

Room Service Menu

PLEASE DIAL #6548 to place your orders.

All orders attract a \$6 Service Fee.

whilst we make all the efforts to accommodate dietary requirements, including the preparation of selected dishes without the addition of certain allergens on request (e.g. gluten or wheat), we cannot guarantee the complete omission of ingredients related to allergens and foods which may cause an intolerance due to the shared production and serving environment.

Please inform our team of any dietary request

SMALLER

Available from 11am until 10pm

Warmed Ciabatta - \$20

sliced ciabatta served with olive oil, balsamic vinegar and chefs house made dip

Garlic Bread - \$20

house made garlic and herb butter, smoked mozzarella

Available from 11am until 9:30pm

Cauliflower & Quinoa Salad - \$22

roasted cauliflower, quinoa and chickpea tossed with wild rocket, cranberries and tahini dressing

Salt & Pepper Calamari - \$24

lightly dusted calamari, kimchi mayo, lemon cheek

Buffalo Chicken - \$26

fried chicken thigh pieces, spicy buffalo sauce, aioli

Antipasto Plate - \$28

chefs' selection of cured Italian meats, local cheese, crackers, ciabatta bread, marinated zucchini & pumpkin

FROM THE GRILL

Available from 11am until 9:30pm

steaks are served with chips, salad and red wine jus.

300g MSA2+ Porterhouse - \$55

Great Southern Pinnacle beef

300g MSA2+ Scotch - \$62

Great Southern Pinnacle beef

BURGERS

Available from 11am until 9:30pm

All burgers are served on a toasted milk bun
with a side of chips

Spiced bean & Quinoa Burger - \$32

cos lettuce, tahini dressing, shaved cucumber
swiss cheese and red onions.

Black Angus Beef Burger - \$32

double smoked bacon, lettuce, herbed aioli, sliced cheese,
smokey BBQ sauce

Chicken & Kimchi Burger - \$32

fried chicken thigh pieces, lettuce, kimchi mayo, red onion,
sliced cheese

LARGER

Available from 11am until 9:30pm

Beer Batter Local Fish - \$32

garden salad, tartare sauce, chips, lemon

Three Mushroom Risotto - \$36

truffle, swiss brown and oyster mushrooms, sage, mascarpone,
lemon and butter

Slow Cooked Beef Brisket Ragu - \$39

ricotta gnocchi, aged parmesan

Seafood Pappardelle - \$40

mussels, prawns and fresh fish in a rich tomato sugo

"Humpty Doo" Barramundi - \$39

miso & honey glazed barramundi served with steamed rice
& sauteed greens

SIDES

Available from 11am until 10pm

Bowl of Steak Fries - \$14

lemon & herb aioli, rosemary salt

Seasoned Wedges - \$15

sour cream, sweet chilli sauce

Mixed Leaf Salad - \$12

lettuce, tomato, cucumber
red onion, house dressing

Sauteed Greens - \$15

SOMETHING SWEET

Available from 11am until 10pm

Trio Ice-Cream - \$15

chefs' selection of flavored ice cream

Nutella Crepes - \$18

served with fresh strawberries, vanilla ice cream
chocolate wafer

Vanilla Cheesecake - \$18

chocolate soil, mixed berry compote

Apple Rhubarb Crumble - \$18

stewed apples and rhubarb encased in sweet pastry
mixed berry compote, macadamia ice cream

Affogato - \$16

hazelnut liqueur, espresso, vanilla bean ice cream

(10% surcharge applies on Public Holidays)

BREWED

TAP	15oz 20oz
Furphy Refreshing Ale. VIC	14 16
Heineken. Netherlands	15 17

LOCAL

James Boags Light. TAS	12
Iron Jack. QLD	12
Great Northern. QLD	12
Furphy. VIC	12
James Boags Premium. TAS	12
Hahn Super Dry. NSW	12
Byron Bay Lager. NSW	12
James Boags Draught. TAS	12

CRAFT

White Rabbit Dark Ale. VIC	12.5
Little Creatures Pale Ale. WA	12.5
One Fifty Lashes Pale Ale. NSW	12.5

IMPORTED

Heineken Zero. Netherlands	10
Corona. Mexico	12
Asahi Super Dry. Japan	12
Birra Moretti. Italy	12

CIDER

Pipsqueak Apple. WA	12.5
Napoleone Pear Cider. VIC	12.5

NON ALCOHOLIC

Soft Drinks/Juices	5.5
Ginger Beer	6.5
Purezza Sparkling Water (750ml)	7

drinks menu

WINE GLASS | BOTTLE

BUBBLES

De Bortoli Lorimer Pinot Noir Chardonnay.	12.5 52
DA LUCA Prosecco. Italy	14 60

WHITE

De Bortoli Lorimer Semillon Sauvignon Blanc.	12.5 52
Anthony Joseph VIDAL Sauvignon Blanc. NZ	14 60
Hently Farm Riesling Eden Valley. SA	14 60
Ish Pinot Gris King Valley. VIC	14 60
Capel Vale Chardonnay Margaret River. WA	14 60

PINK

Audrey Wilkinson Moscato Hunter Valley. NSW	14 60
Hay Shed Hill Pinot Noir Rose Margaret River. WA	14 60

RED

De Bortoli Lorimer Shiraz.	12.5 52
Ara Pinot Noir Marlborough. NZ	14 60
Heathcote Cravens Place Shiraz Heathcote. VIC	14.5 62
Vasse Felix Cabernet Sauvignon Margaret River. WA	14.5 62
Audrey Wilkinson Merlot Orange. NSW	14 60

WINE BY BOTTLE

BUBBLES

YVES Premium Cuvee. Yarra Valley. VIC	60
---------------------------------------	----

Sauvignon Blanc

Domaine de Ladoucette Sancerre Blanc Comte Lafond Loire Valley. France	85
--	----

Riesling

Jim Barry The Florita Clare Valley. SA	85
--	----

Pinot Gris

Esk Valley. Hawkes Bay. NZ	65
----------------------------	----

Semillon

Tulloch Julia Semillon Hunter Valley. NSW	75
---	----

Chardonnay

TarraWarra Estate Yarra Valley. VIC	80
-------------------------------------	----

Pinot Noir

Dalrymple Pinot Noir. TAS	85
---------------------------	----

Cabernet Sauvignon

Jim Barry Single Vineyard Clare Valley. SA	85
--	----

Shiraz

Langmeil Valley Floor Barossa. SA	80
-----------------------------------	----

SPIRITS

Extensive local & international spirits selection. Please ask your friendly waiter for selections.