

ROOM SERVICE

DIAL 894

SNACKS

HOUSE MADE FOCCACIA 11

burnt butter creme fraiche

MARINATED OLIVES (GF, DF) 13

SOFT SHELL CRAB BAO 11/pc

cucumber, shallot, spiced peanut

BUTTERMILK FRIED CHICKEN WINGS 22

garlic & parmesan crumb, house made ranch

ALOO BHONDA 13

peanut & tamarind sauce

BEER BATTERED FRIES 10

with aioli

SEASONED WEDGES 10

sour cream, sweet chili

GRILL

RIVERINA ANGUS RUMP FILLET 250GR MB 2+ (GF, DF) 53

PINNACLE STRIPLOIN 250GR (GF, DF) 53

FREE RANGE CHICKEN SUPREME 250GR (GF, DF) 42

WHITE PYRENEES LAMB BACKSTRAP (GF) 55

All Served with Lyonnaise Potato and Charred Broccolini

CHOICE OF SAUCE

gravy (GF, DF) / red wine jus (GF, DF) / mushroom sauce

(GF) / peppercorn sauce (GF)

MAINS

WAYGU BURGER 35

cos lettuce, onion jam, crispy bacon,
swiss cheese tomato & fries

CHICKEN SCHNITZEL 31

herb and parmesan crumb, house garden salad, chips,
gravy

FALAFEL WRAP 27

rocket, hummus, chips

CHANA MASARLA 26

steamed jasmine rice, roti

BUTTER CHICKEN 32

steamed jasmine rice, roti

350 CLUB SANDWICH 33

cos, tomato, fired egg, crispy bacon,
turkey, cheddar cheese & fries

BEER BATTERED FLATHEAD 29

house garden salad, chips,
house made tartare sauce

CHICKEN CAESER SALAD 27

grilled chicken, crispy bacon, croutons, egg

DESSERTS (V)

WHITE CHOCOLATE MISO MOUSSE 21

ancient grains, chocolate soil, vanilla ice cream

BASQUE CHEESECAKE 20

rhubarb, creme chatilly

SELECTION OF ICE CREAM OR SORBET (GF, DF, V) 20

your choice of trio of ice cream or sorbet served with berries
& panatella

ARTISAN CHEESE PLATTER 10

SOFT CHEESE

HARD CHEESE

BLUE CHEESE

served with crackers, lavosh, grissini, quince paste

OPEN HOURS Monday to Sunday, 6:00pm– 9:00pm

Surcharge of 1.4% applies to all credit card transactions