

Beverages

Sparkling

Aurelia Prosecco NV 200ml Mudgee, NSW	15
Redbank Emily Prosecco VIC	65

White

Wild Oats Sauvignon Blanc 187ml Mudgee, NSW	15
Senses SSB 750 ml WA	50

Rosé

Luna Rosa Rosado 187 ml Central Ranges, VIC	15
Vasse Felix Classic Rose WA	65

Red

Wild Oats Shiraz 187ml Mudgee, NSW	15
Senses Cabernet Merlot 750 ml Margaret River, WA	50

Beers

Corona Extra 4.5% ABV	12
Heineken 5.0% ABV	13
Hahn SuperDry 3.5 Low Carb 3.5% ABV	12

Non-alcoholic

Capi Still water 500ml	8
Capi Sparkling water 500ml	8
Guinness 0.0	11

Soft drinks

Coca-Cola classic, Coca-Cola Zero, Sprite, Fanta - 330ml	8
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Hot drinks

A wide selection of barista - made coffees is available from Sen5es Bar from 7 am to 2 pm every day!

NOVOTEL

PERTH LANGLEY

IN-ROOM DINING MENU

Available to order 24/7.

Please scan the QR code in your room
or dial extension 7 to order

More options available at:
Fenians Irish Pub & Sen5es Restaurant and Wine Bar



7 days a week
from 12 pm to late



Monday to Saturday
from 5 pm to 9 pm

Menu subject to change & availability.

Price includes GST.

A surcharge of \$5.00 applies per a room service order.

A surcharge of 1.4% applies to all credit card payments.

A surcharge of 10% applies on public holidays.



NIGHT 9:00 pm - 6:00 am

Classic Caesar salad	23
Baby cos lettuce, semi hard-boiled egg, bacon, parmesan, croutons, Caesar dressing	
Filo chicken mushroom	28
Chicken tenderloin, creamy mushroom sauce wrapped in crispy filo pastry	
Madras beef curry (LD)	36
Braised beef curry, steamed basmati rice, papadum	
Butter Chicken	34
Aromatic basmati rice, papadum, vegetable pickles	
Vegan curry Filo (VG)	28
Sweet potato, ginger, carrot, chickpeas, coconut cream, garam masala, turmeric and cumin	
Pizza Margherita (V)	28
Mozzarella cheese, basil, pizza sauce	

BREAKFAST 6:30 am - 11:00 am

Seasonal fruit salad with natural yoghurt (V, LG)	18
Bircher muesli (V)	14
Granola with coconut yoghurt, flavoured syrup, berries (V)	18
From the bakery	
Bakery basket	16
Croissant, Danish and Chocolate Croissant	
Selection of toast	12
Whole meal, white sourdough, multigrain, fruit bread or gluten-free bread	
Breakfast specialities	
Big breakfast	30
Free-range scrambled, poached, or fried eggs with your choice of toast, bacon, chicken sausage, sautéed mushrooms, roasted tomato, hash brown, baked beans	
Free-range omelette	28
Sourdough, ham, cheese, tomato, onion and mushrooms	
Smashed avocado (V)	27
Sourdough, smashed avocado, rocket, poached egg, crumbled feta	
Croissant benedict	28
Free-range poached egg, ham, spinach, hollandaise sauce	
Breakfast bap	18
Free-range fried egg, bacon, hash brown, BBQ sauce	
Buttermilk pancakes	24
Berry compote, flavoured syrup, whipped cream, vanilla ice cream	
Bacon & waffles	26
Hot waffles, crispy bacon, vanilla ice cream & maple syrup	

Additional items - 9

Chicken sausages (3 sausages)	Bacon (3 slices)	Roasted tomatoes
Sautéed mushrooms	Sliced avocado	Sautéed spinach
Baked beans	Hash brown	

LG = Low gluten | LD = Low dairy | N = Contains nuts | V = Vegetarian | VG = Vegan
Not all allergens listed. Please inform our staff of any allergies or dietary needs before ordering.

DAY 11:00 am - 9:00 pm

Salads & Soup	
Classic Caesar salad	23
Baby cos lettuce, semi hard-boiled egg, bacon bits, crouton, parmesan, Caesar dressing	
<i>*Add chicken +7</i>	
Oyster Mushroom Shawarma (V)	18
Flat bread, garlic mayo, sumac onions & lemon tahini sauce	
Roasted tomatoes & basil soup	15
Sourdough bread	
Mains	
Black Angus Striploin (LG)	49
Chat potato with truffle mayo & broccolini with choice your sauce (red wine jus, pepper, or mushroom)	
<i>*Add prawns +10</i>	
Mushroom Gnocchi (V)	32
Roasted mushrooms, spinach & parmesan	
<i>*Add prawns +10</i>	
Classic Angus Burger	30
Cheddar, fried onions, lettuce, tomato, beetroot relish & chips	
<i>*Add Bacon +4</i>	
Eggplant Tonkatsu (VG)	30
Panko coated, tonkatsu sauce, cabbage, apple & radish salad & steamed rice	
Chicken Parmigiana	32
Crumbed chicken breast topped with nap sauce, ham, mozzarella, salad & chips	
Fish & Chips (LD)	32
Battered barramundi fillets, garden salad, chips, tartare sauce, lemon	
Lamb Shank	38
Truffle gnocchi, roasted root vegetables & mint jus	
Sides	
Chips & Aioli	13
Chips with curry sauce	15
Beer battered onion rings	15
Steamed vegetables	16
Dessert	
Choux Chantilly (V)	20
Fresh berries, vanilla custard, gold chocolate soil & lemon balm	
Artisan Australian Cheese Platter	32
Selection of 3 artisan cheeses, quince paste, muscatels, lavosh	

Kids - 16

Chicken tender & chips | Spaghetti bolognese | Fish & Chips | Banger & Mash

Add sauce +3

Pepper, red wine jus, mushroom, aioli, sweet chili, BBQ,

Our kitchen handles allergens so we cannot guarantee 100% allergen free and cross-contact may occur.

