

IN ROOM DINNER MENU TUESDAY - SATURDAY 5PM-9PM

Mains

Wagyu beef burger & chips	\$34
Battered fish & chips	\$32
Pumpkin Risotto (V)	\$38
Roast pumpkin/parmesan/mushroom/buerre blanc	
Chicken Schnitzel Parmigiana	\$42
Frites & Garden salad	
Grill King Prawns	\$48
Green Yamba king prawns, garlic butter	
Seafood lover pizza	\$38
Prawn cutlet, squid, mussel, mozzarella, brie, basil	
Margarita Pizza (V)	\$34
Heirloom cherry tomato, fresh buffalo mozzarella, basil	
Steak - Frites	\$44
220g Grainge silver rump steak, frites, Jus	
Beef Filet Mignon	\$48
200g Grainge black Angus Eye fillet	
Crème cauliflower/sauté mushroom/parmesan tuil	
Lamb rack	\$48
French trim double rib lamb rack/mint sauce/sauté greens	
Barramundi en papillote	\$45
Sauté winter vegetable and Japanese wasabi sauce	
King prawns & chorizo pasta	\$45
Heirloom cherry tomato, confit, basil	
Salmon buerre blanc	\$45
Pan fired salmon/crisp baby potato/chive crème fraiche/buerre blanc sauce	
Creamy Mushroom chicken linguini	\$42
Crisp skin supreme chicken breast mushroom cream sauce	
Squid ink pasta	\$45
Blue swimming crab meat/confit garlic olive oil/lemon& herbs	

Smalls

Cream cauliflower soup (v)	\$16
Cauliflower and chickpea soup served in bread bowl	
Chicken liver parfait	\$26
Cornichon/onion relish/parmesan tuil	
Artisan cantina sourdough (v)	\$14
Balsamic and fennel olive oil	
Lamb cutlet	\$26
Marinated & crumbed with Moroccan spices, garlic aioli	
Fresh Buffalo mozzarella (v)	\$22
Avocado, petit cos, capers, baguette crouton	
Salt & Pepper fried Calamari	\$18
Chicken Nuggets	\$18
Cocktail Spring rolls and samosa's (V)	\$15
Tempura Prawn cutlets	\$18
Herb and Garlic Bread (V)	\$14

Accompaniments

Pomme Frites	\$12
Potato Wedges	\$12
Sweet Potato Fries	\$14
Garden Salad with Champagne Vinaigrette	\$12
French Baguettes	\$12
Gems Baby cos & Parmesan	\$12
Sauté French Beans	\$15
Crispy Baby Potatoes	\$12

****Please let staff know if you have any dietary requirements and we will try our best to accommodate.***

*****Please note a \$8 delivery fee applies to all room service orders***

SUNDAY & MONDAY 5PM-9PM

Chicken liver parfait	\$26
Cornichon/onion relish/parmesan tuil	
Fresh Buffalo mozzarella (v)	\$22
Avocado, petit cos, capers, baguette crouton	
Salt & Pepper fried Calamari	\$18
Chicken Nuggets	\$18
Cocktail Spring rolls and samosa's (V)	\$15
Tempura Prawn cutlets	\$18
Herb and Garlic Bread (V)	\$14
Wagyu beef burger & chips	\$34
Battered fish & chips	\$32
Chicken Schnitzel Parmigiana	\$42
Frites & Garden salad	
Grill King Prawns	\$48
Green Yamba king prawns, garlic butter	
Margarita Pizza (V)	\$34
Heirloom cherry tomato, fresh buffalo mozzarella, basil	
Pomme Frites	\$12
Potato Wedges	\$12
Sweet Potato Fries	\$14
Garden Salad with Champagne Vinaigrette	\$12
French Baguettes	\$12

Please turn over for kids meal, dessert & beverage options

Soft Drinks & Juice

Sprite, Coca Cola, Coke Zero	5
Soda, Tonic, Ginger Ale	5
Lemon Lime & Bitters	6
Selection of Orange, Pineapple, Apple, Cranberry, Guava and Tomato Juices	6
Still / Sparkling Water Small	5
Still / Sparkling Water Large	10

Non - Alcoholic Selection

Fluere (Botanical Blend)	12
Jacob's Creek Riesling	12 50
Plus & Minus Pinot Noir	12 50
Heaps Normal Beer	10
Heiniken Zero	10
Mocktails	12

