

# BREAKFAST

BUFFET BREAKFAST \$32 | CONTINENTAL BREAKFAST \$20

BUTTERMILK PANCAKES ....\$24  
Roast banana. maple syrup. cream (V)

EGGS BENEDICT ....\$24  
Poached eggs. double smoked ham.  
sautéed spinach. english muffin. hollandaise

BRONTE WRAP ....\$19  
Fried eggs. bacon. jalapeno. hash brown.  
mozzarella cheese

FARMER JO GRANOLA ....\$18  
Coconut yoghurt. seasonal fruit.  
Malfroy's wild flower honey (V)

THE 'ATB' ....\$18  
Avocado. tomato. basil. fig glaze.  
on sourdough (VGN)

EGGS TO YOUR LIKING ....\$14  
Two eggs. roast tomato. sourdough (V)

CHEF'S OMELETTE ....\$23  
Three eggs. mushroom. tomato. chives.  
cheddar cheese. avocado. sourdough (V)

BREKKIE BUN ....\$15  
Fried egg. bacon. cheddar cheese.  
bbq sauce. milk bun

FRESH FRUIT PLATE ....\$17  
Fresh seasonal fruits. greek yoghurt.  
Manuka honey (V)

CLASSIC BIG BREAKFAST ....\$26  
Two eggs your way. bacon. tomato. sautéed  
mushrooms. chicken sausage. hash brown.  
sourdough toast

## ON THE SIDE

BAKERY BASKET ....\$12  
Three assorted pastries. butter.  
preserves

HASH BROWNS ....\$6

GRILLED BACON ....\$6

HALF AVOCADO ....\$6

HERBED MUSHROOMS ....\$6

GRILLED CHICKEN SAUSAGES ....\$6

TOASTED SOURDOUGH 2PCS ....\$6

## CAFFINE & FRIENDS

ESPRESSO BY ROASTER GUY ....\$4.5/5  
Extra shots | syrups | premium milks ....\$0.50

SUNRAYSIA JUICES ....\$6  
Orange | apple | cranberry

MILKSHAKE ....\$10  
Chocolate | vanilla | strawberry

BANANA & BERRY SMOOTHIE ....\$12  
Banana. berries. almond milk

## GET UP & GO!

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# LUNCH

TRIO OF DIPS ....\$24  
hummus, beetroot, baba ghanoush, served  
with grilled flat bread (V)

FRIED CALAMARI ....\$25  
with winter herbs, tomato, basil, lime, squid ink mayo (DF)

GRILLED CHICKEN WRAP ....\$24  
Avocado, lettuce, cheese, served with fries

STEAK SANDWICH ....\$26  
Tomato relish, cheese, rocket, Turkish bread, served with fries

GRILLED BARRAMUNDI FILLET ....\$44  
Creamy leek & potato, grilled broccolini

WAGYU BEEF BURGER ....\$29  
Bacon, braised onion, tomato, Swiss cheese, served with fries

GRILLED CHICKEN BURGER ....\$26  
Lettuce, tomato, Swiss cheese, avocado mayo, served with fries

STEAK OF THE DAY ....\$44  
Fries, salad, red wine jus

CLUB SANDWICH ....\$28  
Egg, bacon, chicken, tomato, lettuce,  
avocado, served with fries

GRILLED CHICKEN CAESAR SALAD ....\$22  
Cos lettuce, grilled chicken, bacon, parmesan,  
poached egg, croutons, anchovy dressing

CHICKEN PARMIGIANA ....\$28  
Napoli sauce, cheese, chips & winter salad  
(Vegan schnitzel option available)

ROASTED CHICKEN SUPREME ....\$38  
Winter squash purée, sage brown butter,  
glazed shallots (GF)

MARGHERITA PIZZA ....\$26  
Tomato, mozzarella, basil (V)

PROSCIUTTO PIZZA ....\$31  
Prosciutto, figs, rocket, gorgonzola

CHICKEN & MUSHROOM PIZZA ....\$29  
Roast chicken, field mushrooms, mozzarella

HEARTY VEGETABLE CURRY ....\$24  
Seasonal vegetables in a spiced tomato  
coconut sauce, served with rice (V)

