

In Room Dining Menu

WEDNESDAY - SUNDAY, 4PM - CLOSE

PIZZAS

\$26

\$28

\$29

Margherita (2) (2)
buffalo mozzarella, fresh basil

Mushroom

caramelised onion, goat cheese, spinach

Pepperoni \$28 mushroom, peppers, parmesan, honey

Spicy Chicken (Spicy Chicken (Spicy

garlic alfredo white sauce, bacon, pineapple, housemade hot sauce

Pulled Lamb (\$29 roast pumpkin, feta, tzatziki, shaved

cucumber

Prosciutto whipped ricotta, honey, rocket

SALADS

Caesar Salad \$20
bacon, egg, croutons, parmesan
Add chicken | \$5

Fire Roasted Haloumi (2)

roasted walnuts, pomegranate, roast
pumpkin, wild rocket with a spiced
orange vinaigrette

TAPAS

Garlic Bread (2) (518)

Samosa (2) (2) (518)

potato & pea, served with a mango chutney & mint yoghurt

Four Cheese Arancini (5) (518)

pistachio pesto & shaved parmesan

Roasted Red Pepper Hummus

flat bread pepita seeds, fresh herbs

& feta

Beef Brisket Taco (3)
braised beef, crumbled queso, onion, coriander & house made hot sauce

Scallops (6) maple bacon & chilli butter with crusty bread

oven roasted king prawns in chimichurri with crusty bread

Baby Back Ribs (7)
fire roasted, Korean BBQ sauce & sesame seeds

SWEET

Sorbet, Ice Cream or Gelato

\$4.5 per scoop

\$20

\$19

\$21

\$21

\$20









CHARCUTERIE

For Two to Share \$45

Served with preserves, grapes & crackers

2yr Aged Cheddar 💚 🗼

maffra cloth cheddar aged for two years, with sweet & rich notes

Tarago River Brie 💚 💚 🔘

modern style brie with mild milk flavours & a subtle mushroom rind

Truffle Salami (50gm) 🔘 🔘 📀

using black shaved truffles, this salami has well rounded earthy notes

Bresaola (50gm) 🔘 🔘

air dried beef aged for three months in spices, cinnamon, juniper berries & nutmeg

ADD ONS

Fries with aioli, tomato sauce 🥝 僴 🕡	\$13
Aioli	\$2
Napoli Sauce	\$3
Cheese	\$4
Pizza Topping	\$4
Vegan Cheese	\$5
Gluten Free Pizza Crust	\$6
Crackers	\$3