

MENU

IN-SUITE DINING



Available 6am – 11am

Croissant Pain au Chocolat Almond Croissant (n) Fresh, buttery + flaky Available until sold out	10.0 each
Bacon + Egg Roll Crispy bacon, fried egg, tomato relish, spinach, brioche roll	14.5
Granola Toasted oat + maple granola, Greek yoghurt, fruit compote (n) Vegan option: Gluten-free granola with coconut yoghurt (gf, v)	16.0
Seasonal Fresh Fruit Selection A colourful mix of seasonal fruit, Greek yoghurt, honey + toasted macadamia (gf, n)	18.0
Eggs Benedict Poached free-range eggs, toasted English muffin, wilted spinach, + rich hollandaise (gfo) Choice of: Smoked Atlantic salmon Wood smoked Queensland leg ham Grilled Pendle hickory smoked bacon Halloumi cheese	26.0
Emporium Breakfast Free-range eggs, cooked to your liking — fried, poached, or scrambled — served with crispy grilled bacon, chipolata sausage, herb-roasted mushrooms, hash brown, cherry tomato relish, + toasted sourdough	32.0
Smashed Avocado Smashed avocado, toasted sourdough, free range poached eggs, Persian feta, pomegranate, pepitas + aromatic dukkha (vg, n)	26.0
Crispy Potato + Parmesan Rosti Potato, parmesan + onion rosti, free range poached eggs, grilled bacon, citrus hollandaise + fresh chive oil (gf)	26.0
Ricotta Pancakes Strawberry + ricotta pancakes, vanilla chantilly, maple syrup + macerated strawberries	20.0

df - dairy free | gf - gluten free | n - contains nut | o - option | v - vegan | vg - vegetarian

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Falafel + Broccolini

22.0

Crispy falafel, sautéed broccolini, confit garlic + smooth cashew cream on toasted rye (vg, vo)

Add-Ons

7.0 each

Toast — sourdough, rye, quinoa + soy, gluten free sourdough

Two free range eggs — fried, poached or scrambled

Grilled Pendle hickory smoked bacon

Wilted spinach

Avocado

Hash brown

Herb roasted mushrooms

Pork + fennel sausage

Your Choices of Cereal

7.0 each

Sultana Bran | Coco Pops | Corn Flakes | Weetbix

Choice of milk:

Soy

Oat

Macadamia

Almond

Lactose Free

Skim

Full Cream

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Available 11 am – 10:30pm

Light Bites

Soup of the Day	16.0
House baked bread, butter (vg)	
Cheese	14.0 each
Peach chutney, dried fruit, beetroot + caraway crispbreads	
Choice of: Adelaide Hills brie Fourme d'Ambert Maffra cloth-ashed cheddar	
All three cheeses	36.0
Charcuterie	14.0 each
Marinated olives, cornichons, rosemary + sea salt grissini	
Choice of: Wagyu pastrami Salami cotto Prosciutto di Parma	
All three charcuterie	36.0
Smoked Salmon Tartare	22.0
Oak smoked salmon, dill, crème fraîche + avocado (gfo)	
Our Classic Caesar Salad	24.0
Crisp cos lettuce, shaved parmesan, white anchovies, pancetta, egg, sourdough croutons (gfo, vgo)	
Addition: Grilled haloumi	+7.0
Grilled chicken breast	+10.0
Grilled prawns (3x)	+12.0
Mediterranean Salad	22.0
Roasted chickpeas, cherry tomatoes, olives, capsicum, herbs, pistachio + rocket (gf, n, v)	
Addition: Grilled haloumi	+7.0
Grilled chicken breast	+10.0

Sandwiches

All served with seasoned fries

Wagyu Beef Burger	30.0
Caramelised onions, aioli, cos lettuce, tomato, herb cream cheese on a milk bun	
Steak Sandwich	33.0
Char grilled sirloin steak, sliced provolone, rocket, tomato + aioli on Turkish bread	
Emporium Club Sandwich	28.0
Grilled chicken breast, fried egg, lettuce, tomato, maple bacon jam, mayonnaise + red cheddar on toasted white bread	

