

# BREAKFAST

**BUFFEET BREAKFAST**    \$32  
**CONTINENTAL BF**        \$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 (2)	6

## CAFFEINE & FRIENDS

ESPRESSO BY ROASTER GUY	4.5 / 5
Extra shots   syrups   premium milks	
	.50
SUNRAYSIA JUICES	6
Orange   apple   cranberry	
MILKSHAKE	10
Chocolate   vanilla   strawberry	
BANANA & BERRY SMOOTHIE	12
Banana. berries. almond milk	

## GET UP & GO!

(GF) - Gluten free    (DF) - Dairy free    (VGN) - Vegan    (V) - Vegetarian

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CHAR GRILLED CALAMARI .... 24  
crisp capers, lemon dressing (DF)

ROASTED PUMPKIN SALAD.... 18  
spinach, persian fetta, walnuts (V, GF)

CAESAR SALAD .... 18  
cos lettuce, bacon bits, parmesan, anchovy, poached eggs  
+ grilled chicken ....4  
+ smoked salmon .... 6

CLUB SANDWICH .... 26  
egg, bacon, lettuce, tomato, chicken, avocado,  
mayo with fries

WAGYU BEEF BURGER .... 28  
beef, bacon, cheddar cheese, lettuce, tomato,  
caramelised onions, aioli with fries

GRILLED CHICKEN BURGER .... 24  
lettuce, tomato, swiss cheese, avocado,  
mayo with fries

SALAMI PIZZA .... 27  
mozzarella, black olives, cherry tomatoes, bocconcini

MARGARITA PIZZA .... 24  
mozzarella, tomatoes, basil (V)

FETTUCCINE .... 31  
pesto sauce with cherry tomatoes, rocket,  
ricotta cheese (V)

OVEN ROASTED CHICKEN SUPREME .... 34  
mashed potatoes, confit carrot, grilled asparagus (GF)

THAI GREEN CHICKEN CURRY .... 29  
with steamed jasmine rice (DF)

300G BLACK ANGUS SIRLOIN .... 45  
garden salad with fries and red wine jus (DF)

## **SIDES**

MASHED POTATO (GF, V) .... 12

FRIES (V) .... 9

STEAMED BROCCOLINI .... 14  
tossed with garlic (GF, DF, VGN)

SAUTEÉ GREEN BEANS .... 14  
with red onion (GF, DF, VGN)

GARDEN SALAD (GF, DF, V,VGN) .... 9

## **DESSERTS**

CHOCOLATE PRALINE TART.... 17  
chocolate soil, mango coulis, wafers

CHOCOLATE FONDANT.... 19  
warm chocolate sauce, vanilla ice cream

BAKED BERRY CHEESE CAKE .... 18  
berry compote

TRIO SORBET .... 15  
(GF, DF, VGN)

## SAVOUR THE DAY

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## TO START

FRESH SYDNEY ROCK OYSTERS .... 29  
eschalot vinaigrette, lemon (6PCS) (DF, GF)

CRISP CONFIT PORK BELLY .... 24  
poached pear, frisée lettuce, red radish (GF)

CURED OCEAN TROUT .... 26  
beetroot relish, seed mustard cream, dill oil (GF)

PAN FRIED SCALLOPS .... 29  
oyster mushrooms, celeriac puree (GF)

OVEN BAKED EGGPLANT .... 24  
cumin, coriander, sundried tomato, rocket (GF/V)

## SOMETHING SUBSTANTIAL

OVEN ROASTED CHICKEN SUPREME .... 39  
mashed potato, confit carrot, grilled asparagus (GF)

CHAR GRILLED LAMB RUMP .... 47  
potato gratin, smoked eggplant puree,  
cherry tomatoes, jus (GF)

PAN-FRIED SALMON FILLET .... 42  
crushed potato, asparagus, romanesco sauce

OVEN ROASTED BARRAMUNDI FILLET .... 39  
black mussels, diced tomato, chive beurre blanc (GF)

