ROOM SERVICE
SUNDAY MENU
12PM - 9PM

MAIN COURSE

Herb Focaccia | 10
garlic, aged balsamic, EVOO (vg)

Steamed Prawn & Ginger Dumplings | 22 | 5p
wakame salad, chili & lime dressings (i,df)

Chicken Caesar Salad | 26
cos lettuce, bacon, croutons, poached egg, white anchovies,
parmesan, caesar dressing

Beer Battered Barramundi | 28
asian salad, lemon wedge, gribiche sauce, fries (i)

Roasted Cauliflower | 28
vadouvan spiced sauce, smooth hummus, chickpea & herb salad, toasted seeds (vg,gf)

Fettuccine Beef Bolognese | 30
slow-cooked beef ragu, parmigiano-reggiano

Potato Gnocchi | 30
seasonal greens, cherry tomatoes, rich ricotta cream sauce, shaved parmigiano-reggiano (v)

Butter Chicken | 30
steamed rice, papadam, crispy shallots, cumin yoghurt (gf)

Gourmet Angus Beef Burger | 30
lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

Grilled Chicken Breast | 34
Porterhouse 220g | 44 | Eye Fillet 200g | 52
kipfler potatoes, cos salad, port wine jus, peppercorn or béarnaise sauce

SIDES | 12

Garden Salad
mixed lettuce | tomatoes | carrot
house dressing (vg,gf)

Grilled Broccolini
miso & sesame sauce | tamari seeds (vg,gf)

Chunky Fries
cajun spice | chipotle aioli

DESSERTS | 18

Amora Pavlova
lemon curd, raspberry coulis, seasonal
fruits, whipped cream, berry sorbet (gf)

Cheese Plate
a choice of local and imported cheese
- soft, hard or blue
assorted crackers, quince paste, dried fruits