## SIDES

POTATO WEDGES ....\$14  
Sweet chilli, sour cream (V)

FRIES ....\$13  
Ketchup, aioli (V, DF)

STEAMED GREENS ....\$12  
Lemon butter (GF, V)

CREAMY MASHED POTATO ....\$14  
(GF, V)

MIXED LEAF SALAD ....\$11  
House vinaigrette (GF, DF, V)

## SOMETHING SWEET

STICKY DATE PUDDING ....\$19  
Warm sticky date pudding with  
butterscotch sauce and vanilla ice cream

CHOCOLATE RASPBERRY COCONUT  
PEBBLE ....\$19  
A rich chocolate and coconut dessert topped with  
freeze-dried raspberry and chocolate soil

APPLE RHUBARB CRUMBLE ....\$19  
Spiced apple and rhubarb with a cinnamon  
oat crumble, served with custard

CHEESE PLATE ....\$26  
A selection of brie, cheddar, and blue  
cheese with crackers, quince paste & nuts

## SAVOUR THE DAY

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## DINNER

**TO START**

ROASTED PUMPKIN SOUP....\$20  
Crème fraîche, toasted pepitas, chive oil,  
sourdough (GF, V)

CRISPY PORK BELLY....\$24  
Apple & fennel slaw, spiced apple glaze (GF)

SEARED SCALLOPS ....\$27  
Cauliflower purée, pancetta crumbs

HEIRLOOM BEETROOT SALAD ....\$22  
Whipped feta, walnuts, balsamic glaze (GF, V)

SMOKED SALMON ....\$26  
Pickled cucumber, dill, lemon crème (GF)

**SOMETHING SUBSTANTIAL**

GRILLED SOUTH NSW LAMB RUMP....\$49  
Lentils, walnuts, Dutch carrots, rosemary jus (GF)

MANDALONG VALLEY ROASTED  
CHICKEN SUPREME ....\$40  
Mash potatoes, winter squash purée, sage  
brown butter, glazed shallots (GF)

PAN-ROASTED BARRAMUNDI ....\$44  
Creamy leek & potato, grilled broccolini (GF)

MISO-GLAZED ATLANTIC SALMON ....\$45  
Soba noodles, sautéed greens, sesame dressing

SAUTÉED POTATO GNOCCHI ....\$39  
Parsnip purée, Parmesan, wild mushrooms,  
crispy sage (V)

**SIGNATURE CUT**

Served with roasted garlic purée, green beans,  
and your choice of sauce: red wine jus,  
mushroom, or peppercorn (GF)

RIVERINA EYE FILLET MB2+ 200G ....\$57

TAJIMA WAGYU TOP SIRLOIN  
MB6+ 200G ....\$59

GRASS-FED RIVERINE SOUTHERN NSW  
SCOTCH FILLET MB2+ 300G ....\$59

**TO SHARE**

SOUTHERN NSW GRASS-FED RIBEYE  
ON THE BONE 1.2KG MB4+ ....\$139

BRAISED CAPE GRIM LAMB  
SHOULDER 1.3KG ....\$124

**ON THE SIDE**

SAUTÉED BROCCOLINI & RED  
ONION (GF)....\$12

STEAMED GREENS WITH LEMON  
BUTTER ....\$12  
(GF, V)

CREAMY MASHED POTATO ....\$14  
(GF, V)

MIXED LEAF SALAD ....\$11  
House vinaigrette (GF, DF, V)

FRIES ....\$13  
Ketchup, aioli (V, DF)

## SAVOUR THE NIGHT

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## AFTER DINNER

or whenever...

