

FOOD AND BEVERAGE OPENING HOURS

dapl restaurant

Modern Australian Dining

6.30am - 10.00am | Monday to Friday

6.30am - 10.30am | Weekends and Public Holidays

6.00pm - 9.30pm | Daily

Enjoy a delicious breakfast buffet selection of modern Australian cuisine highlighting locally sourced produce and native ingredients.

À la carte and set menu dining is available in the evening.

Two Donkeys

Cafe and Grab n Go

Located on Astor Terrace

6.30am - 2.00pm | Monday to Friday

Coffee, breakfast, lunch and take-away items for those in a rush. Pop in for breakfast and enjoy a barista coffee in one of our signature “ugly mugs”!

The Lobby Bar

Drinks and Bar Menu

6.30am - Late | Daily

Join us for a morning coffee or indulgent bar snacks and muse over our extensive cocktail and wine list.

Social Hour from 4.00pm until 6.00pm daily

In-Room Dining

All Day Dining

24 hours Monday to Sunday

With an extensive range of in-room dining options, you'll be spoilt for choice, whatever the time of day or night.

ROOM SERVICE BREAKFAST

6.00am - 11.00am daily

Tray charge of \$7 applies

CONTINENTAL SELECTION

TOAST 8
fruit loaf | white | multi | wholemeal | GF bread
jam | marmalade | honey | peanut butter | vegemite v

TROPICAL BIRCHER 14
passionfruit coulis, seasonal fruits v

GOLDEN SYRUP GRANOLA CLUSTERS 14
baked granola with syrup, fresh and dried fruit,
coffee natural yoghurt v

ADD ON

Bacon 6
Seared Tomato 4
Avocado 5
Toasted Turkish 2
Two Eggs 4
Mushrooms 4
Hashbrown 3
Haloumi 6

HOT SELECTION

EGGS ON TOAST 12
poached | scrambled | fried
on turkish bread v, DF, GFO

PORK BELLY EGGS BENEDICT 18
two poached eggs, soy braised pork belly,
spinach, hollandaise on toasted turkish bread GFO

SMASHED AVOCADO ON TOAST 16
cranberry coulis, fetta, toasted
wholegrain and seeds on turkish bread v, GFO

SMOKED HAM AND CHEESE OMELETTE 17
toasted turkish bread and grilled tomato GFO

BREAKFAST BURGER 17
bacon, fried egg, smoked tomato relish, provolone,
rocket leaves on a milk bun GFO

BREAKFAST BRUSCHETTA 17
heirloom tomatoes, persian fetta, smoked pork bel-
ly, rocket leaves, sourdough and balsamic glaze GFO
turn it vego with avocado

ROOM SERVICE ALL DAY DINING

11.00am - 10:30pm daily

Tray charge of \$7 applies

COMFORT

B.L.A.T	20
bacon, cos lettuce, avocado, tomato and mayonnaise on turkish bread with fries and aioli	
PAPRIKA BEEF BURGER	22
beef patty, bacon, tomato, gruyere cheese and smokey barbeque sauce on a milk bun with fries and aioli	
GRILLED HALLOUMI SANDWICH	20
avocado, tomato, candied onion and mayonnaise on turkish bread with fries and aioli v	
FRIED CHICKEN BURGER	22
grilled pineapple, cos lettuce, tomato, provolone cheese and aioli on a milk bun with fries and aioli	
CARNIVORE 9" PIZZA	20
smoked BBQ base, sliced chicken breast, salami, bacon, chorizo and shredded mozzarella	
MARGHERITA 9" PIZZA	19
tomato sugo base, heirloom tomatoes, bocconcini, basil, shredded mozzarella v	

