger | NSW Tajima Wagyu beef, bacon, egg, lettuce, tomato, cheese, pickles, caramelised onion, chef's signature BBQ sauce; served with house seasoned chips 29
Asado Roll | Marinated beef, chimichurri, salsa criolla, provolone, panini bread; served with house seasoned chips *H* 28
Chicken Schnitzel | Parmesan & herb-crumbed chicken breast, garden salad, lemon, house seasoned chips *H* 28
Fish & Chips | Wild caught battered flathead, garden salad, house seasoned chips, tartare sauce *H, I* 28

MAINS

Ancient Grains & Seed Salad | Buckwheat, rainbow quinoa, lentils, kale, onion, seed & nut mix, cranberries & pomegranate arils *GF, VG, H*

Harissa-Spiced Cauliflower Steak | Lemon chickpeas, kale, cauliflower mash, tahini *GF, VG, H*

Tomato & Burrata Risotto | Sage & walnut pesto, fennel seeds *GF, V, H*

Wagyu Bolognese | Tajima Wagyu beef mince, tagliatelle, aged parmesan
Sustainably raised in Hunter, NSW

House-Made Butter Chicken | Basmati rice, papadum, cucumber raita, pickle *H*
+ Naan bread \$3

Linguine Marinara | Tiger prawns, squid, mussels, garlic, chilli, chef's special marinara sauce *H, I*

Humpty Doo Barramundi | Daikon, pickled ginger & fennel salad, soy-yuzu dressing, charred broccolini *DF, H, A*
Sustainably farmed in Saltwater, Northern Territory (ASC Certified)

FROM THE GRILL

25 **Grain-Fed Scotch Fillet (250g)** *GF, DF* 55
Sustainably raised in Hunter, NSW - AMH 100 days grain fed

Atlantic Salmon (I) *GF, DF, H* 46

25 **Chicken Breast** *GF, DF, H* 38

35 *All grill selections are served with your choice of:*
Buttered Mash Potato *GF, V, H* | House Fries *V, H* | Charred Broccolini *GF, DF, V, H* | Garden Salad *GF, DF, V, H* | Steamed Vegetables *GF, DF, VG, H*

29 *and your choice of sauce.*

34

38 SAUCES

45 **Café de Paris** *GF, H* 3

Mushroom Sauce *GF* 3

Green Peppercorn Sauce *GF* 3

Chef's special Chimichurri *GF, DF, V, H* 3

Bearnaise sauce 3

LITTLE EXTRAS

| | |
|---|----|
| House Chips House seasoning & aioli <i>V, H</i> | 8 |
| Garden Salad <i>GF, DF, VG, H</i> | 8 |
| Steamed Vegetables <i>GF, DF, VG, H</i> | 8 |
| Buttered Mashed Potatoes <i>GF, V, H</i> | 8 |
| Seasoned Potato Wedges Sweet chilli & sour cream <i>V, H</i> | 12 |

SWEET

| | |
|---|----|
| Seasonal Fruit Platter <i>GF, DF, VG, H</i> | 17 |
| Warm Chocolate Raspberry Fondant Raspberry sauce, vanilla bean ice cream <i>V, H</i> | 22 |
| Baked New York Style Berry Cheesecake Caramelised pineapple, Chantilly cream, biscuit crumb, berries <i>V, H</i> | 22 |
| Sticky Date Pudding Vanilla bean ice cream, butterscotch sauce, hazelnut praline <i>V, H</i> | 22 |
| Farmhouse Cheese Plate Cheddar, brie & blue cheese, quince paste, dried fruits, nuts & crackers <i>V, H</i> | 32 |

Late Night

Monday - Friday 10:00pm - 6:00am

Saturday 10:00pm - 6:30am

Sunday 10:00pm - 7:00am

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MAINS

| | |
|--|----|
| House Chips House seasoning, aioli <i>V, H</i> | 8 |
| Seasoned Potato Wedges Sweet chilli, sour cream <i>V, H</i> | 12 |
| Tomato & Cheese Panini House seasoned fries <i>V, H</i> | 15 |
| Ham & Cheese Panini Double-smoked ham, cheddar cheese, house seasoned fries | 18 |
| Fish & Chips Wild caught battered flathead, garden salad, house seasoned chips, tartare sauce <i>H, I</i> | 28 |
| Wagyu Bolognese Tajima Wagyu beef mince, tagliatelle, aged parmesan <i>Sustainably raised in Hunter, NSW</i> | 29 |
| House-Made Butter Chicken Basmati rice, roti paratha & papadum <i>H</i> + Naan bread \$3 | 34 |

PIZZA

| | |
|--|----|
| Margherita Stone-baked Napoli crust, San Marzano tomato, Roma tomato, mozzarella, basil <i>V, H</i> | 26 |
| Pepperoni Stone-baked Napoli crust, San Marzano tomato, pepperoni, mozzarella | 29 |
| Chicken Supreme Stone-baked Napoli crust, San Marzano tomato, seasoned chicken, onion, capsicum, mushrooms, olives, mozzarella <i>H</i> | 29 |

SWEET

| | |
|--|----|
| Farmhouse Cheese Plate Cheddar, brie & blue cheese, quince paste, dried fruits, nuts & crackers <i>V, H</i> | 32 |
|--|----|

From the Bar

10:00am - 11:00pm

All our teas and coffee are sustainably sourced.