## STICKY DATE PUDDING ....\$19

Warm sticky date pudding with butterscotch sauce  
and vanilla ice cream

## CHOCOLATE RASPBERRY COCONUT PEBBLE ....\$19

A rich chocolate and coconut dessert topped with freeze-dried  
raspberry and chocolate soil

## APPLE RHUBARB CRUMBLE ....\$19

Spiced apple and rhubarb with a cinnamon oat crumble, served  
with custard

## CHEESE PLATE ....\$26

A selection of brie, cheddar, and blue cheese with crackers,  
quince paste & nutsPORT | FORTIFIED (60ML)GALWAY PIPE TAWNY ....\$13  
South AustraliaPENFOLDS GRANDFATHER ....\$21  
South AustraliaMORRIS TOKAY MUSCAT ....\$14  
VictoriaSTICKY (60ML)VASSE FELIX 'CANE CUT' SEMILLON ....\$11  
Margaret RiverDIGESTIVE (30ML)AMARO MONTENEGRO ....\$8  
ItalyYALUMBA EAU DE VIE ....\$12  
South AustraliaANTINORI TIGNANELLO GRAPPA ....\$16  
ItalySHERRY (60ML)FINO INOCENTE DRY ....\$9  
SpainVALDESPINO PEDRO XIMENEZ ....\$10  
SpainCOGNAC (30ML)HENNESSY VSOP ....\$12  
FranceHENNESSY XO ....\$28  
FranceLIQUEUR (30ML)MAC! MACADAMIA & WATTLESEED ....\$9  
Byron BayMR. BLACK COLD BREW COFFEE ....\$9  
Central CoastGRAND MARNIER ORANGE ....\$9  
France

## NIGHT CAP? GO ON

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# BAR MENU

## SMALL BITES

WARM RICOTTA-STUFFED PITA BREAD ....\$18  
Served with fragrant rosemary garlic raita (V)

MARINATED OLIVES ....\$16  
Warm Kalamata and green olives served with citrus, herbs & grilled focaccia (V, DF)

POTATO WEDGES ....\$16  
Served with tangy sour cream and sweet chili sauce (V)

FRIES ....\$13  
Served with ketchup and creamy aioli (V, DF)

SATAY CHICKEN SKEWERS ....\$26  
Served with fresh cucumber and red onion



BAKED PORTOBELLO MUSHROOM ....\$18  
topped with creamy ricotta, crunchy walnuts, crispy basil, and balsamic glaze (V)

TRIO OF DIPS ....\$24  
hummus, beetroot, & baba ghanoush, served with grilled flatbread (V)

FRIED CALAMARI ....\$25  
Squid ink mayo and tangy lemon & tomato relish (DF)

PUMPKIN, FETA & THYME ARANCINI ....\$18  
Served with sage mayo (4 pcs) (V)

STEAMED DUMPLING BASKET ....\$24  
Assorted delicate dim sums served with soy & chilli oil

## LARGE BITES

SLOW-BRAISED BEEF PIE ....\$23  
served with buttery peas, creamy mashed potato, and rich red wine jus

WAGYU BEEF BURGER ....\$29  
crispy bacon, braised onions, tomato, Swiss cheese, served with golden fries

GRILLED CHICKEN BURGER ....\$26  
Fresh lettuce, tomato, Swiss cheese, creamy avocado, mayo, and fries

BEER BATTERED FISH FILLET ....\$26  
Served with mushy peas, tangy tartare sauce, lemon wedge, and chips

CHICKEN PARMIGIANA ....\$28  
Topped with Napoli sauce and melted cheese, served with chips and winter salad (Vegan option Available)

WINTER ROASTED VEGETABLE SALAD ....\$22  
Warm roasted pumpkin, beetroot, chickpeas, quinoa, fresh mint, drizzled with tahini dressing (V)

CLUB SANDWICH ....\$28  
Egg, bacon, chicken, tomato, lettuce, avocado, fries

CAESAR SALAD ....\$22  
Crisp cos lettuce tossed with bacon, parmesan, poached egg, crunchy croutons, and anchovy dressing  
Add grilled chicken +\$4 | Add smoked salmon +\$6

PROSCIUTTO PIZZA ....\$31  
with fresh prosciutto, rocket, figs, gorgonzola

CHICKEN & MUSHROOM PIZZA ....\$29  
Roast chicken and earthy field mushrooms on a mozzarella base

MARGARITA PIZZA ....\$26  
fresh tomato, creamy mozzarella, and fragrant basil (V)



## FAVOURITES

LOADED BEEF NACHOS ....\$26  
sour cream, guacamole, tomato salsa

HEARTY VEGETABLE CURRY ....\$24  
Seasonal vegetables simmered in a spiced tomato coconut sauce, served with fluffy rice (V, GF)

