



## IN-ROOM DINING MENU

Enjoy delicious favourites and enticing beverage options, in the comfort of your room 24-hours a day, 7 days a week.

**Scan IN-ROOM DINING QR code to place order**

Room service orders and requests are subject to a delivery charge of \$9.00.

Please inform us of any allergies or dietary restrictions before placing an order.

# BREAKFAST

From 6am to 11am

v — vegetarian | v̄ — vegan | gf — gluten free | df — dairy free | n — contains nuts | a — Australian seafood |  
m — seafood of mixed origin | i — imported seafood

## À LA CARTE

Bakers Basket (v, n) 15

assortment of danishes, croissants and preserves

Bircher Muesli (v, n) 18

rolled oats, berries, apple, raisins, mixed nuts and bush honey

Buttermilk Pancakes [3] (v) 22

caramelised pears & banana, mascarpone, maple syrup

Cereal (v, n) 14

choice of Weet-Bix, cornflakes, granola, sultana bran, coco pops, just right, rice bubbles or special K

Eggs Benedict (\*) 28

poached eggs, double smoked ham, toasted brioche, hollandaise

Salmon Benedict (\*) 31

poached eggs, smoked salmon, toasted brioche, hollandaise

Free Range Country Eggs (\*) 29

cooked your style, bacon, chicken chipolatas, spinach, tomato, portobello mushrooms

Seasonal Fruit (v̄, df, gf) 21

assortment of freshly sliced fruit

Three Egg Omelette (\*) 25

grilled tomatoes, portobello mushrooms

*extras:*

*add baby spinach, capsicum, mushroom, bacon, cheddar cheese, tomato, onion \$1 each*

*add smoked salmon \$5*

Toast Selection (v) 10

choice of white bread, wholemeal bread, gluten-free bread or sourdough bread  
served with preserves

Yoghurt (v, gf) 15

choice of natural or fruit yoghurt served with fresh berries

Sides 10 ea

avocado (v̄, df, gf)

chicken chipolatas

bacon (df, gf)

hash browns (df)

smoked salmon (df, gf) \$15

(\*) Gluten-free option available upon request.

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# ALL DAY DINING

From 11am to 10pm

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## STARTERS

Superfood Salad (v, gf) 25

roasted pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa  
add smoked salmon or grilled chicken 9

Caesar Salad (gf) 25

baby gem, anchovy dressing, piggy crunch, aged parmigiano, petit herbs  
add smoked salmon or grilled chicken 9

Prawn Poke Bowl (df, l) 32

wasabi and citrus dressing, shredded carrots, radishes, wakame, edamame, avocado, brown rice

Farmed Mixed Mushrooms Pide (v) 25

willberforce farm mushrooms, brown butter, feta cheese, pide bread

## CHEF'S SELECTION PLATTER 30

**Jamon Serrano Gran Reserva** – aged for 18 months

**Salami Picante** – calabrian fermented-spicy salami

**Manchego Cheese 12 Month** – sheep's milk aged for 12 months

**French Brie** – cow's milk aged for 6 weeks

served with mixed olives and crackers

## TASTE OF THAI

'Tod Mun Pla' Barramundi Fish Cakes (a, n) 24   
sweet and spicy cashew nut dipping sauce

BBQ Green Curry Chicken Skewers (df) 24   
tamarind sauce

'Moo Ping' Pork Skewers (df) 27   
coconut-lime glaze

'Crying Tiger' Black Angus Beef (df) 27   
sawtooth coriander, lime & chilli marinade

'Pad Kra Pao' Chicken & Basil Quesadillas 24 

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## SANDWICHES & BURGERS

\*served with beer-battered fries

### Shroomi Vegetarian Burger (v) 26

mushroom patty, sautéed mushrooms, cheddar, pickles, onion and house sauce on a brioche bun

### Grilled Ham & Cheese Sandwich 28

honey ham, cheddar cheese on Turkish roll

### Peri Peri Chicken & Guacamole Burger (v) 30

flame grilled peri peri marinated chicken, guacamole, crisp lettuce, fresh tomato and smoky aioli on a brioche bun

### Cuban Sandwich 30

slow-roasted pork belly, smoky ham, melted cheese, pickles, jalapeño mustard on crisp-buttery roll