\$5 tray charge applies.

SCAN TO ORDER



SPARKLING WINE

Studio Series *Riverland, South Australia*
Tar & Roses Prosecco *King Valley Australia*
Charles Pelletier *Burgundy France Villa Jolanda*
Villa Jollanda Prosecco *Veneto, Italy*

 
12 48
14 56
16 64
16 64

CHAMPAGNE

Louis Roederer Collection *France*

150

WHITE WINE

Sauvignon Blanc

Studio Series *Riverland, South Australia*
Oyster Bay *Marlborough, New Zealand*

12 48
16 64

Pinot Gris & Pinot Grigio

Yealands Estate *Marlborough, New Zealand*
Paladino *Veneto and Puglia, Italy*

14 56
16 64

Riesling

Long Row *Riverland, South Australia*

 
14 56

Chardonnay

Studio Series *Riverland, South Australia*
Oyster Bay *Marlborough, New Zealand*

12 48
16 64

Rosé

Rhythm & Rhymes *Riverland, South Australia*
Marquis De Pennautier *Pays d'Oc, France*

12 48
16 64

Moscato

Chalk Hill Blue *Riverland, South Australia*

12 48

RED WINE

Pinot Noir & Merlot

Studio Series Merlot *Riverland, South Australia*
Chain of Fire *Melbourne, Victoria*
Storm Bay *Coal River, Tasmania*

12 48
12 48
16 64

Shiraz

Studio Series *Riverland, South Australia*

Smoking Barrels *Barossa Valley, South Australia*

Bruno *Barossa Valley, South Australia*

Family Crest *Adelaide Hills, South Australia*

Tyrrell's Vat 9 *Hunter Valley, New South Wales*



12 48

14 56

14 56

16 64

75

Crimson Sour

Apple Brandy, Rye Whiskey, lemon juice, raspberry syrup, grenadine and aquafaba

Please ask our team for our full spirits selection and cocktail classics



23

Cabernet Sauvignon & Blends

Studio Series *Riverland, South Australia*

Wildflower *Margaret River, Western Australia*

12 48

16 64

MOCKTAILS

Strawberry Nojito

Fresh strawberries, lime juice, mint, topped with Sprite

Oh Mary

Rosemary syrup, orange juice and apple juice

15

15

COCKTAILS



Ember & Oak

Dark Rum, Cognac, Rye Whiskey, lemon juice and house-made grenadine

23

Fire & Vine

Brandy, Grand Marnier, cherry and cinnamon syrup, lemon juice and Shiraz

23

Turn Down Service

Tequila Blanco, Chambord, ginger syrup, lime juice and aquafaba

23

Wake Up Call

Bulleit Rye Whiskey, Mr Black, Baileys and espresso

23

LOCAL BEER



| | |
|-----------------------|----|
| Carlton Zero | 10 |
| Cascade Premium Light | 10 |
| Pure Blonde | 12 |
| Great Northern | 12 |
| Reschs Real | 12 |

AUSTRALIAN CRAFT

| | |
|-----------------------------|----|
| 4 Pines Amber Ale | 14 |
| 4 Pines Stout | 12 |
| One Fifty Lashes | 12 |
| Stone and Wood Pacific Ale | 14 |
| Brookvale Union Ginger Beer | 14 |

IMPORTED BEER

| | |
|------------|----|
| Corona | 12 |
| Asahi | 12 |
| Kingfisher | 12 |
| Peroni | 13 |

CIDER



| | |
|----------------|----|
| Somersby Apple | 12 |
| Somersby Pear | 12 |

JUICE

Orange
Apple
Pineapple



6.50
6.50
6

COFFEE & TEA

Espresso
Flat White
Cappuccino
Latte
Hot Chocolate
Chai Latte



R L
5
5.50 6
5.50 6
5.50 6
5.50 6
6

Tea Selections

English Breakfast, Green Tea, Chamomile, Peppermint,
Earl Grey, Lemon & Ginger

Served in a tea pot

5

Milk Selection

Soy, Almond, Lactose-Free, Oat, Coconut

.50c

Syrup Selection

Caramel, Vanilla, Hazelnut

SOFT DRINKS

Coke
Coke Zero
Diet Coke
Sprite
Lemon Lime & Bitters
Tonic Water
Ginger Beer
Redbull
Redbull Sugarfree
Santa Vittoria Still water 500ml
Santa Vittoria Sparkling water 500ml



6
6
6
6
6
6
6.50
6.50
6.50
8
8



Cosy Up!
We're On Our Way.

To order In room dining, please dial **9** and press **#** from your in-room telephone or simply scan the **QR Code** below.

