

COMMODORE

HOTEL

SIDES

CHARRED SOURDOUGH & MARINATED OLIVES balsamic, olive oil (ve)	12
FRIED CAULIFLOWER dukkha, tahini yogurt, almond, pomegranate, coriander, sourdough baguette (v, n, gf, veo)	16
TRUFFLE FRIES parmesan, herbs (v, veo)	14
POTATO WEDGES sour cream, sweet chilli sauce (gf, v, veo)	15
CRISPY CALAMARI green chilli sauce (gf)	16
BUFFALO WINGS celery, blue cheese mayo (gf)	16
JALAPEÑO POPPERS chorizo, bacon, paprika, cream cheese, sour cream	14
NACHOS CON FRIJOLES corn chips, cheese, black beans, salsa, guacamole, sour cream, jalapeño (gf,v,veo)	18
+ ADD PULLED PORK	4

PIZZA

MARGARITA napoli sauce, fior di latte, basil, olive oil (v)	22
HAWAIIAN smoked ham, shaved pineapple, fior de latte	22
GARLIC PRAWN napoli sauce, fior di latte, red onion, basil, chilli flakes	25
BBQ CHICKEN chicken breast, roasted pumpkin, tomato, fior de latte, oregano, buffalo hot sauce	24
SPICY PEPPERONI napoli sauce, fior di latte	24
+ ADD PULLED PORK	4

BURGERS

VEGO BURGER smoked kale & quinoa pattie, lettuce, tomato, pickles, avocado, tomato relish, jalapeno, milk bun, fries (veo, gfo)	24
CHICKEN BURGER southern fried chicken breast, lettuce, tomato, pickles, pineapple, cheese, chipotle mayo, milk bun, fries (gfo)	23
PORK BURGER pulled pork, pork belly, bacon, slaw, aioli, chilli caramel, milk bun, fries (gfo, df)	24
WAGYU BURGER lettuce, cheese, tomato, pickles, burger sauce, milk bun, fries (gfo, dfo)	25
STEAK SANDWICH scotch fillet, caramelised onion, lettuce, tomato, smokey BBQ sauce, fried egg, panini roll (gfo, df)	28

SIDES

SHAVED VEGE SLAW green goddess dressing (ve, gf)	10
BABY SLAW cos & mixed leaves lemon vinaigrette (ve, gf)	10

SWEETS

STICKY DATE PUDDING butterscotch sauce, vanilla ice cream (v)	15
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SALADS

CHOOSE YOUR PROTEIN
CAESAR SALAD BOWL cos, crispy bacon, avocado, parmesan, poached egg, croutons, caesar dressing, (dfo, gfo)
POKE BOWL red cabbage, carrot, corn, avocado, edamame, radish, pickled ginger, pickled wakame, tonkatsu, furikake, brown rice, sesame seeds (gf, ve)
SOBA BOWL noodles, cucumber, avocado, green chilli dressing, toasted sesame seeds (ve)

SALT & PEPPER TOFU \$25 | GRILLED CHICKEN \$25 | GRILLED SALMON \$27

GRILL

ALL SERVED WITH CHIPS	
RUMP STEAK 250GM	36
SIRLOIN 250GM	39
SCOTCH FILLET 300GM	44

CHOICE OF GRAVY | PEPPERCORN | BEARNAISE | MUSHROOM SAUCES

MAINS

EGGPLANT PARMIGIANA napoli sauce, zucchini, mozzarella, basil, fries (gf, v)	24
FISH & CHIPS beer battered john dory, mixed leaf salad, tartare sauce, fries, lemon (dfo)	27
RISOTTO asparagus, broccoli, peas, mascarpone, parmesan (gf, v, veo)	24
+ ADD CHICKEN	5
GRILLED SALMON asparagus, kipflers, salsa verde, capers (gf, df)	37
BARRAMUNDI roasted cauliflower, romesco butter (gf, dfo)	36
LINGUINI MARINARA roasted garlic butter, parsley, chilli	34
LEMON & THYME HALF CHICKEN kale, avocado, fries, tortillas (gfo, dfo)	29
CHICKEN SCHNITZEL slaw, chips, gravy (df)	26
+ MAKE IT A PARMIGIANA	3
BEEF & GUINNESS PIE mushy peas, fries, gravy	28
RACK OF PORK RIBS fries, slaw & signature bbq sauce (gf, df)	½ rack \$29 / whole \$48

ADD GRAVY | PEPPERCORN | BEARNAISE | MUSHROOM SAUCES \$2

CHARRED ASAPAGUS olive oil, shaved parmesan (veo, gf)	12
FRIES chipotle aioli (gf, v, veo)	11

HOUSE MADE CHEESECAKE rhubarb compote, summer berries (v)	15
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GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN | N - NUTS | O - OPTION

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, shellfish, gluten, dairy & soy product. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free. Card transaction surcharge applies to all EFTPOS & credit card purchases. 1.5% surcharge on public holidays.

