

TO START

Salt & Pepper Squid (gfo) (df) - with chickpea floured king prawns and a roast garlic aioli	24
Pumpkin Arancini Balls with spinach and thyme (gfo) (dfo) (vo) - served with chipotle mayonnaise and goats cheese	20
Blue Swimmer Crab Cakes (gfo) - on a summer salsa of mango and coriander with an avocado dressing	22
Asparagus and Mozzarella wrapped in Prosciutto (gf) - served on a rocket and parmesan salad with warm marinated Hunter Valley olives and truffle oil	18
Duck Ravioli (df) - served in a chicken miso broth topped with Peking duck breast and green shallots	22

MAINS

Eye Fillet Steak - served with a creamy potato gratin, oven roasted portobello mushroom and a green peppercorn sauce	44
Grilled Salmon Fillet (gf) (df) - served on a salad of edamame, radish and avocado with a roasted sesame dressing and sweet potato chips	42
Lamb Rack (dfo) (gf) - marinated with herbs and garlic on parmesan roasted chat potatoes and citrus green beans	44
BBQ Meat Platter (dfo) (gf) - Spiced pork loin, smokey BBQ ribs and crispy chorizo served with house-made coleslaw and stuffed potato skins	42
Summer Chicken Salad (gfo) - with a salad of fried brie, grilled yellow peaches and asparagus all drizzled with pesto vinegar	36
Filo Parcel (v) (df) - filled with curry chickpea and roast sweet potato on a lentil tabouleh salad and red capsicum coulis	36

DESSERTS

White Chocolate Brulee (gfo) - with our house-made Nutella icecream	16
Lemon Cheesecake (gf) - with our house-made dragon fruit sorbet	16
Apple Pie Dumplings - with sauce anglaise and house-made cinnamon icecream	16

Affogato (gf) (dfo) - affogato with our house-made vanilla bean icecream, Roaster Guy coffee shot and liqueur	16
Ice-cream Sundae - Ice cream sundae with whipped cream and your choice of topping (chocolate, salted caramel, berry compote)	14
Crunchy Churros (dfo) - churros with salted caramel dipping sauce and our handmade vanilla bean icecream	14

CLASSICS

Madison fish & chips - crumbed, grilled or battered barramundi with tartare sauce, beer battered chips, and Greek salad	32
Madison schnitzel and chips - Chicken schnitzel with your choice of sauce, served with beer battered chips and leafy Greek salad; or veggies and roast potato. Sauce choices: gravy, parmigiana, creamy garlic prawn	32
Madison beef burger - with caramelized onion, bacon, vintage cheddar cheese, salad and a smokey BBQ sauce on a fresh milk bun	22
Add Egg and/or Pineapple 3.00 each with chips 27	
Southern Fried chicken burger - crispy chicken with bacon, avocado, salad and garlic aioli on a milk bun	22
with chips 27	
Veggie burger - house-made chickpea, potato and veggie patty with sweet chilli sauce (vo) with chips 25	20
Penne Boscaiola - deliciously creamy bacon and mushroom sauce pasta (gfo) with free-range chicken 29	20
Caesar salad - cos lettuce with croutons, Italian parmesan cheese with crispy bacon and soft poached egg (anchovy optional) with free-range chicken 29	20

PIZZA

GLUTEN FREE BASES AVAILABLE (ADD 4)

Traditional pizza's - Margherita Ham & Pineapple	18
Pepperoni	24
Veggie Lovers Pizza - with roast pumpkin, baby spinach, grilled zucchini, feta and pine nuts (vo)	24
Supreme - ham, pepperoni, pineapple, olives, mushrooms, capsicum, red onion	24
Deluxe meat lovers - eye fillet steak, ham, pepperoni, sausage and bacon with a smokey BBQ sauce	24

