

BREAKFAST

BUFFEET BREAKFAST \$32
CONTINENTAL BF \$20

BUTTERMILK PANCAKES 24
Roast banana. maple syrup. cream (V)

EGGS BENEDICT 24
Poached eggs. double smoked ham.
sautéed spinach. english muffin. hollandaise

BRONTE WRAP 19
Fried eggs. bacon. jalapeno. hash brown.
mozzarella cheese

FARMER JO GRANOLA 18
Coconut yoghurt. seasonal fruit.
malfroy's wild flower honey (V)

THE 'ATB' 18
Avocado. tomato. basil. fig glaze.
on sourdough (VGN)

EGGS TO YOUR LIKING 14
Two eggs. roast tomato. sourdough (V)

CHEF'S OMELETTE 23
Three eggs. mushroom. tomato. chives.
cheddar cheese. avocado. sourdough (V)

BREKKIE BUN 15
Fried egg. bacon. cheddar cheese.
bbq sauce. milk bun

FRESH FRUIT PLATE 17
Fresh seasonal fruits. greek yoghurt.
manuka honey (V)

CLASSIC BIG BREAKFAST 26
Two eggs your way. bacon. tomato. sautéed
mushrooms. chicken sausage. hash brown.
sourdough toast

ON THE SIDE

BAKERY BASKET	12
Three assorted pastries. butter. preserves	
HASH BROWNS	6
GRILLED BACON	6
HALF AVOCADO	6
HERBED MUSHROOMS	6
GRILLED CHICKEN SAUSAGES	6
TOASTED SOURDOUGH (2)	6

CAFFEINE & FRIENDS

ESPRESSO BY ROASTER GUY	4.5 / 5
Extra shots syrups premium milks	.50
SUNRAYSIA JUICES	6
Orange apple cranberry	
MILKSHAKE	10
Chocolate vanilla strawberry	
BANANA & BERRY SMOOTHIE	12
Banana. berries. almond milk	

GET UP & GO!

(GF) - Gluten free (DF) - Dairy free (VGN) - Vegan (V) - Vegetarian

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LUNCH

FRIED CALAMARI 24
tomato, basil, lime, squid ink mayo (DF)

TRIO OF DIPS.... 24
hummus, baba ghanoush, red capsicum served with
grilled flat bread (V)

CAESAR SALAD 20
cos lettuce, bacon bits, parmesan, anchovy, poached eggs
+ grilled chicken4
+ smoked salmon 6

CLUB SANDWICH 26
mayo, bacon, lettuce, tomato, chicken breast, avocado,
aioli served with fries

WAGYU BEEF BURGER 29
beef, bacon, swiss cheese, lettuce, tomato, braised
onions, fries

GRILLED CHICKEN BURGER 26
lettuce, tomato, swiss cheese, avocado, fries

PROSCIUTTO PIZZA 29
fresh prosciutto, rocket and parmesan

MARGARITA PIZZA 24
mozzarella, tomatoes, basil (V)

MUSHROOM AND RICOTTA PANZOTTI 31
spinach, lemon zest, crisp sage, porcini
mushroom sauce (V)

OVEN ROASTED CHICKEN SUPREME 39
king brown, baby corn, pancetta, merida jus(GF)

BUTTER CHICKEN CURRY 26
with steamed jasmine rice.

300G BLACK ANGUS SIRLOIN 43
garden salad, fries and red wine jus (DF)

SIDES

POTATO WEDGES 15
sweet chilli, sour cream

FRIES (V) 11

ROASTED BEET & GOAT CHEESE SALAD.... 14
walnut, balsamic vinaigrette (DF, GF, V)

ROASTED BRUSSELS SPROUT 14
with bacon and maple (DF, GF)

GARDEN SALAD (GF, DF, V) 11

DESSERTS

CHOCOLATE PRALINE TART 18
vanilla mascarpone, chocolate wafer (V)

COFFEE STONE 18
chocolate soil, caramel gel, berries (V)

GREEN TEA YUZU TIRAMISU 18
coconut cream, pistachio (V)

CHEESE PLATE 24
danish blue, brie, and cheddar, grapes, dried
fruit, mix nut, cracker (V)

TRIO SORBET 15
(GF, DF, VGN)

SAVOUR THE DAY

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DINNER

TO START

FRESH SHUCKED SYDNEY ROCK
OYSTER 29
eschalot vinaigrette, lemon (6PCS) (DF, GF)

CRISP CONFIT PORK BELLY 26
roasted eschalot, brussels sprout, onion puree (GF,)

CURED OCEAN TROUT 27
cucumber, oyster cream, chive, salmon roe (GF)

PROSCIUTTO AND PRESSED MELON 27
fresh basil leaf, buffalo mozzarella (GF)

STUFFED PUMPKIN FLOWERS 24
sweetcorn, parmesan, cow's ricotta, truffle dressing (V)

SOMETHING SUBSTANTIAL

OVEN ROASTED CHICKEN SUPREME 39
king brown, baby corn, pancetta, merida jus (GF)

