

## IN ROOM DINING

Lunch Thursday -Saturday 12pm - 2:00pm

Dinner Tuesday - Saturday 5pm - 9pm

### ENTREES

French Garlic Bread (v)	15
Truffle, mushroom & parmesan arancini (v)	15
Seared scallop (3pcs) (df, gf) <i>Strawberry salsa, cucumber, apple consume</i>	22
Grilled lamb cocktail cutlet (df, gf) <i>Cucumber, mint sauce, mayonnaise</i>	24
Crab cream soup <i>Served in bread bowl</i>	28

### MAINS

Chicken parmigiana <i>Frites and garden salad</i>	36
Salmon meuniere <i>Pan fried salmon, Lemon butter meuniere sauce</i>	46
Duck a la orange (gf) <i>Five spice &amp; citrus duck breast, brown sugar &amp; butter-orange sauce</i>	46
Crab meat spaghetti <i>Blue swimmer claw crab meat, parsley, lemon</i>	38
Pasta Napolitana (v, df)	32
Battered Fish & Chips	32
Wagyu Beef Burger	36

### FROM THE GRILL

Steak au Poivre <i>220g grange silver striploin, saute green vegetables</i>	46
Filet mignon <i>200g grange silver black Angus Eye fillet, english spinach, mushrooms</i>	52
Double lamb rack <i>French trim lamb rack, cucumber and mint salsa</i>	52
Garlic butter Tiger Prawns <i>Saute kale and burnt lemon</i>	48

### SIDES

Pomme frites (vg)	12
Garden salad with mustard seed vinaigrette (vg, df, gf)	12
Grilled broccolini & roast almonds (v, df, gf)	15

### KIDS MEALS

Served with frites and tomato sauce

Battered Fish	19
Salt & Pepper Squid	19
Chicken nuggets	18

### SOMETHING SWEET

Vanilla Earl Grey crème brulee (v)	20
French cheese cake (v)	22
Double Chocolate fondant (v)	26

### SMALL BITES

Available Tuesday - Saturday 3pm - 9pm

Pomme frites (vg)	12
Potato wedges (vg)	12
Garlic bread (v)	15
Truffled, mushroom & parmesan arancini (v)	15
Salt & pepper calamari	18
Chicken nuggets	18

## IN ROOM DINING

SUNDAY & MONDAY

5PM - 9PM

### SMALL BITES

Pomme frites (vg)	12
Potato wedges (vg)	12
Garlic bread	15
Truffled, mushroom & parmesan arancini (v)	15
Salt & pepper calamari	18
Chicken nuggets	18
Garden salad with mustard seed vinaigrette (vg, df, gf)	12

### MAINS

Chicken parmigiana <i>Frites and garden salad</i>	36
Battered Fish & Chips	32
Wagyu Beef Burger	36

### KIDS MEALS

Served with frites and tomato sauce

Battered Fish and chips	19
Salt & Pepper Squid and chips	19
Chicken nuggets and chips	18

### SOMETHING SWEET

Vanilla Earl Grey crème brulee (v)	20
French cheese cake (v)	22
Double Chocolate fondant (v)	26

\*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

## SPARKLING

De Bortoli Legacy Brut ( <i>Riverina, NSW</i> )	10   39
Veuve Ambal Rose Brut NV ( <i>France</i> )	14   57
Bandini Prosecco ( <i>Veneto, Italy</i> )	15   60
Veuve Clicquot ( <i>France</i> )	155

## PINK & SWEET

Mojo Moscato ( <i>SA</i> )	12   49
Wirra Wirra Mrs Wigley Grenache Rose ( <i>SA</i> )	14   56
AIX Rose ( <i>Provence, France</i> )	18   82

## WHITE

De Bortoli Legacy Semillon Sauvignon Blanc ( <i>Riverina, NSW</i> )	10   39
The Falls Sauvignon Blanc ( <i>Adelaide Hills, SA</i> )	15   62
Johnson Estate Sauvignon Blanc ( <i>Marlborough, NZ</i> )	67
De Bortoli Legacy Chardonnay ( <i>Riverina, NSW</i> )	10   39
Reverie Chardonnay ( <i>Pays d'Oc, France</i> )	67
Keith Tulloch Chardonnay (Hunter Valley, NSW)	79
TAR & Roses Pinot Grigio ( <i>King Valley, VIC</i> )	15   65
Keith Tulloch 'Perdiem Pario' Pinot Gris (Hunter Valley, NSW)	58
Lark Hill regional Riesling ( <i>Canberra District, NSW</i> )	16   67

