



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

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

Croft 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) 32

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

Wild Mushroom (v) 26

sautéed wild mushrooms, green tahini, goat chèvre, rustic rye

Doubled Smoked Pork Belly (df) 25

rotkohl, jalapeño mustard, focaccia

MEDITERRANEAN GRAZING BOARD 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 (n) 24



sweet and spicy cashew nut dipping sauce

BBQ Green Curry Chicken Skewers (gf, df) 24



tamarind sauce

'Moo Ping' Pork Skewers (gf, df) 27



coconut-lime glaze

'Crying Tiger' Black Angus Beef (gf, df) 27



sawtooth coriander, lime & chilli marinade

'Pad Kra Pao' Chicken & Basil Quesadillas 24



ALL DAY DINING

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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 Burger (v) 30

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

Cuban Sandwich 30

slow roasted pork belly, smoky ham, melted cheese, pickles, jalapeno mustard on Turkish 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

bacon	5
cheese	3
guacamole	5
wagyu patty	8
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) 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

Twice-cooked Duck Maryland 48
braised cabbage, brussels sprouts, gremolata

Lobster & Prawn Ravioli 49
tiger prawns, white wine & butter sauce

WINTER WARMERS

Fire-roasted Pumpkin Soup (v) 25
grilled sourdough

Baked Salmon Fillet 45
oven baked with fried onions and confit garlic cream cheese served with broccolini & kale

Beef Bourguignon 51
slow-braised beef cheek, red wine traditional French stew served on celeriac mash

FROM THE GRILL

Garlic & Herb Free-Range Chicken 38
truffled chicken jus

Cone Bay Barramundi 43
herb gremolata sauce

Tasmanian Salmon 43
wasabi-ponzu

NSW MB5 Beef Flank 200gr 61
green peppercorn jus

Black Angus Beef Eye Fillet 200gr 64
cabernet jus

GRILL FEAST ADD ON/ENHANCEMENTS

Garlic Butter Prawns (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

Hot Chocolate Lava Cake (v, gf) 22
crème fraîche and macerated berries

Sticky Date Pudding (v) 22
dulce de leche, chantilly cream

Banoffee Tart (v) 22
biscoff, banana cremeux, caramelised banana, pâte sablée

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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