FETTUCCINE .... 31  
pesto sauce with cherry tomatoes, rocket,  
ricotta cheese (V)

## SIGNATURE CUT

EYE FILLET MB2+ 200G .... 57

WAGYU TAJIMA TOP SIRLOIN  
MB6+ 200G .... 62

GRASS FED RIVERINE SOUTHERN NSW  
SCOTCH FILLET MB2+ 300G .... 62

## TO SHARE

SOUTHERN NSW GRASS FED RIBEYE  
ON THE BONE 1.2KG MB4+ .... 142

BRAISED CAPE GRIM LAMB  
SHOUDLER 1.3KG .... 126

**All meals served with confit garlic sautéed,  
cavolo nero, celeriac puree with your choice of  
red wine jus, mushroom sauce or peppercorn  
sauce (GF)**

## ON THE SIDE

STEAMED BROCCOLINI .... 14  
tossed with garlic (GF, DF, VGN)

SAUTEED GREEN BEANS .... 14  
with red onion (GF, DF, VGN)

MASHED POTATO (GF, V) .... 12

FRIES (V) .... 11

GARDEN SALAD (GF, DF, VGN) .... 9

## SAVOUR THE NIGHT

(GF) - Gluten free

(DF) - Dairy free

(VGN) - Vegan

(V) - Vegetarian

# Bar Menu

## SMALL BITES

RICOTTA STUFFED PITA BREAD ...16  
served with raita (V)

MARINATED KALAMATA AND GREEN  
OLIVES ... 14  
served with grilled focaccia bread (DF, VGN)

POTATO WEDGES ... 14  
served with sour cream and sweet chilli (V)

FRIES ... 11  
served with tomato sauce and aioli (DF, V)

CRUMBED ZUCCHINI WEDGES ... 16  
served with chilli aioli (V)

MUSHROOM & TRUFFLE ARANCINI ... 19  
served with saffron aioli (4pcs) (V)

DIM SUM BASKET ... 22  
served with soy and sriracha sauce (9pcs)

CHAR GRILLED CALAMARI ... 24  
served with crisp capers and lemon dressing (DF)

PULLED PORK SLIDERS (3PCS)... 20  
served with pineapple slaw

PUMPKIN & SPINACH SALAD ... 19  
served with persian feta & walnuts (V, GF)

## LARGE BITES

CLUB SANDWICH ...26  
egg, bacon, lettuce, tomato, chicken, avocado,  
mayo with fries

WAGYU BEEF BURGER ... 28  
beef, bacon, cheddar cheese, lettuce, tomato, caramelised onions,  
aioli with fries

GRILLED CHICKEN BURGER ... 24  
lettuce, tomato, swiss cheese, avocado,  
mayo with fries

FISH AND CHIPS... 26  
served with mushy peas, tartare sauce

SALAMI PIZZA ... 27  
mozzarella, black olives, cherry tomatoes, bocconcini

CHILLI PRAWN PIZZA ... 29  
chorizo, avocado, tomato salsa, sour cream

MARGARITA PIZZA ... 24  
mozzarella, tomato, basil

BEEF NACHOS ... 23  
sour cream, guacamole, tomato salsa

CAESAR SALAD... 18  
cos lettuce, bacon bits, parmesan, anchovy, poached eggs  
+ grilled chicken ...4  
+ smoked salmon ... 6



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# IN-ROOM DINING

## TO START

FRESH SHUCKED SYDNEY ROCK OYSTERS .... 29  
eschalot vinaigrette, lemon (6PCS) (DF, GF)

RICOTTA STUFF PITA BREAD .... 16  
served with raita (V)

MUSHROOM, TRUFFLE ARANCINI .... 19  
saffron aioli (4pc) (V)

DIM SUM BASKET .... 20  
soy and sriracha sauce (9pc)

CURED OCEAN TROUT .... 26  
beetroot relish, seed mustard cream, dill oil (GF)

## CLASSIC

ROASTED PUMPKIN .... 18  
spinach salad, persian fetta & walnuts (V, GF)