Signature Cocktails 21

Lycheeta	(vodka, lychee liquor, pink grapefruit)
Ruby Rose	(vodka, strawberry liquor, prosecco)
Bon Apple Tea	(Gin, Apple liquor, green tea, lemon juice)
Breakfast @ Tiffany'	(Vodka, Chambord, Cointrieu, lemon)
Te-quila The Lights	(tequila, blue curacao, blackcurrant, lime & pineapple juice)

Classic Cocktails 20

Expresso Martini	French Martini
Classic Martini (Gin/Vodka)	Margarita
Cosmopolitan	Aperol Spritz
Long Island Iced Tea	Daquiri
Negroni	Old Fashion
Mojito	Caprioska

Beer

Heineken	12
White Rabbit Pale Ale	12
Kosciusko Pale Ale	12
James Squires 150 Lashes Pale Ale	12
James Boags	12
Tooheys Extra Dry	12
Hahn Super Dry	12
Pipsqueak Cider	10
James Boags Light	10

BEVERAGES MENU

Sparkling

De Bortoli Legacy Brut (<i>Riverina, NSW</i>)	10 39
Bandini Prosecco (<i>Veneto, Italy</i>)	14 49
Veuve Ambal Rose Brut NV (<i>France</i>)	55
Chandon Vintage Brut (<i>Yarra Valley, VIC</i>)	15 70
Veuve Clicquot (<i>France</i>)	120

Pink, Sweet & Dessert

AIX Rose (<i>Provence, France</i>)	16 70
Mojo Moscato (<i>SA</i>)	12 49
Frogmore Iced Riesling (375ml) (<i>Coal River, TAS</i>)	16 54

White

De Bortoli Legacy Semillon Sav Blanc (<i>Riverina, NSW</i>)	10 39
The Falls Sauvignon Blanc (<i>Adelaide Hills, SA</i>)	13 49
Dog Point Sauvignon Blanc (<i>Marlborough, NZ</i>)	65
Domaine Christian Salmon Sancerre (<i>Sancerre, France</i>)	110
TAR & Roses Pinot Grigio (<i>King Valley, VIC</i>)	15 59
Keith Tullock 'Perdiem Pario' Pinot Gris (<i>Hunter Valley</i>)	48
De Bortoli Legacy Chardonnay (<i>Riverina, NSW</i>)	10 39
Reverie Chardonnay (<i>Pays d'Oc, France</i>)	15 65
Keith Tullock Chardonnay (<i>Hunter Valley</i>)	75
Lark Hill regional Riesling (<i>Canberra District, NSW</i>)	14 52
Rockbare Riesling (<i>Clare Valley, SA</i>)	65

Red

Alta Pinot Noir (<i>Yarra Valley, VIC</i>)	16 65
Fringe Society Pinot Noir (Regional, France)	75
The Pawn Tempranillo (<i>Adelaide Hills, SA</i>)	15 68
De Bortoli Legacy Shiraz (<i>Riverina, NSW</i>)	10 39
Bruno Shiraz (<i>Barossa Valley, SA</i>)	14 50
Vincent Paris Syrah VDP Collines Rhodaniennas (<i>Cornas, FR</i>)	75
Henschke 'Henrys Seven' Shiraz Blend (<i>Barossa Valley, SA</i>)	85
De Bortoli Legacy Cab Merlot (<i>Riverina, NSW</i>)	10 39
Robert Stein 'Farm Series' Merlot (<i>Mudgee, NSW</i>)	14 49
Wild Rock Merlot Malbec (<i>Hawkes Bay, NZ</i>)	70

AVAILABLE EVERYDAY 5PM-9PM

Kids Meal

Battered Fish & chips	\$22
Salt & Pepper Squid & Chips	\$22
Chicken Parmigiana & Chips	\$22
Spaghetti Bolognese	\$22

Desserts

Banana Split	\$16
Chocolate Fondant	\$20
Trio of Ice Cream	\$16
Bowl of Fruit	\$18
Chef Selection Cheese Platter (Cheese Platter not available on Sunday & Monday)	\$35

***Please let staff know if you have any dietary requirements and we will try our best to accommodate.**

****Please note a \$8 delivery fee applies to all room service orders**