



IN-ROOM BREAKFAST MENU

BEVERAGES

COFFEE, TEA, HOT CHOCOLATE	\$4.50
JUICE - ORANGE & APPLE	\$4.50
FRESH SEASONAL JUICE	\$7

KIDS MENU

PANCAKES	\$9
maple syrup, berries, vanilla ice-cream	
EGGS ON TOAST	\$9
choice of eggs	
KIDS BENEDICT	\$12
ham, English muffins, poached eggs, hollandaise	

STARTER

BIRCHER MUESLI(V)	\$11	COCA CHIA SEED PUDDING	\$11
fresh berries, poached peach		fresh berries, poached fruits	
FRESH SEASONAL FRUIT SALAD (V/GF)	\$10	FRESH BREAKFAST PASTRY BASKET	\$12
served with Greek yoghurt		croissant, Danish pastry, mini muffin	
CEREAL (V)	\$9		
choice of weetbix, cornflakes, nutrigrain, coco pops, served with milk, honey			

HOT BREAKFAST

AVOCADO SMASH (*V)	\$20	OMELETTE (*GF)	\$16
poached eggs, feta, dukkah served on toast		choice of bacon, ham, tomatoes, cheese, spinach, onion	
CHOICE OF EGGS (*GF)	\$14	BIG BREAKFAST (*GF)	\$27
poached, scrambled or fried served on toast		choice of eggs with bacon, mushrooms, tomatoes, chipolatas, hash brown	
EGGS BENEDICT (*GF)	\$23	PANCAKE STACK (V)	\$18
english muffins, double smoked ham, hollandaise, poached eggs (add salmon \$4)		maple syrup, berries, vanilla ice cream	

DIAL 9 TO ORDER



IN-ROOM DINING MENU

SHARE, SNACK, GRAZE

WINTER POTATO, LEEK & PARSNIP SOUP (VG, GF, DF) crisp parsnip chips, fried sage, toasted almonds	\$13	LOCAL CHARCUTERIE BOARD (GFO) Italian-style salumi, pork, apricot & hazelnut terrine, chicken liver parfait, house pickles	\$36
WARM MARINATED OLIVES & SMOKED ALMONDS (VG, GF, DF)	\$15	VICTORIAN CHEESE PLATTER (GFO) Willow Grove double brie, Gippsland Tarago blue, Maffra peppercorn cheddar, Meredith goat's cheese, quince paste, dried fruit, crisps, please select two or four	\$28 four \$16 two
BREAD & BUTTER (V) warm shallot sourdough bread, smoky pomodoro butter, sea salt	\$14		
BUTTERNUT PUMPKIN RISOTTO CROQUETTES(V, GF) kale, quinoa & sprouts, truffle aioli	\$19		

SEAFOOD

PACIFIC OYSTERS MINIMUM 3 (GF, DF) served natural with finger lime mignonette or baked "Kilpatrick-style"	\$4.80 each	PORTARLINGTON MUSSELS (GFO) braised in white wine & saffron-cream sauce, tomato, bay leaves, herbs, toasted sourdough bread	\$25.50
CRUMBED CALAMARI (DF) Squid in lemon myrtle marinade, kaffir lime mayonnaise, ribbon salad	\$22	POTATO-CRUSTED KING GEORGE WHITING (DF) homemade remoulade, lemon, French fries, house salad	\$32.50
CHILLED SEAFOOD ANTIPASTI (GFO) smoked trout pate, marinated prawns, pickled octopus "en escabeche", toasted sourdough	\$24		

MAINS

PAN-ROASTED BARRAMUNDI (GF, DF) salsa verde, French fries, house salad	\$38.50	ROASTED ORGANIC CHICKEN HALF (GF) Australian black truffle butter, molten leeks, natural roasting jus	\$38.50
JERK-SPICED GRILLED LAMB RIBS (GF, DF) rum bbq sauce, French fries, coleslaw	\$45.50	SPINACH AND RICOTTA TORTELLINI (V) sweet basil cream, crisp basil, toasted pepitas, shaved parmesan	\$36.50
GRILLED GIPPSLAND PORTERHOUSE 250 GMS (GF) French fries, peppercorn jus, petite salad, + sauteed mushrooms \$3.50	\$40.50		