CAESAR SALAD .... 18  
cos lettuce, bacon bits, parmesan, anchovy, poached eggs  
+ grilled chicken .... 4  
+ smoked salmon .... 6

CLUB SANDWICH .... 26  
egg, bacon, lettuce, tomato, chicken, avocado,  
mayo with fries

WAGYU BEEF BURGER .... 28  
beef patty, bacon, egg, swiss cheese, lettuce, tomato,  
caramelised onions, coleslaw, aioli with fries

GRILLED CHICKEN BURGER .... 24  
lettuce, tomato, swiss cheese, avocado,  
mayo with fries

SALAMI PIZZA .... 27  
mozzarella, black olives, cherry tomatoes, bocconcini

MARGARITA PIZZA .... 24  
mozzarella, tomatoes, basil (V)

## MAINS

FETTUCCINE .... 31  
green pesto sauce with cherry tomatoes, rocket,  
ricotta cheese (V)

OVEN ROASTED CHICKEN SUPREME .... 39  
mashed potatoes, confit carrot, grilled asparagus (GF)

CHAR GRILLED LAMB RUMP .... 47  
potato gratin, eggplant puree, cherry tomatoes, jus (GF)

PAN-FRIED SALMON FILLET .... 42  
mashed potatoes, asparagus, romanesco sauce

THAI GREEN CHICKEN CURRY .... 28  
served with steamed jasmine rice

300G BLACK ANGUS SIRLOIN .... 45  
garden salad, fries, red wine jus (GF)

## SOMETHING ON THE SIDE

STEAMED BROCCOLINI .... 14  
tossed with garlic (GF, DF, VGN)

SAUTÉE GREEN BEAN .... 14  
with red onion (GF, DF, VGN)

MASHED POTATOES (GF, V) .... 12

FRIES (V) .... 9

GARDEN SALAD (GF, DF, VGN) .... 9

## THE SWEET LIFE

CHOCOLATE FONDANT .... 19  
warm chocolate sauce, vanilla ice cream

BAKED BERRY CHEESE CAKE .... 18  
Berry compote

TRIO SORBET (GF, DF, VGN) .... 15

CHEESE PLATE .... 24  
danish blue, brie, cheddar and crackers

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# AFTER DINNER

or whenever...

## TREAT YOURSELF

CHOCOLATE PRALINE TART .... 17  
chocolate soil, mango coulis, wafer

CHOCOLATE FONDANT .... 19  
warm chocolate sauce, vanilla ice cream

BAKED BERRY CHEESE CAKE .... 18  
berry compote

## SWEET & DELIGHT

NORTH COAST AFFOGATO .... 16  
byron bay macadamia & wattleseed liqueur,  
fresh espresso, vanilla ice cream

TRIO SORBET .... 15  
(GF, DF, VGN)

CHEESE PLATE .... 24  
danish blue, brie, cheddar with crackers

### PORT | FORTIFIED (60ML)

GALWAY PIPE TAWNY 10  
South Australia

PENFOLDS GRANDFATHER 18  
South Australia

MORRIS TOKAY MUSCAT 10  
Victoria

### STICKY (60ML)

VASSE FELIX 'CANE CUT' SEMILLON 11  
Margaret River

### DIGESTIVE (30ML)

AMARO MONTENEGRO 8  
Italy

YALUMBA EAU DE VIE 12  
South Australia

ANTINORI TIGNANELLO GRAPPA 16  
Italy

### SHERRY (60ML)

FINO INOCENTE DRY 9  
Spain

VALDESPINO PEDRO XIMENEZ 10  
Spain

### COGNAC (30ML)

HENNESSY VSOP 12  
France

HENNESSY XO 28  
France

### LIQUEUR (30ML)

MAC! MACADAMIA & WATTLESEED 9  
Byron Bay

MR. BLACK COLD BREW COFFEE 9  
Central Coast

GRAND MARNIER ORANGE 9  
France

## NIGHT CAP? GO ON

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