COMMODORE

HOTEL

WHITE

	150ML	250ML	BOTTLE
RIESLING FREAK NO.3 2023 / Clare Valley, SA	14	23	65
HENTLEY FARM RIESLING 2022 / Eden Valley, SA	-	-	69
TAI TIRA SAUVIGNON BLANC 2022 / Marlborough, NZ	13	21	62
CLOUDY BAY SAUVIGNON BLANC 2022 / Marlborough, NZ	-	-	89
ANDREW THOMAS SEMILLON SAUVIGNON BLANC 2023 / Hunter Valley, NSW	12	20	56
VINUVA PINOT GRIGIO (O) 2021 / Sicily, ITA	12	20	56
EVEN KEEL PINOT GRIS (O) 2022 / Mornington Peninsula, VIC	-	-	65
CAPE MENTELLE BROOKS CHARDONNAY 2022 / Margaret River, WA	15	25	70
SCORPO 'AUBAINE' CHARDONNAY (O) 2022 / Mornington Peninsula, VIC	-	-	82
KENDALL JACKSON CHARDONNAY 2019 / Sonoma County, California USA	-	-	79

RED

	150ML	250ML	BOTTLE
STORM BAY PINOT NOIR 2022 / Coal River, TAS	14	23	65
SCORPO 'NOIRIEN' PINOT NOIR (O) 2022 / Mornington Peninsula, VIC	-	-	76
GRASSHOPPER ROCK PINOT NOIR 2018 / Central Otago, NZ	-	-	92
TERRAZAS 'RESERVA' MALBEC 2021 / Mendoza, ARG	17	28	80
RUSDEN 'DRIFTSAND' GRENACHE SHIRAZ MATARO (VE) 2021 / Barossa Valley, SA	12	20	56
SEMPREVINO SHIRAZ 2021 / McLaren Vale, SA	15	25	70
HENSCHKE 'FIVE SHILLINGS' SHIRAZ (O) 2022 / Barossa Valley, SA	-	-	72
HESKETH PENOLA CABERNET SAUVIGNON 2019 / Coonawarra, SA	15	25	70
ASHBROOK ESTATE CABERNET SAUVIGNON 2019 / Margaret River, WA	-	-	75

FIZZ

	125ML	BOTTLE
JARRETTS SPARKLING Orange, NSW	12	66
CHANDON SPARKLING Yarra Valley, VIC	-	82
MERCER PROSECCO Hilltops, NSW	13	66
BANDINI PROSECCO Treviso, ITA	-	68
CHANDON ROSE SPARKLING Yarra Valley, VIC	15	82
MOET & CHANDON ROSE IMPERIAL Epernay, FRA	-	129
VEUVE CLIQUOT Reims, FRA	26	146
RUINART BLANC DE BLANCS Reims, FRA	-	220
LOUIS ROEDERER CRISTAL 2014 / Reims, FRA	-	700

ROSE

	150ML	250ML	BOTTLE
GILBERT ROSE 2022 / Mudgee, NSW	12	20	56
ETE DE ELODIE ROSE 2021 / Provence, FRA	13	21	62
RAMEAU D'OR ROSE 2021 / Provence, FRA	16	26	75
MAISON SAINT AIX ROSE 2022 / Provence, FRA	-	-	82

COCKTAILS

PASSION FRUIT CAPRIOSKA vodka, passion fruit, lime, soda	20
ESPRESSO MARTINI vodka, coffee liqueur, cold brew	19
FRUITY GEISHA gin, lychee liqueur, grapefruit, lychee	20
RARE DRY GIN TONIC 4 pillars rare dry gin, coastal tonic, citrus	15
GIN + GINGER 4 pillars christmas gin, hot ginger beer, bitters, citrus	17
BLOODY SHIRAZ GIN SPRITZ 4 Pillars Shiraz Gin, vermouth, sour plum	19
WATERMELON MOJITO white rum, watermelon, lime, mint	20
PALOMA batanga blanco tequila, salted grapefruit, citrus	17
PINK GRAPEFRUIT MARGARITA tequila, agave, pink grapefruit	19

CLASSIC COCKTAILS AVAILABLE ON REQUEST

LET'S GET SOCIAL!

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(VE) VEGAN / (O) ORGANIC