



EST.  2005

# HYDE

**HACIENDA SYDNEY**  
BAR + LOUNGE

**FOOD & DRINK MENU**

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

## SNACKS + THINGS

<b>MARINATED OLIVES (VE,GF)</b> with thyme, garlic & red chili	9
<b>CASAVA CHIPS (VE,GF)</b> with roasted red pepper tomato salsa	16
<b>FRESHLY SHUCKED OYSTERS</b> with mignonette sauce + fresh lemon	5ea
<b>RAW YELLOWFIN TUNA TACOS (3 PIECES)</b> with salsa macha, cucumber + avocado	18
<b>PUMPKIN ARANCINI (V,GF)</b> with ricotta + macadamia dukkah	16
<b>BRAISED PORK BAO (DF)</b> with fresh cucumber, green shallot & spicy peanuts	8 each
<b>CRISPY FRIED CHICKEN SLIDER</b> with slaw + pickles on brioche bun	9 each
<b>HALLOUMI STUFFED PIQUILLO PEPPERS (V, GF)</b> char-grilled with black olives + herbs	17
<b>SWEET POTATO FRIES (V,GF, DF)</b> with smokey chipotle mayonnaise	14

## BURGERS + PLATES

<b>SALMON CEVICHE (GF, DF)</b> with radish, baby cos lettuce + lemon dressing	23
<b>PORT LINCOLN SALT &amp; PEPPER SQUID</b> with cilantro salad, chilli & lime dressing	25
<b>MARKET TOMATO + MOZZARELLA SALAD (V, GF)</b> with toasted pine nuts + balsamic dressing	21
<b>POACHED KING PRAWNS</b> with tarragon cocktail sauce + lemon	24
<b>HYDE WAGYU BEEF BURGER</b> with cheddar cheese, pickle peppers, lettuce + tomato on brioche bun	18
<b>VEGGIE BURGER (V, DF)</b> plant based patty with avocado smash, fresh lettuce, pickles + chilli	21
<b>GRILLED SWORDFISH</b> with alto olive oil, tomato salsa, red onion + capers	25

## SOMETHING SWEET

### **NUTELLA PASTRY PUFFS**

with vanilla ice cream and caramelized hazelnut

**15**

### **STRAWBERRY SUNDAY**

fresh strawberries, strawberry sorbet, pistachio + meringue

**15**

## TO SHARE

### **CHEFS SHARE PLATTER**

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

**55**

### **FRESH SEAFOOD PLATTER**

Freshly shucked oysters, King prawns, Moreton Bay bug tails, fresh tuna ceviche, salmon sashimi with cocktail sauce

**95**

### **CHARCUTERIE PLATTER**

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

**75**



# COCKTAILS

## PEACHEY KEEN

Beefeater 24 Pink Gin, Passoa, peach liqueur, raspberry syrup, passionfruit puree, lime juice, egg white

24

## MANGO NO. 5

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

24

## SOUR WORMS SUNDAY

Alize, Blue Curucaco, 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

DOM PÉRIGNON	450
VEUVE CLICQUOT	29   130
GRAN CAVA ZINIO BRUT	16   70
DAL ZOTTO PROSECCO	14   65

## WHITE

STORM BAY SAUV BLANC	15   65
THE OTHER WINE & CO PINOT GRIS	15   74
FAT BASTARD CHARDONNAY	14   58
SNAKE + HERRING RIESLING	13   60

## ROSÉ

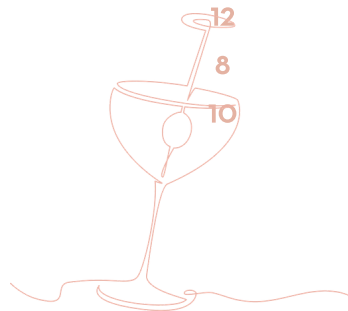
WILDVINE ROCKBARE ROSE	16   75
MAISON SAIT AIX ROSE - MAGNUM	190

## RED

TE MATA SYRAH	16   62
RADIO BOKKA TEMPRANILLO	13   60
STICKS PINOT NOIR	16   72

## BEERS + CIDER

SYDNEY BEER & CO LAGER	12
FURPHY PALE ALE	12
STONE & WOOD PACIFIC ALE	12
HEINEKEN	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

