

ROOM SERVICE

(This menu is available for room service between 11:30am-9:15pm)
(\$4 room service fee)

Garlic & Cheese Cob Loaf (V)	\$15
Sourdough	\$16
creamed fetta, warm heirloom tomato & baby veg (VGO)	
Ham & Cheese Sourdough Toastie w/ Tomato Relish	\$14
Sydney Rock Oysters	Half Dozen \$30
natural or mignonette foam w/ finger lime	
Pacific Oysters	Half Dozen \$32
kilpatrick or mornay	
Seafood Chowder	\$25
cream, smoked cod, scallops, king prawns, baby clams (GF)	
Beef and Bacon Burger	\$26
beef, bacon, cheese, lettuce, tomato jam, crispy onion rings, side winders, aioli (GFO)	
Salt & Pepper Tofu Burger	\$24
Korean BBQ kewpie, house kimchi, Asian cress & shoestring fries (V)	
Roasted Vegetable Pizza	\$24
baby spinach, feta, napolitana sauce & mozzarella cheese (V)	
Meatlovers Pizza	\$24
salami, chorizo, bacon, Spanish onion, mozzarella cheese & smokey bbq swirl	
Breaded Chicken Schnitzel	\$28
with chips, salad & gravy	
<i>add parmigiana \$5</i>	
Breaded lamb cutlets (2)	\$39
potato puree, greens & jus	
Battered Flathead Fillets	\$28
chips, salad, tartare & lemon	
200g Grassfed Beef Fillet	\$49
kipfler potato, speck, peas, oyster fritters & Worcestershire jus	
Market Fish	\$48
warmed nicoise salad, anchovy crumb & green olive salsa verde (GF/DF)	
Cheese and Fruit Plate	\$30
brie, cheddar, blue, lavosh, apricot paste (V,GFO)	
Coconut Pannacotta	\$18
grilled peach, almond crumb & raspberry (VG/GF/DF)	
Chocolate Cherry Tart	\$18
mascarpone cream & kirsch syrup	

V = Vegetarian **GF** = Gluten Free **VG** = Vegan **DF** = Dairy Free **VGO** = Vegan Option
GFO = Gluten Free Option

Surcharge of 10% applies on Sunday & Public Holidays / Payments made by Credit Card incur a 1% Surcharge

Menu Substitutions Not Available

Breakfast

(This menu is available for room service between 6:45am -11:30am)
(\$4 room service fee)

Deluxe Breakfast Roll	\$19
bacon, fried egg, avocado, tomato relish, spinach, cheese	
Smashed Avo	\$22
sourdough, poached egg, fetta, tomato relish & dukkah (V)	
Pancake Stack	\$22
bacon, whipped cinnamon butter, maple syrup	
House Granola	\$22
fresh fruit, berry compote and coconut yoghurt (VG)	
Big Breakfast	\$28
bacon, scrambled eggs, sausage, herb tomato, hash brown, sourdough	
Sweet Corn & Zucchini Fritter	\$24
tomato relish, creamed fetta, heirloom tomato & baby vegetables (VGO)	
Eggs Benedict	\$28
<i>choice of smoked salmon or bacon</i>	
sourdough, sauteed spinach, poached eggs & hollandaise	

Add-Ons:

Hollandaise	\$2	Mixed pastries	\$4	Smoked Salmon	\$6
Egg	\$2	Mushrooms	\$5	Bacon/Prosciutto	\$6
Hash brown x2	\$4	Baked beans	\$6	Haloumi	\$6

DRINKS

COFFEE

Cup \$5 / Mug \$6

*Cappuccino, Flat White, Latte,
Long Black, Short Black, Macchiato, Piccolo.
Chai, Mocha, Hot Chocolate*

Flavoured Syrup \$1

Caramel, Vanilla, Hazelnut

Extra Shot \$1

LOOSE LEAF TEA \$5

*English Breakfast, Earl Grey, Peppermint
Chamomile, Chai, Green Sencha*

JUICE \$4

Orange, Pineapple, Apple

Alternative Milk

Lactose Free, Soy, Almond, Oat

V = Vegetarian **GF** = Gluten Free **VG** = Vegan **DF** = Dairy Free **VGO** = Vegan Option
GFO = Gluten Free Option

Surcharge of 10% applies on Sunday & Public Holidays / Payments made by Credit Card incur a 1% Surcharge

Menu Substitutions Not Available