SOUS VIDE AND ROASTED DUCK
BREAST 44
beetroot, witlof, orange, brown butter dressing (GF)

MISO-GLAZED SALMON 43
yuzu-ponzu sauce, pickled vegetable, charred
shishito Peppers (GF)

OVEN ROASTED BARRAMUNDI FILLET 42
fennel and orange salad, chat potato, dill yoghurt sauce
(GF)

MUSHROOM AND RICOTTA PANZOTTI 31
spinach, lemon zest, crisp sage, porcini
mushroom sauce (V)

SIGNATURE CUT

EYE FILLET MB2+ 200G 56

WAGYU TAJIMA TOP SIRLOIN
MB6+ 200G 62

GRASS FED RIVERINE SOUTHERN NSW
SCOTCH FILLET MB2+ 300G 58

TO SHARE

SOUTHERN NSW GRASS FED RIBEYE
ON THE BONE 1.2KG MB4+ 128

BRAISED CAPE GRIM LAMB
SHOUDLER 1.3KG 118

All meal served with roasted garlic puree,
broccolini, your choice of red wine jus, mushroom
sauce, peppercorn sauce (GF)

ON THE SIDE

ROASTED BEET & GOAT CHEESE
SALAD 14
walnut, balsamic vinaigrette (GF,V)

ROASTED BRUSSELS SPROUTS 14
with bacon and maple (DF, GF,)

MASHED POTATO (GF, V) 12

GRILLED CORN ON THE COB 14
with herb butter (GF, V)

FRIES (V) 11

GARDEN SALAD (GF, DF, VGN) 11

SAVOUR THE NIGHT

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AFTER DINNER

or whenever...

TREAT YOURSELF

CHOCOLATE PRALINE TART 18
vanilla mascarpone, chocolate wafer (V)

COFFEE STONE 18
chocolate soil, caramel gel, berries (V)

GREEN TEA YUZU TIRAMISU 18
coconut cream, pistachio (V)

SWEET & DELIGHT

NORTH COAST AFFOGATO 16
byron bay macadamia & wattleseed liqueur,
fresh espresso, vanilla ice cream

TRIO SORBET 15
(GF, DF, VGN)

CHEESE PLATE ... 24
danish blue, brie, and cheddar, grapes, dried
fruit, mixed nuts, cracker (V)

PORT | FORTIFIED (60ML)

GALWAY PIPE TAWNY 10
South Australia

PENFOLDS GRANDFATHER 18
South Australia

MORRIS TOKAY MUSCAT 10
Victoria

STICKY (60ML)

VASSE FELIX 'CANE CUT' SEMILLON 11
Margaret River

DIGESTIVE (30ML)

AMARO MONTENEGRO 8
Italy

YALUMBA EAU DE VIE 12
South Australia

ANTINORI TIGNANELLO GRAPPA 16
Italy

SHERRY (60ML)

FINO INOCENTE DRY 9
Spain

VALDESPINO PEDRO XIMENEZ 10
Spain

COGNAC (30ML)

HENNESSY VSOP 12
France

HENNESSY XO 28
France

LIQUEUR (30ML)

MAC! MACADAMIA & WATTLESEED 9
Byron Bay

MR. BLACK COLD BREW COFFEE 9
Central Coast

GRAND MARNIER ORANGE 9
France

NIGHT CAP? GO ON

BAR MENU

SMALL BITES

RICOTTA STUFFED PITA BREAD ...18
served with raita (V)

MARINATED KALAMATA AND GREEN
OLIVES ... 15
served with grilled focaccia bread (DF, VGN)

POTATO WEDGES ... 15
served with sour cream and sweet chilli (V)

FRIES ... 11
served with tomato sauce and aioli (DF, V)

FISH TACO (2 PCS) ... 19
served with coriander, corn slaw, jalapeno

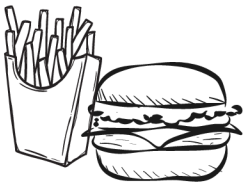
BAKED RICOTTA AND PORTOBELLO
MUSHROOM ... 18
served with crisp basil and balsamic (V, GF)

TRIO OF DIPS ... 24
hummus, baba ghanoush and red capsicum served
with grilled flat bread (V)

FRIED CALAMARI ... 24
served with tomato, basil, lime, squid ink mayo (DF)

CHAR GRILLED MOROCCAN
LAMB SKEWERS ... 26
served with harissa oil and preserved lemon (DF, GF)

DIM SUM BASKET (9 PCS) ... 24
served with soy sauce and sriracha



LARGE BITES

CLUB SANDWICH ... 26
egg, bacon, lettuce, tomato, chicken,
avocado, mayo with fries

WAGYU BEEF BURGER ... 29
bacon, cheddar cheese, lettuce, tomato,
caramelised onions, aioli with fries

GRILLED CHICKEN BURGER ... 26
lettuce, tomato, swiss cheese, avocado,
mayo with fries