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Pizza

Prosciutto di Parma Napoli sauce, mozzarella, prosciutto, fresh rocket, shaved parmesan, EVOO (gfo)	28.0
Calabrese Napoli sauce, mozzarella, spicy calabrese salami, harissa, rosemary, EVOO (gfo)	28.0
Fungi Napoli sauce, mozzarella, roasted portobello mushrooms, parmesan + truffle oil (gfo, vg)	26.0

Main Meals

200g Grilled Eye Fillet Rosemary roast chat potatoes, grilled broccolini, braised baby onions, red wine jus (df, gf)	48.0
12hr Braised Warilba Organic Lamb Moroccan spiced cous cous, capsicum, currants, pomegranate, green beans + lamb jus (df)	40.0
Pan Fried Humpty Doo Barramundi Roast beetroot, cauliflower puree, lemon beurre blanc (dfo, gf)	38.0
Massaman Curry Malaysian massaman curry of sweet potato, green beans, puffed tofu, steamed jasmine rice, herbs (gf, v) Addition: Chicken	30.0 +10.0
House Made Pappardelle Beef + pork ragu, red wine, tomato, pangrattato, parmesan	30.0

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Sides

Fries Our seasoning, aioli (df, vg)	14.0
Truffle Fries Parmesan, sea salt, aioli (vg)	16.0
Sweet Potato Fries Sea salt, aioli (df, vg)	14.0
Steamed Greens Hummus, garlic oil, almonds (gf, n, v)	14.0

Sweets

Roasted Coffee + Milk Chocolate Mousse Muscovado crumble, milk chocolate Namelaka, soft caramel whip (n)	18.0
Key Lime Tart Lime madeleine sponge, white chocolate whipped chantilly (gf,n)	18.0
Strawberry Vanilla Cheesecake Vanilla crèmeux, strawberry compote, cream cheese whipped ganache (gf)	18.0

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Breakfast

Available 6am – 11am
Served with choice of juice

Strawberry + Ricotta Pancakes Vanilla chantilly, strawberries + maple syrup	14.5
Smashed Avocado Toasted muffin	14.5
Mini Breakfast Toasted muffin, bacon, hash brown, egg your way Choice of: Scrambled egg Fried egg Poached egg	14.5

Mains

Available 11am – 10:30pm
Served with choice of juice or soft drink

Tempura Chicken Nuggets Fries, tomato sauce	18.5
Conchiglie Pasta Choice of: Napolitana sauce, garlic bread, grated parmesan (vg) Beef bolognese, garlic bread, grated parmesan	20.5
Margharita Pizza Pizza sauce, mozzarella, cherry tomatoes + basil (gfo)	20.5

Sweets

Redberry Jelly Fresh berries, ruby cream (gf)	14.0
Chocolate Sensation Brownie biscuit, Hukambi chocolate crèmeux, caramel chocolate whipped ganache (gf)	14.0
Choco Raspberry Almond + cocoa crumb, dark chocolate crèmeux, raspberry gelee (n)	14.0

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Available 10.30pm – 6am

Salt + Pepper Squid Fries, aioli + lemon (df)	26.0
Croque Monsieur Toasted sourdough, wood smoked Queensland ham, gruyere cheese + mustard Served with seasoned fries	25.0
Fried Corn Tortilla Chips Blue corn tortilla, Baba ghanoush (gf, vg)	18.0
Maccaroncini Deep fried mac + cheese, aioli (vg)	18.0
Fries Our seasoning, aioli (df, vg)	14.0
Sweet Potato Fries Sea salt, aioli (df, vg)	14.0

