

MEZE

HOT AND COLD MEZE

Classic Hummus <i>Pureed chickpeas flavoured with tahini, a hint of garlic and lemon</i>	\$9
Muhammara <i>Roasted capsicum and walnut dip thickened with bread crumbs and pomegranate molasses</i>	\$9
Tzatziki <i>Hung yoghurt with garlic, lemon juice, cucumber, mint, dill and parsley</i>	\$9
Lamb Kibbeh <i>Lamb and cracked wheat shells stuffed with spiced lamb mince and pine nuts</i>	\$16
Falafel <i>Chickpea nuggets flavoured with garlic, onion and parsley</i>	\$14
Spinach Fatayer <i>Baked pastry filled with spinach and halloumi cheese</i>	\$14
Fattoush <i>Cucumbers, tomatoes, capsicum, red onion, radish, sumac, ice berg lettuce, fried pita and lemon dressing</i>	\$12
MIDDLE EASTERN GRILLS <i>Served with aromatic saffron rice, pickles, rocket leaves and garlic sauce</i>	
Shish Taouk <i>Traditional Lebanese preparation of chicken marinated in garlic and lemon juice, finished with a sprinkle of sumac powder</i>	\$30
Beef Shish Kebab <i>Beef cubes flavoured with garlic, ginger and Moroccan spices</i>	\$32
Kebab Istanbuli <i>Minced lamb with flavoured with garlic, capsicum, onion and spices</i>	\$30
Mixed Vegetable and Halloumi Brochette <i>Assorted mixed vegetables with Turkish spices</i>	\$30

DESSERT

Umm Ali <i>Egyptian bread and butter pudding with cinnamon, almonds and pistachios, served with a scoop of vanilla bean ice cream</i>	\$16
Zafrani Gulab Jamun Crème Brulee <i>A combination of saffron crème brulee and gulab jamun jamun, with pistachios and rose petals</i>	\$16
Indian Sweet Plate <i>Assortment of four Indian sweets</i>	\$15
Sticky Date Pudding <i>Butterscotch sauce, pistachio and vanilla ice cream</i>	\$16

INDIAN - by MEZE

STARTERS FROM THE GRILL

<i>Served with mint chutney and pickled onions</i>	
Achari Chicken Tikka <i>Boneless chicken marinated with pickle spices</i>	\$18
Chicken Reshmi Kebab <i>Boneless chicken marinated with yogurt and cream cheese with a hint of fenugreek</i>	\$18
Achari Paneer Tikka <i>Tender chunks of cottage cheese, onion and capsicum, marinated with pickle spices</i>	\$18

CLASSIC INDIAN CURRIES

Butter Chicken <i>Succulent chicken pieces in a rich tomato, cashew and cream sauce</i>	\$26
Laal Maas <i>Rajasthani specialty of lamb smoked and slow cooked with red chillies, yogurt</i>	\$28
Paneer Tikka Makhni <i>Succulent pieces of grilled paneer, capsicum and onions in a rich tomato, cashew and cream sauce</i>	\$24
Madras Prawn Curry <i>Prawns simmered in a Chettinad style Sauce</i>	\$34
Karaikudi Mixed Vegetables <i>Mixed vegetables simmered in a spicy South Indian gravy</i>	\$24
Dal Panchmel <i>Five types of lentils, slow cooked and tempered with garlic and chilli</i>	\$22

BIRYANI

Awadh Style Chicken Dum Biryani	\$26
Awadh Style Lamb Dum Biryani	\$28

Our Biryani is inspired from the cuisine of Awadh – a region in India which was ruled by the Royal Nawabs. Our biryani is **not spicy** – but aromatic and subtle on the palette.

OVEN FRESH SELECTION OF BREADS

Freshly Baked Pita	\$4
Mnaish Bil Zaatar <i>Lebanese flat bread flavoured with Zaatar</i>	\$5
Mnaish Bil Sumac <i>Lebanese flat bread flavoured with Sumac</i>	\$5
Mnaish Bil Zaatar Wa Jibneh <i>Lebanese flat bread flavoured with zaatar and cheese</i>	\$7
Khamiri Butter Naan	\$4
Khamiri Garlic Naan	\$5

INTERNATIONAL - by MEZE

SMALL

Warm Martinated Olives	\$7
Cheese, herb and Garlic Bread	\$10
Crispy, Fried Chicken Wings <i>Smoky BBQ sauce</i>	\$18

LARGE

Steak Frites <i>Grass-fed striploin 250gm, cooked medium rare, with thick cut chips, house salad and béarnaise</i>	\$48
Chicken Parma <i>Double smoked ham, Napoli sauce, mozzarella, fresh basil, chips and house salad</i>	\$30
Fish and Chips <i>Tartare sauce, tomato sauce and house salad</i>	\$28
Pan-Fried Humpty Doo Barramundi <i>Wilted greens, potato gratin, wine cream sauce</i>	\$34
Grass-Fed Beef Burger <i>Milk bun, burger sauce, lettuce, tomato, onion, cheese, pickles and chips</i>	\$26
Spaghetti and Meatballs <i>Spaghetti with meatballs in a chunky tomato sauce with fresh basil and parmesan</i>	\$28
Spaghetti Arrabiata <i>Spaghetti with home made Arrabiata sauce with a hint of chilli, basil and garlic</i>	\$24