BEER BATTERED FISH FILLET ... 26
served with mushy peas, tartare sauce

CHICKEN SCHNITZEL ... 26
served with chips and garden salad

BUTTER CHICKEN ... 26
chicken simmered in creamy tomato sauce
served with jasmine rice

PROSCIUTTO PIZZA ... 29
with fresh prosciutto, rocket, parmesan

PESTO CHICKEN CLUB PIZZA ... 27
chicken breast, fresh tomato onion, mozzarella
topped with pesto aioli and avocado

MARGARITA PIZZA ... 25
mozzarella, tomato and basil (V)

BEEF NACHOS ... 24
sour cream, guacamole, tomato salsa

SUMMER SALAD ... 22
served with summer vegetables, mint and coriander
dressing (GF, DF)

CAESAR SALAD ... 20
cos lettuce, bacon bits, parmesan, anchovy, poached eggs
+ grilled chicken ... 4
+ smoked salmon ... 6



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IN-ROOM DINING

TO START

DIM SUM BASKET soy and sriracha sauce (9pc)	24	PROSCIUTTO prosciutto, pressed melon, fresh basil, buffalo mozzarella (GF)	27
WARM RICOTTA STUFFED PITA BREAD served with raita (V)	18	FRESH SHUCKED SYDNEY ROCK OYSTERS eschalot vinaigrette, lemon (6PCS) (DF, GF)	32
BAKED PORTOBELLO MUSHROOM rich ricotta, earthy Portobello, crispy basil, balsamic glaze (V, GF)	19		

CLASSIC

GRILLED CHICKEN CEASAR SALAD crisp cos lettuce, crispy bacon bits, shaved parmesan, anchovy fillets, grilled chicken, poached egg, tossed in our signature ceasar dressing	22	GRILLED CHICKEN BURGER lettuce, tomato, swiss cheese, avocado, mayo served with fries	23
CLUB SANDWICH egg, crispy bacon, lettuce, tomato, grilled chicken, avocado, mayo served with fries	26	BEEF NACHOS seasoned ground beef, melted cheese, topped with a trio of creamy sour cream, rich guacamole, fresh tomato salsa	23
WAGYU BEEF BURGER bacon, swiss cheese, lettuce, tomato, braised onions, coleslaw, aioli served with fries	27	PROSCIUTTO PIZZA topped with fresh prosciutto, peppery rocket, shaved parmesan cheese	27
		MARGARITA PIZZA mozzarella, tomatoes, basil (V)	24

MAINS

MUSHROOM AND RICOTTA PANZOTTI mushroom, ricotta, spinach, lemon zest, sage, porcini sauce (V)	31	OVEN ROASTED BARRAMUNDI served with a refreshing fennel and orange salad, crispy chat potato finished with a dollop of zesty dill yoghurt sauce (GF)	42
OVEN ROASTED CHICKEN SUPREME served with rich and savory Merida jus, accompanied by roasted king brown mushroom, baby corn, crispy pancetta (GF)	38	BUTTER CHICKEN creamy tomato sauce, infused with a hint of spice and butter, served with jasmine rice	26
GRILLED BLACK ANGUS SIRLOIN topped with a rich red wine jus, served with a side of garden salad and fries, (GF)	43	PAN-SEARED DUCK BREAST served with a sweet and earthy combination of beetroot, crisp witlof, segment of orange finished with a rich brown butter dressing (GF)	44
INDIAN VEGETARIAN CURRY served with a side of steamed rice (GF, DF, VG)	24		

SOMETHING ON THE SIDE

FRIES (V)	11	ROASTED BRUSSELS SPROUTS with bacon and maple (DF,GF)	14
POTATO WEDGES served with sour cream and sweet chilli (V)	14	GARDEN SALAD (GF, DF, VGN)	11
GRILLED CORN ON THE COB with herb butter (GF, V)	14		

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IN-ROOM DINING

THE SWEET LIFE

CHOCOLATE PRALINE TART vanilla mascarpone, chocolate wafer (V,GF)	18
GREEN TEA YUZU TIRAMISU served with coconut cream and pistachio	18
AUSTRALIAN CHEESE PLATE (V) danish blue, brie, cheddar, grapes, dried fruit, mixed nuts and crackers	24

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OVERNIGHT IN-ROOM DINING

MAINS

PESTO CHICKEN PIZZA chicken breast, fresh tomato, onion, mozzarella, topped with pesto aioli and avocado	27
MARGARITA PIZZA (V) buffolo mozzarella. tomato. basil	24
BUTTER CHICKEN (GF) creamy tomato sauce, infused with a hint of spice and butter, served with a side of steamed jasmine rice	28
POTATO WEDGES (V) served with sour cream and sweet chilli	14
FRIES (V)	11

THE SWEET LIFE

GREEN TEA YUZU TIRAMISU served with coconut cream and pistachio	18
AUSTRALIAN CHEESE PLATE (V) danish blue, brie, cheddar, grapes, dried fruit, mixed nuts and crackers	24

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