SALADS

CLASSIC CAESAR SALAD (GFO) baby gem lettuce, homemade dressing, shaved parmesan, bacon, garlic croutons + chicken \$6, + prawns (3) \$15	\$21.50	HEIRLOOM BEETROOT & GOAT CHEESE SALAD (V, GF) slow-roasted beets, winter greens, candied pecan nuts, marinated goat cheese	\$23.50
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DIAL 9 TO ORDER

DIETARY GUIDE: (GF) Gluten free (V) Vegetarian (VG) Vegan
(GFO) Glute free option available

15% SURCHARGE ON PUBLIC HOLIDAYS



IN-ROOM DINING MENU

HAND-HELD

LOBSTER PIZZA Moreton Bay bugs, cherry tomato confit, marinated artichokes, mozzarella, pesto	\$28.50	CLASSIC CLUB SANDWICH (GFO) white toast, mayonnaise, chicken, smoked ham, fried egg, lettuce, tomato, jarlsberg cheese, housemade potato crisps + avocado \$3	\$26.50
CHEDDAR & BACON ANGUS BEEF BURGER (GFO) mustard mayonnaise, lettuce, tomato, dill pickle, cheddar cheese, crispy onion straws, milk bun, housemade potato crisps + avocado \$3 + fried egg \$2.5 each	\$28.50	ROAST CHICKEN & THREE CHEESE PIZZA rosemary, grilled onion, capsicum, olives, mozzarella, parmesan, brie	\$26.50

SIDES

FRENCH FRIES (VG, GF, DF)	\$10.50	ROCKET, SPINACH & RADICCHIO SALAD (VG, GF, DF) cherry tomatoes, pepitas, balsamic vinaigrette	\$12
PARMESAN-TRUFFLE FRIES (V, GF)	\$14		
GRILLED BROCCOLINI & GREEN BEANS (VG, DF) toasted garlic, red wine vinegar, parsley	\$12		

KIDS

KIDS GRAZING PLATE (GF) sweet ham, raw vegetable sticks, cheddar cheese cubes, corn chips, dried apricots	\$15	TOASTIES cheese (V) cheese & tomato (V) ham & cheese (GFO) served with French fries, fruit cup, or petite salad	\$15
CRUNCHY MUNCHY CRUMBED CHICKEN (GFO) served with French fries, fruit cup, or petite salad	\$15	PASTA POMODORO (V) BOLOGNESE (GFO) homemade tomato or 6-hours braised bolognese sauce, parmesan cheese	\$18
CRISPY FISH NUGGETS (GFO) served with French fries, fruit cup, or petite salad	\$15		

DESSERTS

"GELATO GELATO" ICE CREAM OR SORBET (DF) CUPS (GFO) please ask your server for available flavours	\$14	DARK CHOCOLATE LAVA CAKE chocolate soil, banana brulee, maple-walnut gelato	\$18
LEMON "ETON MESS" VERRINE lemon curd meringue, whipped cream, raspberry crumble, vanilla shortbread	\$17	COCONUT CRÈME BRULEE (VG, GF, DF) mango sorbet, fresh kiwi, toasted coconut	\$16

DIAL 9 TO ORDER



BEVERAGE LIST

WINES

SPARKLING WINES

		GLASS	BOTTLE
NV Taittinger Champagne	Reims, FRA	\$29	\$158
Laurent Perrier Brut Rose	Reims, FRA		\$380
NV Clover Hill Tasmanian Cuvee	Pipers River, TAS		\$115
NV Dal Zotto Prosecco	King Valley, VIC	\$14	\$70
Oakdene Brut	Bellarine Peninsula, VIC	\$14	\$70
NV Legacy Brut	Yarra Valley, VIC	\$11	\$44
Heskett The Proposition Moscato	Limestone Coast, SA	\$12	\$60

WHITE WINE

2022 Catalina Sounds Sauvignon Blanc	Marlborough, NZ	\$14	\$70
2021 Legacy Sauvignon Blanc	Yarra Valley, VIC	\$11	\$44
2022 Quealy Musk Creek Pinot Gris	Mornington Peninsula, VIC	\$15	\$75
2022 Clos Clare Riesling	Watervale Valley, SA	\$15	\$70
2021 Bellarine Estate Chardonnay	Bellarine Peninsula, VIC	\$15	\$75
2021 Oakdene Sauvignon Blanc	Bellarine Peninsula, VIC		\$65
2021 Falls Sauvignon Blanc	Adelaide Hill, SA		\$62
2021 Dogpoint Sauvignon Blanc	Marlborough, NZ		\$70
2020 La La Land Pinot Gris	Riverina, NSW		\$68
2021 Scorpo Pinot Gris	Mornington Peninsula, VIC		\$94
2021 Leura Park Riesling	Bellarine Peninsula, VIC		\$72
2020 Crawford River Riesling	Henty, VIC		\$126