SIDES

Chips	\$9
Steamed Basmati Rice	\$5
Biriyani Rice	\$6
Raita	\$6
Indian Pickled Onions	\$4
House Garden Salad	\$6

KIDS MENU

<i>Served with soft drinks / juice</i>	
Spaghetti Meatballs	\$16
Fish and Chips	\$16
Cheeseburger and Chip	\$16
Chicken Nuggets and Chips	\$16
Vanilla Ice Cream (Two Scoops)	\$8

Please note: We make every effort to identify ingredients that may cause allergies or food intolerances. While we take precautions to minimise the risk and handle such foods safely, cross contamination may occur beyond our control. Therefore, we cannot guarantee complete absnerce of potenial allergens.

ROOM SERVICE MENU

12PM – 9.30PM

DIAL 823 TO PLACE YOUR ORDER

Sparkling

	REGION	GLASS	BOTTLE
Tahbilk Coueslant NV	Nagambie, VIC	\$13	\$60
Brandini Prosecco NV	Veneto, Italy		\$60
Veuve Cliquot Brut	Champagne, France		\$160

White Wine

	REGION	GLASS	BOTTLE
Petal & Stem Sauvignon Blanc	Marlborough, NZ	\$11	\$50
Dal Zotto Pinot Grigio	King Valley, VIC	\$13	\$65
Rockbare Riesling	Clare Valley, SA	\$13	\$60
Yering Station Elevations Chardonnay	Yarra Valley, VIC	\$11	\$55
Vinoque Rosata	Yarra Valley, VIC	\$12	\$65
Wild Gully Heavenly Moscato	King Valley, VIC	\$12	\$55

Red Wine

	REGION	GLASS	BOTTLE
Bruno Shiraz	Barossa Valley, SA	\$12	\$55
D’Arenberg Stump Jump Shiraz	McLaren Vale, SA	\$12	\$55
Yering Elevation Pinot Noir	Yarra Valley, VIC	\$12	\$55
Angus The Bull Cabernet Sauvignon	Heathcote, VIC	\$11	\$50
Pertaringa Stage Left Merlot	McLaren Vale, SA	\$13	\$60

Spirits

WHISKEY & SCOTCH

Canadian Club	\$10
Joannie Walker Black	\$14
Glenfiddick 12 yo	\$14

LOW / NO ALCOHOL

Smiirnoff Red	\$10
Grey Goose	\$15

RUM

Bundaberg	\$10
Bacar	\$10
Kraken Black Spiced	\$13

GIN

Gordon’s	\$10
Bombay Sapphire	\$12

BOURBON

Maker’s Mark	\$14
Jack Daniels	\$13

Beer

	BOTTLE
Furphy Crisp Lager - VIC	\$9
Byronon bay Lager - NSW	\$9
Carlton Draught - TAS	\$9
LOW / NO ALCOHOL	
Heineken Zero - Holland	\$8
James Boags Light - TAS	\$9

Cider

	BOTTLE
Napolean Apple - Yarra Valley, VIC	\$9
Napolean Pear - Yarra Valley, VIC	\$9

Soft Drinks, Juices & Water

Coke/Sprite/Coke Zero	\$4.50
Orange, Pineapple, Apple or Cranberry Juice	\$6
Lemon Lime Bitters	\$6
Ice Tea	\$8
Ginger Beer	\$5
Still Water 330ml / 500ml	\$3 / 4.50
Sparkling Water 330ml 750ml	\$6 / 8
Redbull	\$6
Barista Coffee	\$5

HOTEL SERVICES & FACILITIES

- Gym • Sauna • Heated Indoor Pool
- Restaurant • Bar • Complimetary Wi-Fi
- Laundry Services • Dry Cleaning / Ironing
- Meeting and Event Spaces

POOL, SAUNA & GYM

Open from 5:30am until 10:00pm daily

BREAKFAST

Buffet Breakfast available every day for \$38 per person or pre-book before 9pm the night prior to receive a non-refundable, discounted rate of \$25 per person. Not valid with any other offer.

Open Weekdays 6.30am-10.00am and Weekends 7.00am-11.00am

LUNCH

Open daily from 12:00pm.

DINNER

Open every evening from 5:00pm to 9:30pm. Bookings made before 5:00pm on the day receive a 10% discount. Not valid with any other offer.

Tray service Charge: \$4

BAR

Open daily from 12.00pm until late.

ROOM SERVICE

Open daily from 12.00pm-9.30pm.

TAKE AWAY BOXED BREAKFAST

Available at a cost of \$18 each box, which can be collected from Reception during the hours of 6.30am to 10.00am. We encourage you to pre-book the Take Away Boxed Breakfast at the Front Desk by 10.00pm the night before.

Contents of the take away boxed breakfast include:

- Fresh fruits and mini fruit salad
- Fruit Juice
- Yoghurt
- Muffin
- Muesli cereal and milk