



EST.  2005

HYDE

HACIENDA SYDNEY
BAR + LOUNGE

FOOD & DRINK MENU

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

BURGERS + PLATES

SALMON CEVICHE (GF, DF) with radish, baby cos lettuce + lemon dressing	23
PORT LINCOLN SALT & PEPPER SQUID with cilantro salad, chilli & lime dressing	25
MARKET TOMATO + MOZZARELLA SALAD (V, GF) with toasted pine nuts + balsamic dressing	21
POACHED KING PRAWNS with tarragon cocktail sauce + lemon	24
HYDE WAGYU BEEF BURGER with cheddar cheese, pickle peppers, lettuce + tomato on brioche bun	18
VEGGIE BURGER (V, DF) plant based patty with avocado smash, fresh lettuce, pickles + chilli	21
GRILLED SWORDFISH 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
POMMERY BRUT ROYAL	26 120
DAL ZOTTO PROSECCO	14 65
ATE BRUT SPARKLING	13 60

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

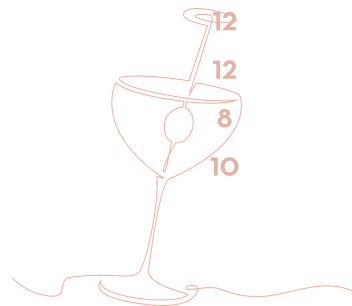
AIX ROSE	16 75
MAISON SAIT AIX ROSE - MAGNUM	190

RED

THREE LIONS PLANTAGENET SHIRAZ	16 62
LA LA LAND 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	8
JAMES BOAGS LIGHT	10
PIPSQUEAK CIDER	



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