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Available 24 hours

Non Alcoholic Beverages

Chilled Juice	5.0
Orange Apple Pineapple Cranberry Tomato	
Hand-Crafted Juices	9.0
Rise + Pine — carrot, pineapple, apple + ginger	
Ruby Melon — watermelon, rhubarb, pink lady apple, pear + lime	
Green Detox — kale, spinach, celery, lemon, cucumber, ginger + spirulina	
Just Beet It — beetroot, cucumber, green apple + ginger	
Soft Drink	5.0
Coca Cola Diet Coke Coke No Sugar Sprite Ginger Ale Lemon Lime + Bitters Tonic Soda	
Still + Sparkling Mineral Water	6.0
Glass of Milk	4.0
Full cream Skim	
Lactose free Soy Almond Coconut Macadamia Oat	+0.7
Vittoria Coffee Blend	
Long Black Espresso Short or Long Macchiato Piccolo	4.5
Cappuccino Flat White Latte Mocha	5.0
Decaf	+0.7
Brewed Coffee Pot	6.0
LMDT Tea Blends	5.0
English Breakfast Green Peppermint Earl Grey Chamomile	
Emporium Blend Tea	6.0
Australian Daintree, lemon myrtle, assam, goji berry	
Hot Chocolate	5.0
Chai Latte	5.0
Milkshakes	8.0
Caramel Chocolate Coffee Salted Caramel Strawberry Vanilla	
Iced Chocolate Mocha Coffee	10.0
Served with ice-cream + whipped cream	
Iced Latte	5.0
Espresso over ice, topped with cold milk	

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Alcoholic Beverages

	Glass	Bottle
Sparkling Wine + Champagne		
NV Mumm Napa Prestige Cuvée – <i>California, USA</i>	16.0	80.0
NV Sartori Prosecco Brut – <i>Veneto, IT</i>	15.0	70.0
Mumm Grand Cru – <i>Reims, FR</i>		150.0
White Wine		
Grayling Sauvignon Blanc – <i>Marlborough, NZ</i>	13.0	65.0
Le Pezze Pinot Grigio 2022 – <i>Veneto, IT</i>	13.0	65.0
Reserve Chardonnay – <i>Wrattonbully, SA</i>	15.0	70.0
Henschke Peggy's Hill Riesling – <i>Eden Valley, SA</i>	15.0	70.0
Rosé		
Penfolds Max's Rosé – <i>Adelaide Hills, SA</i>	15.0	70.0
Red Wine		
Turkey Flat Butchers Block GSM – <i>Barossa Valley, SA</i>	13.0	60.0
Penny Hill Edward Rd Cabernet Sauvignon – <i>McLaren Vale, SA</i>	14.0	65.0
Podere La Cappella Chianti Classico 2021 – <i>Tuscany, IT</i>	15.0	75.0
Langmeil Prime Cut Shiraz – <i>Barossa Valley, SA</i>	15.0	70.0
Louis Latour Les Valmoissine Pinot Noir – <i>Burgundy, FR</i>	15.0	70.0
Beer + Cider		
James Boag's Premium Light		10.0
Peroni Leggera		11.0
Corona		11.0
Peroni Nastro Azzurro		12.0
Asahi Super Dry		12.0
Monteith's Apple Cider		11.0
Emporium "Our Lager"		12.0
Stone & Wood Pacific Ale		12.0
Balter XPA		13.0

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Alcoholic Beverages

Spirits

Absolut Vodka	12.0
Havana Club Anejo Especial	12.0
Havana Club Anejo 3 Anos	12.0
Beefeater Gin	12.0
Chivas Regal 12yo Whiskey	12.0
Altos Plata Tequila	12.0
Makers Mark Bourbon	12.0
Cocktails	

Mojito

Havana Club 3YO Rum, lime, simple syrup, soda + mint leaves	22.0
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Caprioska

Absolut Vodka, lime + sugar	22.0
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Espresso Martini

Absolut Vodka, Mr Black, Mozart Dark, caramel syrup + espresso	22.0
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Cosmopolitan

Absolut Vodka, Cointreau, cranberry juice + lime juice	22.0
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