COMFORT

CHICKEN CAESAR SALAD	22
cos lettuce, bacon, parmesan cheese, poached egg, croutons, caesar dressing	
VEGETABLE & CHICKPEA CURRY	30
seasonal vegetables in a mild curry sauce, served with basmati rice, kachumber, pappadums and coconut raita VGN, GF	
BUTTER CHICKEN	34
marinated chicken thigh in a spiced creamy curry sauce, served with basmati rice, kachumber, pappadums and coconut raita GF	
PASTA	25
choice of pasta and sauce, served with shaved parmesan and croutons	
POTATO GNOCCHI, PAPPARDELLE OR RIGATONI	
herbed tomato sugo vgn exotic mushroom & truffle alfredo v basil cream pistou v	
add-ons	6
prawns smoked speck chicken breast chorizo	

TASTES OF DAPL

6.00pm – 9:30pm daily
Tray charge of \$7 applies

MAINS

LEMON THYME CHICKEN SUPREME 45
wilted spinach, butternut squash, apricot nectar
velouté

BUSH SPICED KANGAROO LOIN 49
blended sweet potato, confit onion, davidson
plum jus

BARKERS CREEK 300GM PORK CUTLET 47
sauteed mushroom assiette, rosella and honey
mustard, native greens GF

WARRIGAL GREEN GNOCCHI 40
lemon myrtle cream, pecorino, fried enoki,
bronze fennel v, VEO

PAN FRIED SALMON 45
green apple, feenel and celeriac remoulade,
charred lemon, ice-plant GF

58° PEPPERMINT GUM LAMB BACKSTRAP 49
parsnip marsala, watermelon radish, native
currant glaze, chive GF

STEAKS

Served with charred truss tomato and
choice of sauce
mushroom cream | port jus | pink peppercorn sauce

FIVE FOUNDERS 200GM BEEF EYE FILLET 53

BEEF CITY BLACK 300GM SIRLOIN 49

SOUTHERN PRIME 250GM BEEF RIBEYE 45

SIDES

POMMES PUREE 10
spring onion, dijon GF, v

BURNT BUTTER BRUSSELS SPROUTS 13
currants, almonds GF v

CHICORY SALAD 13
witlof leaves, toasted walnuts, chèvre, grapes,
blood orange vinaigrette v

POTATO FRIES 12
native spice blend, aioli v, DF

MAPLE GLAZED BABY CARROTS 13
cinnamon gum yoghurt, native dukkah v, GF

DESSERTS

PINEAPPLE THYME ALMOND CAKE 23
coconut labneh, lemon curd VE, GF

LAVENDER CHEESECAKE 23
berries, honey, sablé v

JAFFA DELICE 23
eucalyptus honeycomb, orange medley v

AUSTRALIAN CHEESE 25
nimbin valley ash brie, king island smoked cheddar,
southcape blue, plum pate de fruit, golden
macadamias, charcoal lavosh, vegemite glass v, GFO

KIDS ROOM SERVICE PACKAGES

6.00am – 11.00am – Breakfast | 11.00am – 10.30pm – All Day

Tray charge of \$7 applies | children 12 and under only

KIDS BREAKFAST PACKAGE 16

Choice of one meal, one beverage and served with a yoghurt or diced fruit cup.

BACON AND EGG PLATE

sourdough, bacon, fried egg & tomato sauce GFO, VO

BACON AND EGG BURGER

bacon and fried egg on a bun vo

NUTELLA PANCAKES

2 nutella pancakes with cream and berries v

WARM CROISSANT

choice of ham and cheese or tomato and cheese vo

BEVERAGE SELECTION

COLD DRINK

Pepsi | Pepsi Max | Sprite | Solo | pink lemonade
apple juice | orange juice | pineapple juice

MILKSHAKE

chocolate | vanilla | strawberry | caramel | milk

HOT CHOCOLATE

full cream | skim | (dairy free options available)

KIDS ALL DAY PACKAGE 20

Choice of one meal, one beverage and one ice-cream.

