

DINNER

ENTREES

Garlic bread	9
<hr/>	
Antipasto	26
Prosciutto, salami, grilled vegetables, olives, aged cheddar, brie, garlic focaccia	
<hr/>	
Freshly shucked oysters GF ½ doz 28, doz 45	
Natural OR mignonette OR kilpatrick	
<hr/>	
Chilled Australian prawns	21
Cocktail sauce	
<hr/>	
Natural oysters (4) & chilled Australian prawns (4) plate	34
Mignonette, cocktail sauce	
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Za'atar spiced fried halloumi & zucchini	19
Sambal yoghurt, cos lettuce	
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Stracciatella & house made focaccia V	19
Confit heirloom tomatoes, basil, vincotto, EVOO	
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Garlic prawns	27
Spicy cream sauce, spinach, garlic toast	

SIDES

Grilled broccolini GF VG V	9
Cashews, vincotto	
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Garden salad GF VG V	9
Mix lettuce, tomatoes, cucumber, red onion, lemon & herb dressing	
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Chips V	9
Rosemary, parmesan, truffle salt	
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Paris potato mash GF V	9

FOR THE LITTLE ONES

Wagyu beef burger 100gm	14
Chips, tomato sauce	
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Spaghetti Bolognese	14
Beef ragu, parmesan cheese	
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Crispy chicken tenders	14
Chips, tomato sauce	
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Fish 'n' chips	14
Tartare sauce	

MAIN PLATES

Roasted cauliflower bowl GF V	28
Eggplant, puy lentils, garlic confit yoghurt	
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Pan fried miso glazed eggplant VG V	22
Roasted red pepper puree, truffle remoulade	
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Humpty Doo barramundi fillet GF	36
NZ mussels, bisque, pickled fennel	
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Slow cooked Riverine lamb shoulder GF	37
Celeriac, chimichurri	
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Wagyu beef burger 200gm	30
Beef patties, lettuce, pickled cucumber, tomato relish, truffle aioli, milk bun, chips	

FROM THE GRILL

NSW grass fed beef rib eye 500gm	67
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Grain fed beef sirloin 300gm	48
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Grain fed beef rump 250gm	41
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Free range chicken breast	24

CHOICE OF SAUCES

Pepper | Mushroom | Red wine | Mustard | Smoky compound butter

DESSERTS

Artisan cheese plate	21
French brie, English cheddar, Australian blue, Spanish Manchego, crackers, quince paste, fresh grapes	
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Gelatissimo gelato	14
Daily selection of two flavours	
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Mixed berries & white chocolate cheesecake	16
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Chocolate & hazelnut croquant mousse	16

GF Gluten free **VG** Vegan **V** Vegetarian

With respect to diners with allergies, we cannot guarantee that dishes will be completely free of nut or shellfish residue. An additional service fee of 10% applies to bookings of 10 people or more. Seasonal products may vary or be changed.



DINNER SET MENU

2 COURSE \$55 | 3 COURSE \$65

ON THE TABLE

Antipasto to share

Prosciutto, salami, grilled vegetables,
olives, aged cheddar, garlic focaccia

ENTRÉE

Stracciatella & house made focaccia **V**

Confit heirloom tomatoes, basil, vincotto, EVOO

OR

Garlic prawns

Spicy cream sauce, spinach, garlic toast

MAIN PLATES

Roasted cauliflower bowl **GF V**

Eggplant, puy lentils, garlic confit yoghurt

OR

Humpty Doo barramundi fillet **GF**

NZ mussels, bisque, pickled fennel

OR

Grain fed beef rump 250gm

CHOICE OF SAUCES

Pepper | Mushroom | Red wine |
Mustard | Smoky compound butter

OR

Free range chicken breast

CHOICE OF SAUCES

Pepper | Mushroom | Red wine |
Mustard | Smoky compound butter

SIDES TO SHARE

Grilled broccolini **GF VG V**

Cashews, vincotto

Chips **V**

Rosemary, parmesan, truffle salt

DESSERTS

Artisan cheese plate

French brie, English cheddar, Australian blue,
Spanish Manchego, crackers, quince paste, fresh grapes