SIDES

Garlic Turkish bread with grated parmesan cheese	5
Bruschetta with vine ripened tomato, red onion, basil and feta on garlic brushed sour dough with a sweet balsamic drizzle (vo) (gfo)	8
Beer battered chips with garlic aioli (vo)	6
Bowl of seasonal vegetables tossed in herb butter (vo) (gf)	8
Greek style salad with green leaves and raspberry vinaigrette (vo) (gf)	7

KIDS MENU (under 12 yrs)

SERVED WITH A SMALL GLASS OF JUICE / LEMONADE AND A KIDS SUNDAE	16
Pasta Bolognaise - beef and tomato sauce with parmesan cheese side	
Ham & pineapple pizza with a tomato sauce base	
Chicken nuggets and chips - served with a small salad and a side of tomato sauce	
Calamari rings and chips - served with a small salad and side of tomato sauce	
Grilled chicken tenderloins - served with roast potatoes, steamed carrot, peas and corn	

ROOM SERVICE DRINKS MENU

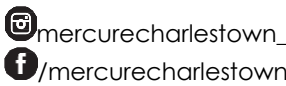
SPARKLING	
Divici (organic) Prosecco, Italy	10
De Bortoli Legacy Sparkling, NSW	7
De Bortoli Fizzero Sparkling (non-alcoholic), Germany	7
ROSE	
De Bortoli Willowglen Rosé, NSW	7
WHITE WINE	
3 Tales Sauvignon Blanc, Marlborough, NZ	9
De Bortoli Legacy Sauvignon Blanc, NSW	7
Tyrrell's Hunter Valley Semillon, Hunter Valley, NSW	9
De Bortoli Willowglen Pinot Grigio, NSW	7
De Bortoli Legacy Chardonnay, NSW	7
De Bortoli Willowglen Moscato, NSW	7
RED WINE	
De Bortoli Regional Reserve Pinot Noir, Yarra Valley, VIC	10
De Bortoli Legacy Cabernet Merlot, NSW	7
Tyrrell's Hunter Valley Shiraz, Hunter Valley, NSW	9
De Bortoli Legacy Shiraz, NSW	7
SPIRITS	
Jim Beam, Vodka, Jack Daniel's, Gin, Johnnie Walker Red Label, Canadian Club, Bacardi Superior, Bundaberg Rum, Tequila (served 30ml with your choice of mixer)	10

STANDARD BEERS	
Great Northern Zero	7
XXXX Gold	7
Tooheys Extra Dry	7
PREMIUM BEER & CIDER	
Corona	9
James Squire 150 Lashes Pale Ale	9
Somersby Cider	9
Stone & Wood Pacific Ale	11
NEWCASTLE BEER & CIDER	
Murray's Brewery Angry Man Pale Ale	10
Murray's Whale Ale	10
COLD DRINKS	
Coke coke zero lemonade lemon squash soda water tonic water dry ginger ale	4.5
Juice - apple pineapple orange cranberry	5
Mineral water - still sparkling	small 5 large 12
Milkshake - Chocolate strawberry caramel	6
BARISTA COFFEE	
Barista Coffee	regular 4.5
The Roaster Guy - Traveller's Blend	large 5.5
Hot Chocolate Chai	regular 4.5 large 5.5
Soy Almond Oat Syrups Extra Shot	+\$1 each
GOURMET TEA	
Our tea selections are from a wonderful range of high quality, certified organic teas produced by Pukka Herbs	5



IN ROOM
DINING & DRINKS MENU

AVAILABLE
6PM-9PM MON-SAT
6PM-8PM SUNDAYS
& PUBLIC HOLIDAYS



All credit card payments incur a surcharge
\$3 room service order fee
Dial 9 to place an order

We welcome you to join us in the hotel restaurant on the ground floor where the mood is light and inviting all year round. Come and enjoy our latest restaurant specials and enjoy the view.

Our restaurant is open:
Monday-Friday 6:30am-9:30am, 6pm-9pm
Saturday 7am-10am, 6pm-9pm
Sunday 7am-10am, 6pm-8pm