to start

	d (gfo) (df) - with chickpea and a roast garlic aioli	24
Trio of Slider Buns - Char siu pork belly, pulled BBQ brisket and lamb kofta		
Chicken Gyoza (vo) - loaded with fresh shitake mushrooms and green shallots; steamed and served in a miso broth		
Fried Vegetable Pakora (gf) (df) (v) - Served on spinach and pomegranate seeds with a mint and coconut yogurt chutney		
Crab and Prawn Sp siracha mayonnaise	ring Rolls - served with a	22
MAINS		
	rved with truffled macaroni & to and a mushroom jus sauce	44
	ade with our crispy sour rved with creamy mash potato ree	42
Chicken Supreme (gf) - stuffed with prawn mousse on a sweet potato and spinach risotto and a creamy chive sauce		38
	- served on a warm roast -cous salad and a coriander	40
	(df) - made with rice noodles	29
and Asian greens	Add: free-range chicken +\$9 Add: king prawns +\$9	

DESSERTS

Baileys Brulee (gf) - with our house-made chocolate sorbet	16
Steamed Vanilla Pudding - with Brandy poached fig and our house-made caramel ice-cream	16
Strawberry & Rhubarb Crumble (gf) - with our house-made vanilla bean ice-cream	16
Affogato (gf) (dfo) - affogato with our house-made vanilla bean icecream, Buondi Roasters coffee shot and liqueur	16
lce-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 14 caramel dipping sauce and our handmade vanilla bean icecream

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)	20

mushroom sauce pasta (gfo) with free-range chicken 29

Caesar salad - cos lettuce with croutons, Italian 20 parmesan cheese with crispy bacon and soft poached egg (anchovy optional)

with free-range chicken 29

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 heese	ļ
B	Bruschetta with vine ripened tomato, red onion, basil and feta on garlic brushed sour dough with a weet balsamic drizzle (vo) (gfo)	8
В	Beer battered chips with garlic aioli (vo)	(
	Bowl of seasonal vegetables tossed in herb butter (vo) (gf)	8
	Greek style salad with green leaves and raspberry inaigrette (vo) (gf)	
K	(IDS MENU (under 12 yrs)	
	erved with a small glass of juice / emonade and a kids sundae	
	asta Bolognaise - beef and tomato sauce with parmesan cheese side	
Н	łam & pineapple pizza with a tomato sauce base	
C si	Chicken nuggets and chips - served with a small alad and a side of tomato sauce	
	Calamari rings and chips - served with a small alad 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	10
(served 30ml with your choice of mixer)	

STANDARD BEERS		
Great Northern Zero		
XXXX Gold		
Tooheys Extra Dry		7
PREMIUM BEER & CIDER		
Corona Extra		9
James Squire 150 Lashes Pale Ale		9
Somersby Cider - Apple Pear		9
Stone & Wood Pacific Ale		11
NEWCASTLE BEERS		
Modus Brewery Pale Ale		11
COLD DRINKS		
Coke coke zero lemonade lemon squash soda water tonic water dry ginger ale		4.5
Juice - apple pineapple orange cranberry		
Mineral water - still sparkling	small large	5 12
Milkshake - Chocolate strawberry carame	el	6
BARISTA COFFEE		
Barista Coffee Buondi Roasters - Steady State Blend	regular large	4.5 5.5
Hot Chocolate Chai	regular large	4.5 5.5
Soy Almond Oat Lactose Free 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**

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

DRINKS ALL-DAY



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

(served 30ml with your choice of mixer)