ROSÉ

2021 Rameau D'or Rosé	Provence, FRA	\$14	\$70
2021 De Bortoli Rosé	Yarra Valley, VIC	\$11	\$44
2019 AIX Rosé	Provence, FRA		\$70
2022 6ft6 Rosé	Moorabool Valley, VIC		\$65

RED WINE

2022 Clyde Park Locale Pinot Noir	Moorabool Valley, VIC	\$15	\$75
2021 Whistler Atypical Shiraz	Barossa Valley, SA	\$14	\$70
2021 De Bortoli Legacy Cabernet Merlot	Yarra Valley, VIC	\$11	\$44
2021 6ft6 Pinot Noir	Moorabool Valley, VIC		\$70
2021 Oakdene Pinot Noir	Bellarine Peninsula, VIC		\$70
2022 Garagiste Le Stagiaire Pinot Noir	Mornington Peninsula, VIC		\$86
2021 Farr Rising Pinot Noir	Moorabool Valley		\$220
2018 Balnaves Cabernet Sauvignon	Coonawarra, SA		\$96
2018 Bekkers Syrah Grenache	McLaren Vale, SA		\$240

DESSERT WINE

Hollick Botrytis Semillon Nectar	SA	\$16	\$80
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BEVERAGE LIST

BEERS & COCKTAILS

BOTTLED BEERS

		BOTTLE
Carlton Dry	VIC	\$11
Corona	Mexico	\$11
Hahn Premium Light	NSW	\$10
Heineken 0%	Amsterdam	\$9
Moretti Italian Lager	Italy	\$12
James Squire 150 Lashes Pale Ale	VIC	\$11
White Rabbit Dark Ale	VIC	\$13
Bells Brewing Endless Summer Lager	Torquay	\$13

CIDER & GINGER BEER

Flying Brick Cider	Bellarine Peninsula, VIC	\$12
James Squire Ginger Beer	VIC	\$12

COCKTAILS

		GLASS
Amaretto Sour	amaretto, lemon, foam	\$22
Tommy's Margarita	tequila, lime, cointreau, agave	\$22
Spicy Margarita	tequila, lime, cointreau, chili	\$21
Rum Old Fashioned	dark rum, bitters, syrup	\$22
Espresso Martini	vodka, espresso coffee, coffee liqueur, sugar syrup	\$21
Pineapple Daiquiri	pineapple, white rum, lime, sugar syrup	\$21
Hurricane	passionfruit, white rum, lemon	\$21
Mai Tai	white rum, dark rum, orgeat syrup, orange curacao	\$22
Cosmopolitan	vodka, cranberry juice, lime, cointreau	\$21

MOCKTAILS

Passionfruit Sour	passionfruit, lemon, sugar syrup, foam	\$16
Strawberry Mojito	strawberry, mint, lime, lemonade	\$16
Virgin Colada	coconut cream, pineapple, lemon	\$16



BEVERAGE LIST

COLD & HOT DRINKS

SOFT DRINKS

Coca Cola Coke no Sugar Lemonade Fanta Raspberry Lemon Squash Ginger Ale Tonic Water	\$5
Non-Alcoholic Ginger Beer	\$5
Lemon, Lime Bitters	\$6

JUICES

Orange Juice Apple Juice Pineapple Juice	\$6
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WATER

Sparkling water 750ml	\$6
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JUGS

Jug of soft drink or juice	\$25
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BARISTA COFFEE

Café Latte Espresso Cappuccino Flat White Short Macchiato Long Macchiato Long Black Hot Chocolate Chai Latte	\$4.50	
Extra shot/ strong	\$0.50	
Mug	\$1	
Coffee Flavours	caramel vanilla Hazelnut	\$1
Irish Coffee	Jameson	\$12
Affogato	shot of coffee & ice-cream with your choice of liqueur Frangelico Baileys Disaronno Amaretto Kahlua Coffee Liqueur	\$15

TEAS

English Breakfast Early Grey Chamomile Peppermint Green	\$4.50
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