### Wagyu Beef Burger 32

crisp lettuce, fresh tomato, pickles, cheddar and chipotle bbq sauce on a brioche bun

\*please note all beef burgers are cooked med well or above only

### \*MAKE IT BETTER

|                      |   |
|----------------------|---|
| extra cheese         | 3 |
| extra bacon          | 5 |
| extra guacamole      | 5 |
| extra wagyu patty    | 8 |
| extra chicken fillet | 8 |

## CLASSIC COMFORTS

### Margherita Pizza (v) 29

tomato sauce, mozzarella cheese, basil

### Pepperoni Pizza 31

beef and pork pepperoni, mozzarella cheese

### Spaghetti Ragù Alla Bolognese 31

beef bolognese sauce, grana padano

### Charred Spiced Cauliflower (v, gf) 33

spiced potatoes & chickpeas, coriander-yuzu chutney

### Butter Chicken (n) 41

basmati rice pilaf, raita, naan bread

### Thai Beef Massaman Curry (df, gf, n) 44

Thai basil, potato, jasmine rice

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## CLASSIC COMFORTS

Lamb Pappardelle 45

saffron pappardelle, slow braised lamb shoulder ragout, pecorino cheese

Free-range Spatchcock 49

farro, buckwheat, pickled chillies, charred lemon jus

Lobster & Prawn Ravioli (m) 49

tiger prawns, white wine & butter sauce

## WINTER WARMERS

Leek & Potatoes Soup (v) 25

cultured cream, smoked almonds, grilled sourdough

Provençal Bouillabaisse (m) 45

prawns, calamari, market fish, saffron & lobster sauce

OBE Organic Beef Cheek (gf) 59

celeriac purée, French shallots, caramelised parsnips, red wine jus

## FROM THE GRILL

Garlic & Herb Chicken Supreme 38

truffled chicken jus

Tasmanian Salmon 43

wasabi-ponzu

King Fish (a, gf) 59

miso glaze, sake & Ikura beurre blanc

NSW MB5 Beef Flank 200gr 61

green peppercorn jus

Black Angus Beef Eye Fillet 200gr 69

cabernet jus

## \*GRILL FEAST ADD ON/ENHANCEMENTS

Garlic Butter Prawns (a, gf) 15

top your steak with garlic butter king prawns

Marrow & Truffle (gf) 15

rich smoked bone marrow with house-made truffle butter

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## SIDES 10

Celeriac Mash (v, gf)  
dutch cream potatoes, celeriac

Broccolini & Kale (v, gf)  
chili and garlic butter

Caramelised Brussels Sprouts (v, gf)  
honey-butter, balsamic, toasted pine nuts

Papaya Slaw (df, gf)  
Thai basil, green papaya, lime & coriander dressing, chili

Parmesan Fries (v, gf)  
cracked black pepper, aged parmesan

Garden Salad (v, df, gf)  
citrus dressing

## DESSERTS

Orange Chocolate Dome (v, n) 22  
orange crèmeux, citrus segments, orange gelée, white chocolate soil (v, n)

Wattleseed Cheesecake (v, n) 22  
dulce de leche, davidson plum, slivered pistachio

Seasonal Fruit (v̄, df, gf) 21

Selection of Australian Cheeses (v, n) 25  
served with crackers and honey

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# OVERNIGHT DINING

From 10pm to 6am

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## Superfood Salad (v, gf) 25

roasted pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa

## Vegetarian Mushroom & Cheese Sandwich (v) 26

Turkish roll, melted mozzarella cheese, mushrooms and caramelized onions  
served with potato crisps

## Grilled Ham & Cheese Sandwich 28

Turkish roll, honey ham, cheddar cheese. served with potato crisps

## Margarita Pizza (v) 29

tomato sauce, mozzarella cheese, basil

## Pepperoni Pizza 31

beef and pork pepperoni, mozzarella cheese

## Butter Chicken (gf, n) 41

basmati rice pilaf

## Thai Beef Massaman Curry (df, gf, n) 44

Thai basil, potato, jasmine rice

## Selection of Australian Cheeses (v, n) 25

served with crackers and honey

## Seasonal Fruit (v̄, df, gf) 21

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