



EST.  2005

HYDE

HACIENDA SYDNEY
BAR + LOUNGE

FOOD & DRINK MENU

HYDEHACIENDASYDNEY.COM
[@HYDEHACIENDASYDNEY](https://www.instagram.com/HYDEHACIENDASYDNEY)

Kitchen CLOSES at Thursday 8pm | Friday + Saturday 10pm | Sunday 5pm

SNACKS & THINGS

MARINATED OLIVES (VE,GF) with thyme, garlic & red chili	9
CASAVA CHIPS (VE,GF) with roasted red pepper tomato salsa	16
SWEET POTATO FRIES (V,GF) with smokey chipotle mayonaisse	14

SMALL PLATES

BAKED TRUFFLE MAC 'N' CHEESE CROQUETTE	12
BEEF TARTARE TORTILLA with sour cream & caviar	16
PUMPKIN ARANCINI (V,GF) with black olive tapenade, pecorino cheese	16
BRAISED PORK BAO with fresh cucumber, green shallot & spicy peanuts	8 each
PULLED BEEF SHORT RIB SLIDER with coleslaw & BBQ sauce on brioche bun	9 each
HEIRLOOM BEETROOT SALAD (V, GF) with goats curd & toasted walnuts	22
SALMON CRUDO (GF) with charred sweetcorn, black olives, & lemon dressing	23

LARGE PLATES

HYDE WAGYU BEEF BURGER with sundried tomato, gruyere chassee, rocket, aioli on brioche bun	18
CRISPY BAKED MUSHROOM & FETA BURGER (V) with sundried tomato, rocket, aioli on brioche bun	18
ROASTED BEEF SIRLOIN (GF) with chimichurri sauce & sweet potato fries	36
FRIED BUTTER-MILK CHICKEN with Siracha mayonnaise and pickled cucumber	21
SALT & PEPPER SQUID with green mango & cilantro salad and spicy lime dressing	25

SWEET BITES

MINI CINNAMON DOUGHNUT (V) with caramel sauce, vanilla ice cream & praline	14
PB&J (V, GF) peanut butter parfait, chocolate jelly, honeycomb, caramel sauce	14

TO SHARE

CHEFS SHARE PLATTER FOR TWO

Delicious selection of HYDE's signature dishes & classic snacks chosen
by your chef

55

CHARCUTERIE PLATTER FOR TWO

Australian artisan charcuterie & cheese selection, artisan jam, dip,
lavosh, dried fruit, fresh fruit, olives

75

COCKTAILS

MANGO NO. 5

Passoa, Joseph Catron Mangue liqueur, passionfruit puree, Monin
passionfruit syrup, mango syrup, egg white

24

SOUR WORMS SUNDAY

Alize, Blue Curucao, Paraiso, lemon juice, aloe vera juic, egg white

23

WHITE RUSSIAN FRAPPUCCINO

Havana Club 7 Rum, Kahlua, coffee, condensed milk, milk, topped with
whipped cream

24

HARBOURSIDE HIBISCUS

Ketel One Vodka, St Germain Elderflower liqueur, lemon juice, strawberry
syrup, fresh strawberries & basil

22

ALOE YOU

Beefeater 24 Gin, Chambord, Pama pomegranate liqueur, aloe vera,
cranberry juice, lime & fresh mint

22

CAMPFIRE ESPRESSO MARTINI

House-made marshmallow vodka, Kahlua, marshmallow syrup + coffee

24

CHAMPAGNE + SPARKLING

MOËT & CHANDON CHAMPAGNE	29 130
GRAN CAVA ZINIO BRUT	16 70
DAL ZOTTO PROSECCO	14 65

WHITE

STORM BAY SAUVIGNON BLANC	15 65
THE OTHER WINE CO. PINOT GRIS	15 74
PEDESTAL CHARDONNAY	14 58

ROSÉ

MAISON SAIT AIX ROSE	19 95
MAISON SAIT AIX ROSE - MAGNUM	190

RED

THE LANE BLOCK 5 SHIRAZ	16 62
RADIO BOKKA TEMPRANILLO	13 60
ATA RANGI CRIMSON PINOT NOIR	16 72

BEERS + CIDER

SYDNEY BEER & CO LAGER	12
FURPHY PALE ALE	12
STONE & WOOD PACIFIC ALE	12
KIRIN ICHIBAN LAGER	12
JAMES BOAGS LIGHT	8
PIPSQUEAK CIDER	10



SPIRITS

BULLEIT BOURBON	13
JACK DANIELS	13
MAKERS MARK	14
JOHNNIE WALKER BLACK	13
CHIVAS REGAL	14
GLENFIDDICH	14
HENNESSEY VSOP	19
BELVEDERE	15
CIROC	16
GREY GOOSE	17
BEEFEATER 24	14
BOMBAY SAPPHIRE	13
TANQUERAY	14
ALTOS OLMECA	13
1800 ANEJO	18
PATRON SILVER	21
BACARDI CARTA BLANCA	13
HAVANA 7	20