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IN-ROOM DINING

TO START

STEAMED DUMPLING BASKET Assorted dim sums with soy & chilli oil (9 Pcs)	...\$24	SATAY CHICKEN SKEWERS Cucumber, red onion, peanut satay sauce	\$26
WARM RICOTTA STUFFED PITA BREAD Rosemary garlic raita (V)	...\$18	ROASTED PUMPKIN SOUP Crème fraîche, toasted pepitas, chive oil, Sour dough (GF, V)	\$20
PUMPKIN, FETA & THYME ARANCINI Served with sage mayo (4 Pcs) (V)	...\$18	TRIO OF DIPS Hummus, beetroot, baba ghanoush, grilled flatbread (V)	\$24

CLASSIC

CAESAR SALAD Cos lettuce, bacon, parmesan, poached egg, croutons, anchovy dressing Add grilled chicken +\$4   Add smoked salmon +\$6	...\$22	GRILLED CHICKEN BURGER lettuce, tomato, swiss cheese, avocado, mayo served with fries	...\$26
CLUB SANDWICH Egg, bacon, chicken, tomato, lettuce, avocado, served with fries	...\$28	LOADED BEEF NACHOS Chilli con carne, sour cream, guacamole, tomato salsa	...\$23
WAGYU BEEF BURGER Bacon, braised onion, tomato, Swiss cheese, served with fries	...\$29	CHICKEN & MUSHROOM PIZZA Roast chicken, field mushrooms, mozzarella	...\$29
		MARGARITA PIZZA mozzarella, tomatoes, basil (V)	...\$26

MAINS

PAN-ROASTED BARRAMUNDI Creamy leek & potato, grilled broccolini (GF)	...\$44	GRILLED LAMB RUMP Lentils, walnuts, Dutch carrots, rosemary jus (GF)	...\$49
ROASTED CHICKEN SUPREME Winter squash purée, sage brown butter, glazed shallots (GF)	...\$42	HEARTY VEGETABLE CURRY Seasonal vegetables in a spiced tomato coconut sauce, served with rice (V)	...\$24
BLACK ANGUS SIRLOIN 300G Served with fries, garden salad, red wine jus (GF)	...\$46		

SOMETHING ON THE SIDE

FRIES served with aioli (DF,V)	...\$13	STEAMED GREENS lemon butter	...\$14
POTATO WEDGES served with sour cream and sweet chilli (V)	...\$14	MIXED LEAF SALAD with house vinaigrette (GF,DF,V)	...\$11
CREAMY MASHED POTATO (GF, V)	...\$14		

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# IN-ROOM DINING

## THE SWEET LIFE

CHOCOLATE RASPBERRY .....\$19  
COCONUT PEBBLE

A rich chocolate and coconut dessert topped with freeze-dried raspberry and chocolate soil

APPLE RHUBARB CRUMBLE .....\$19  
Spiced apple and rhubarb with a cinnamon oat crumble, served with custard

CHEESE PLATE .....\$26  
A selection of brie, cheddar, and blue cheese with crackers, quince paste & nuts

For further assistance, please dial 'in room dining' on your in-room phone.



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# OVERNIGHT IN-ROOM DINING

## MAINS

CHICKEN & MUSHROOM PIZZA ....\$29  
Roast chicken, field mushrooms, mozzarella

MARGARITA PIZZA ....\$26  
mozzarella, tomatoes, basil (V)

HEARTY VEGETABLE CURRY ....\$24  
Seasonal vegetables in a spiced tomato coconut sauce, served with rice (V)

FRIES ....\$13  
served with aioli (DF,V)

POTATO WEDGE ....\$14  
served with sour cream and sweet chilli (V)

## THE SWEET LIFE

CHOCOLATE RASPBERRY COCONUT PEBBLE ....\$19

A rich chocolate and coconut dessert topped with freeze-dried raspberry & chocolate soil

APPLE RHUBARB CRUMBLE ....\$19  
Spiced apple and rhubarb with a cinnamon oat crumble, served with custard

CHEESE PLATE ....\$26  
A selection of brie, cheddar, and blue cheese with crackers, quince paste & nuts



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