OR

Chocolate & hazelnut croquant mousse

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IN ROOM DINING

TUE–SAT, 5PM–9:30PM

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Natural oysters (4) & chilled Australian prawns (4) plate	34
Mignonette, cocktail sauce	
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Caesar salad	19
Baby gem lettuce, parmesan, anchovies, croutons, poached egg	

MAIN PLATES

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Chips V	9
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Paris potato mash GF V	9

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GRILL
BAR & DINING



IN ROOM DRINKS

BEERS & CIDERS

Asahi	JPN	12
Corona	MEX	12
Pure Blonde (Low carb)	AUS	11
Wild Yak Pacific Ale	AUS	11
Balter XPA	AUS	12
4 Pines Pacific Ale	AUS	12
Victoria Bitter	AUS	10
Carlton Draught	AUS	10
Pure Blonde Organic Apple Cider	AUS	12
Ginger Beer Non-Alcoholic	AUS	6.5

COCKTAILS & MOCKTAILS

Rum, jalapeno & lime soda, mint	17
Gin, passion fruit & yuzu ginger, lime, maple	17
Vodka salted grapefruit, pineapple, rosemary	17
Gin, butterfly pea tea & lemonade	17
All the above cocktails can be made non-alcoholic	12

CHAMPAGNE & SPARKLING

	150ml	Btl
ATE – Sparkling Brut Multi region	12	45
Dal Zotto Pucino Prosecco NV King Valley, VIC	12	55
Munro Valley – Brut NV Epernay, France	11	45
Moët & Chandon Brut Epernay, France	22	110
Patrizi – Moscato D'Asti DOCG Piedmont, Italy	12	64

SPIRITS

Smirnoff Vodka Red Label	7
Gordons London Dry Gin	8
Jose Cuervo Reposado Tequila	8
Baileys	8
Malibu	8
Johnnie Walker Black	9
Johnnie Walker Red	7
Jim Beam Bourbon	7
Bacardi Rum	7

WHITES

	150ml	250ml	Btl
ATE – Sauvignon Blanc Multi region	8	12	45
ATE – Pinot Grigio Multi region	9	12	45
'22 Shaw & Smith SSB Adelaide Hills, SA	15	19	69
Credaro 'Five Tales' Chardonnay Margaret River, WA	13	15	60
'21 Alkoomi Collection Riesling Frankland River, WA	13	15	60

ROSE

	150ml	250ml	Btl
'21 First Creek Rosé Hunter Valley, NSW	10	13	46

REDS

	150ml	250ml	Btl
ATE – Cabernet Sauvignon Multi region	9	12	45
ATE – Shiraz Multi region	9	12	45
ALTA Pinot Noir Yarra Valley, VIC	13	15	60
'20 Penny Hills 'Malpas Road' Merlot McLaren Vale, SA	12	15	54
Sons of Edden Kennedy – GSM Barossa Valley, SA	13	16	59
Bruno Shiraz Barossa Valley, SA	13	16	58

SOFT DRINKS

	330ml	750ml
Coke/Coke Zero/Sprite	5	
Fresh Juice – Apple/Orange/Pineapple	5	
Ginger Ale	5	
Soda Water/Tonic Water	4	
Lemon Lime Bitters	7	
Still Mineral Water	5	9
Sparkling Mineral Water		10

COFFEE & TEA

	Cup	Mug
Flat White	4.1	5.1
Cappuccino	4.1	5.1
Long Black	4.1	5.1
Latte	4.1	5.1
Piccolo		4.1
Macchiato		4.1
Espresso		4.1
English Breakfast	3.8	4
Earl Grey	3.8	4
Chamomile	3.8	4
Green Tea	3.8	4
Peppermint	3.8	4