## RED

De Bortoli Legacy Shiraz ( <i>Riverina, NSW</i> )	10   39
Bruno Shiraz ( <i>Barossa Valley, SA</i> )	14   59
'Henschke 'Henry's Seven' Shiraz Blend ( <i>Barossa Valley, SA</i> )	94
Robert Stein Farm Series Merlot ( <i>Mudgee</i> )	62
De Bortoli Legacy Cabernet Merlot ( <i>Riverina, NSW</i> )	10   39
Pedestal Cabernet Sauvignon ( <i>Margaret River, WA</i> )	16   66
Bremerton 'Special Release' Malbec ( <i>Langhorne Creek, SA</i> )	59
Alta Pinot Noir ( <i>Yarra Valley, VIC</i> )	16   67
Fringe Society Pinot Noir (Regional, France)	78
The Pawn Tempranillo ( <i>Adelaide Hills, SA</i> )	17   72

## BEER \$12

Heineken
James Boags
Hahn super Dry
James Squires 150 Lashes Pale
Kosciuszko Pale Ale

## CLASSIC COCKTAILS \$20

Aperol Spritz
Margarita
Expresso Martini
Long Island Iced Tea
Negroni
Mojito

## SIGNATURE COCKTAILS \$21

Pimms Potion	(Pimms, Strawberry Liqueur, lime juice, fresh mint, soda)
Midori Spritz	(Midori, Apple & Lime Juice, Tonic water)
Ruby Rose	(vodka, strawberry liqueur, prosecco)
Lycheeta	(vodka, lychee liqueur, pink grapefruit, Lime Juice)
Bon Apple Tea	(gin, apple liqueur, apple juice, green tea, lemon juice)
Breakfast @ Tiffany's	(vodka, chambord, cointrieu, lemon juice)
Te-quila Lights	(tequila, blue curacao, blackcurrant, lime & pineapple Juice)
Coco Daiquiri	(Rum, coconut syrup, lime juice)

## DESSERT COCKTAILS \$22

Happy Egg	(baileys, Frangelico, butterscotch liqueur, milk)
Caramel Latte	(vodka, baileys, kahlua, coffee, caramel syrup)

## NON ALCOHOLIC SELECTION

Heiniken Zero	10
Mocktails	12
(Virgin Mojito, Strawberry, Mixed fruit)	

## SOFT DRINKS & JUICE

Sprite, Coca Cola, Coke Zero, Soda, Tonic, Ginger Ale	5
Lemon Lime & Bitters	6
Orange, Pineapple, Apple, Cranberry, Mango, Tomato	6
Still / Sparkling Water Large	10

## TEA & COFFEE

The Roster Guy Barista Coffee	6
Soya Milk / Almond Milk / Lactose free Milk 0.6	
Selection of Dilmah Exceptional Tea's	6
English Breakfast, Earl grey, Jasmine Green, Pure Chamomile, Peppermint	

## SPIRITS

### Rum

Bundaberg 12
Bacardi Blanco 12
Captain Morgan 12

### Tequila

Olmeca Alto 12
Patron Silver 15

### Gin

Gordons 10
Bombay Sapphire 12
Big River Cinn 13
Tanquaray 14

### Vodka

Belvedere 14
Kettle one 10
Big River 3 Grains 12

### Cognac

Courvoisier VSOP 14
Remy Martin 14
Napolean 12

### Port

Penfold 12
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### Whiskey

Red Label 10
Black Label 14
Chivas 12y Regal 14
Glenmorangie 14
Canadian Club 12
Oban 14 16
Jameson 12

### Bourbon

Makers mark 12
Jack Daniels no. 7 12
Jim Beam 12
Southern Comfort 10

### Liquors

Malibu 10
Midori 10
Frangelico 10
Baileys 10
Pimms 10
Campari 10
Aperol 10
Amaretto 10
Kahlua 10