BURGER

choice of beef or vegetable patty, cheese and tomato sauce on a bun with a small side of fries vo

PASTA

choice of bolognaise or napoli sauce, spaghetti and cheese vo

NAPOLI PIZZA

choice of ham & cheese or tomato and cheese, with a napoli sauce base vo

FRIED WITH FRIES

choice of 4 chicken nuggets or a battered fish with a side of fries and tomato sauce

VANILLA ICE-CREAM

with choice of flavoured topping
chocolate | vanilla | strawberry | caramel

smaller servings for our younger guests

ROOM SERVICE OVERNIGHT

10.30pm – 6:00am daily

Tray charge of \$7 applies

CARNIVORE 9" PIZZA 20

smoked bbq base, sliced chicken breast, salami, bacon, chorizo and shredded mozzarella

MARGHERITA 9" PIZZA 19

tomato sugo base, heirloom tomatoes, bocconcini, basil, shredded mozzarella V

BUTTER CHICKEN 34

marinated chicken thigh in a spiced creamy curry sauce served with basmati rice, kachumber, pappadums and coconut raita

VEGETABLE & CHICKPEA CURRY 32

seasonal vegetables in a mild curry sauce served with basmati rice, kachumber, pappadums and coconut raita VGN, GF

CHICKEN TOASTED SANDWICH 15

chicken breast, pesto, mozzarella cheese and paprika butter on toasted sourdough

MEDITERRANEAN VEGETABLE TOASTED SANDWICH 15

mixed grilled vegetables, mozzarella cheese, pesto on toasted sourdough v

CROQUE MONSIEUR 15

shaved ham and gruyere cheese with dijon butter on toasted sourdough

ROOM SERVICE BEVERAGES

24 Hours

Tray charge of \$7 applies

NON-ALCOHOLIC

Available 24 hours

SOFT DRINKS 330ML 5
Pepsi | Pepsi Max | Lemonade | Solo
| lemon, lime and bitters | ginger beer

SODAS BY FAMOUS SODA CO. 330ML
5
pink lemonade | blood orange | passionfruit
| lemon
(sugar free)

JUICES BY SAM'S JUICE 375ML
5.5
orange | apple | apple guava | all day brekky |
pineapple | green lunch

MINERAL WATER BY APANI 500ml 750ml
still or sparkling 7 10

TEA AND COFFEE

COFFEE BY VITTORIA 8oz 12oz
espresso | cappuccino | latte | 4.5 5
flat white | piccolo | macchiato
| mocha | hot chocolate | chai | dirty chai

SPECIALTY MILKS 0.7
almond | soy | lactose free | oat

SYRUPS 0.7
hazelnut | vanilla | caramel

TEA BY LA MAISON DU THÉ 4.5
English breakfast | earl grey | green tea | chamomile
| lemon and ginger | peppermint

ICED DRINKS 6.5
coffee | chai | mocha | chocolate

SMOOTHIES

Available 6.00am - 10.30pm

DETOX ZING
banana, blueberry, carrot, courgette,
ginger, apple juice

FIRESTARTER
mango, pineapple, coconut, chilli,
lime, apple juice

AVO GO GO
mango, spinach, broccoli, avo, coconut,
ginger, lime, apple juice

COCO LOCO
mango, pineapple, coconut, lime,
mint, coconut water

BIG 5
pineapple, mango, strawberry, kiwi, coconut water

STRAWBERRY SPLIT
strawberry, banana, almond milk

PASH 'N' SHOOT
passionfruit, mango, pineapple,
coconut milk, coconut water

BERRY GO ROUND
strawberry, blackberry, raspberry, apple juice

MILKSHAKES

chocolate | banana | strawberry | vanilla | caramel |
cookies and cream | blue heaven | lime

8

6

ROOM SERVICE BEVERAGES

24 Hours

Tray charge of \$7 applies

BEER

Local craft selection

Brewed by Revel Brewing Co. Bulimba, Brisbane

CANNED CRAFT BEER

PACIFIC HAZE 4.2% 11

Brewed with Australian malt and hops from Oceania, the beer pours a delicate yellow haze with tropical fruit flavours and a refreshingly crisp finish.

