



MENU

ROOM SERVICE

STARTERS

SOURDOUGH SLICE \$9
Blend of savoury herbs | seeds | green pesto

SALT & PEPPER SQUID \$18
Soybeans | red & green chilies | kimchi mayo

CLASSIC CLUB SANDWICH \$22
Chicken | bacon | fried egg | lettuce | tomato | mayo

BEEF PIZZA \$22
Spicy ground beef | jalapeno | sour cream | smoked tomato sauce

VEGETERIAN PIZZA \$20
Kale | mushroom | blue cheese | currants | V

SIDE DISH

SAUTEED CHINESE BROCCOLI & BREEN BEANS \$12
Oyster sauce | crispy garlic & chili | DF

GARDEN LEAVES \$10
Market mix | honey mustard dressing | GF

CHIPS \$10
Aioli | tomato sauce

BABY POTATOES \$12
Maple & sea salt roasted | cranberries & rosemary | DF/ GF

MAIN DISHES

CHICKEN PARMIGIANA \$29
Garden salad | chips | aioli

BEER BATTERED FLATHEAD \$26
Garden salad | tartare sauce | chips

BEEF BURGER \$30
smoked with mesquite | lettuce | beetroot | cheese | bbq sauce | bacon | chips

300G GRAIN FED BEEF RUMP \$34
Garden salad | chips | Dianne sauce

TAGLIATELLE PASTA \$25
Spinach & caper pesto | mushrooms | charred leeks | V

ATLANTIC SALMON \$32
Ginger soba noodles | soy beans | broccolini | miso & soy dressing | DF

DESSERT

CHEESE PLATE \$19
Brie | blue | cheddar | quince paste | dried fruits | lavosh bread

CHOCOLATE TART \$17
Bitter sweet ganache | fresh berries | hazelnut cream | salted caramel

FLOURLESS ORANGE AND ALMOND CAKE \$17
Orange and lavender marmalade | double cream | almond praline | GF

SLEEPWALKER MENU

BEEF PIZZA \$22
Spicy ground beef | jalapeno | sour cream | smoked tomato sauce

VEGETERIAN PIZZA \$20
Kale | mushroom | blue cheese | currants | V

VANILLA PANCAKES \$15
Whipped cream | nutella | mixed berries

SELECTION OF CHEESES \$19
Brie | blue | cheddar | quince paste | dried fruits | lavosh bread