# **BREAKFAST** 6:30 am - 11:00 am

Seasonal fruit salad with natural yoghurt	18
Bircher muesli	14
Granola with coconut yoghurt, maple syrup & berries	18
From the bakery	
Bakery basket	16
Croissant, Danish and chocolate croissant	
Selection of toast	12
Wholemeal, white sourdough, multi-grain, fruit bread or gluten-free bread	

## **Breakfast specialities**

Australian big breakfast (GO) Free-range scrambled, poached or fried eggs with your choice of toast, bacon, chicken sausage, sautéed mushrooms, roasted tomato, hash brown, baked beens	29
Free-range omelette (G) Sourdough, ham, cheese, tomato, onion and mushroom	28
Smashed Avocado (GO) Sourdough, smashed avocado, roquette, poached egg & crumbled feta	27
<b>Eggs Benedict</b> Free-range poached eggs, ham, spinach, hollandaise sauce on an English muffin	27
<b>Breakfast Bap</b> Free range fried egg, bacon, hash brown, BBQ sauce	18
Buttermilk Pancakes With maple syrup, whipped cream and seasonal berries compote, vanilla ice cream	24

#### Additional items - 9

Chicken sausages (3 sausages) Sautéed mushrooms Baked beans

#### Bacon (3 slices) Sliced avocado Hash Brown

Roasted tomatoes Sautéed spinach

# DAY 11:00 am - 9:00 pm

# Salads

Caesar salad (N) (VO)	23
Baby cos lettuce, poached egg, bacon bits, croutons, anchovies, house-made	
dressing	
*Add chicken	5
Salt & pepper squid salad (N) (D)	25

Crispy salt & pepper squid with chef garden salad, chili and lime sauce

Share
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Share	
Cheese Nachos (V) (G)	18
Guacamole, sour cream, jalapenos, cherry tomato salsa, coriander	
*Add bolognese or BBQ pulled pork	9
Sourdough Garlic Bread - 3 slices (V) *Add cheese	12 3
Truffle & Parmesan Fries	18
oaded chips with truffle mayo and fresh grated Pecorino cheese	
Mains	
Creamy Mushroom Pasta (N)	30
ettuccine, mushrooms, creamy mushroom sauce, shaved parmesan, spinach	
300g WA Black Angus beef striploin (G) (E)	46
300g grilled striploin, truffle mash potato, broccolini,	
ed wine jus or black pepper sauce or creamy mushroom	
Fenian's burger (N)	29
Nagyu beef patty, potato bun, cheddar, bacon, whiskey aioli, baby cos lettuce, chips	
BBQ Pulled pork burger (N)	29
Potato bun, Asian slaw, cheddar, onion ring, cos lettuce, chips	20
Chicken parmigiana (N)	30
Crumbed chicken breast topped with nap sauce & mozzarella, garden salad, chips	
Fish n' chips (N)	30
Battered or grilled barramundi fillets, house made tartare sauce, garden salad, chips	

# Sides

Chips & aioli (V) (G)	12
Mashed potato (V) (G)	12
Beer-battered onion rings (V)	12
Grilled broccolini (V) (G)	12

### Dessert

	<b>meringue T</b> curd, soft m	art (N) (V) heringue and ber	ry coulis		18
Chocola	ate whoopie	sandwich (V)			18
Brownie	es sandwicł	n, vanilla ice crear	n, Biscoff crumb, wh	ipped mascarpone	
Sauces	- 3				
Aioli	BBQ	Sweet chilli	Creamy pepper	Red wine jus	
\/-	Vegetarian LVC - V	ogan I. D Mado without dai	nul E = Make without eggs   N = Ma	de without nuts   G = No added gluten	N

DAY 11:00 am - 9:00 pm

## Kids

Chicken tenders and chips	15
Pasta Bolognese	15
Fish n' chips	15
Banger n' mash (G)	15

		18

## NIGHT 9:00 pm - 6:00 am

<b>Classic Caesar Salad (N) (VO)</b> Baby Cos lettuce, boiled egg, bacon bits, croutons, anchovies, Caesar dressing	23
<b>Vegan Curry Filo (VG)</b> Sweet potato, ginger, carrot, chickpeas, coconut cream & spices	28
Madras Beef Curry (D) (N) Braised beef curry, steamed basmati rice, pappadum	36
<b>Filo Chicken Mushroom</b> Chicken tenderloin, creamy mushroom sauce in crispy filo pastry	28
Butter Chicken (N) Aromatic basmati rice, pappadum, mixed vegetables pickles	34
<b>Pizza Margherita (V)</b> Pizza sauce, mozzarella cheese, basil	28

### **WINES**

Sparkling	
<b>Aurelia Prosecco NV 200ml</b> Mudgee, NSW	12
<b>McPherson Alexandra Brut 750ml</b> WA	48
Red	
<b>Wild Oats Shiraz 187ml</b> Mudgee, NSW	12
<b>Chain of Fire Shiraz Cabernet 750 ml</b> South East Australia	44
White	
<b>Wild Oats Sauvignon Blanc 187ml</b> WA	12
Chain of Fire Semillon SB 750 ml	44

#### Rosé

South East Australia

12 Luna Rosa Rosado 187 ml Central Ranges, VIC

V = Vegetarian | VG = Vegan | D = Made without dairy | E = Make without eggs | N = Made without nuts | G = No added gluten

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. Please note that our products are produced in commercial kitchens which contain / use the allergens of peanuts, tree nuts, seafood, soy, milk (and other

dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free. All menus are subject to availability and change.

### BEERS

Corona Extra pale lager, 4.5% ABV	12
Heineken pure malt lager, 5.0% ABV	12

# **SOFT DRINKS**

Coca-Cola classic 330ml	5
Coca-Cola No sugar 330ml	5
Sprite 330ml	5
Fanta 330ml	5
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# **NON-ALCOHOLIC**

Heineken 0.0	10
Guinness 0.0	10
Capi Still water 500ml	8
Capi Sparkling water 500ml	8

# Cocktails available in our Sen5es Bar and Fenians Irish Pub