THE REVELLER MID STRENGTH 3.5% 10

When you want to revel a little lighter without compromising on flavour, this is the perfect beer. Light-bodied, crisp, and jam-packed with tropical fruit flavours.

OXFORD PALE ALE 5% 11

Full of character and offering the perfect balance of drinkability and flavour. Championing new world hops, the beer is citrusy, piney and fruity. An American pale at its best.

SESSIONAL BEER 12

Revels sessional beers are produced for differing climatic conditions and traditions. Please ask our bar tenders for the updates on our current sessional beer offerings.

OTHER BEERS AND CIDERS

Little Creatures pale ale 5.2% 10

Great Northern original 4.2% 9

Corona 4.5% 10

Stone and Wood pacific ale 4.4% 10

Peroni Nastro Azzuro 5% 10

Brookvale Union ginger beer 4% 11

Three Oaks cider 5% 10

Rekorderlig Blush rosé 4% 11

WINE

SPARKLING

Dunes & Greene brut 11

ANGASTON SA 200 ML

Dunes & Greene prosecco 50

ANGASTON SA 750 ML

ATÉ sparkling brut 48

MULTI REGIONAL AUSTRALIA 750 ML

MOSCATO AND ROSÉ

Bottega Petalo Dell'amore moscato 11

VENETO IT 200ML

Angove rosé 10

PARINGA SA 187 ML

ATÉ rosé 48

MULTI REGIONAL AUSTRALIA 750 ML

Kismet moscato 48

MULTI REGIONAL AUSTRALIA 750ML

WHITES

Angove chardonnay 10

MCLAREN VALE SA 187ML

Oxford Landing sauvignon blanc 10

BAROSSA VALLEY SA 187ML

St Clair sauvignon blanc 28

MARLBOROUGH NZ 375ML

ATÉ sauvignon blanc 48

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ chardonnay 48

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ pinot grigio 48

MULTI REGIONAL AUSTRALIA 750 ML

Wild Rock pinot gris 55

MARLBOROUGH NZ 750ML

Twin Islands sauvignon blanc 48

MARLBOROUGH NZ 750ML

ROOM SERVICE BEVERAGES

24 Hours

Tray charge of \$7 applies

WINE

REDS

Oxford Landing shiraz 10

BAROSSA VALLEY SA 187ML

Oxford Landing merlot

10

BAROSSA VALLEY SA 187ML

Angove cabernet sauvignon

10

MCLAREN VALE SA 187ML

Bleasdale Mulberry Tree cabernet sauvignon 28

LANGHORNE CREEK SA 375ML

Saint Clair pinot noir

30

MARLBOROUGH NZ 375ML

ATÉ shiraz

48

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ cabernet sauvignon

48

MULTI REGIONAL AUSTRALIA 750 ML

Rustic Bay pinot noir

55

MORNINGTON PENINSULA VIC 750ML

Bruno shiraz

52

BAROSSA VALLEY SA 750ML

SPIRITS

BROOKVALE UNION

11

vodka lemon lime bitters | ginger beer |

spiced rum and ginger beer | tropical ginger beer |

vodka and peach iced tea | lemon squash

SNACKS

TYRRELLS CRINKLY CHIPS 45g 4.5

mature cheddar and chives

salt and vinegar

sea salted

HARVEST BOX 45G 4.5

spiced up | rosemary and garlic roasted nuts,

chickpeas and seeds

we love nuts | roasted cashews, almonds,

brazils and peanuts, lightly salted

BBQ crunch | roasted Australian almonds

with toasted corn

LINDT EXCELLENCE CHOCOLATE BAR 35G 4.5

SCOTT BROTHERS CANDY 155G 10

fruit rock candy

bulls eyes mints