

**BREAKFAST (6am – 11am)**

- Assorted toasts (2), condiments, butter | 9  
 café style fruit toast | white | wholemeal | multigrain | soy linseed | grilled sourdough  
 Chia seed pudding, coconut yogurt, fresh berries, honey (DF) | 18  
 Fresh seasonal fruit salad, natural yogurt | 18  
 Buttermilk pancakes, chocolate sauce, fresh berries, vanilla bean ice cream | 22  
 Eggs your way, herbed roma tomatoes, grilled sourdough, baby herbs | 18  
 Smashed avocado, grilled sourdough, feta cheese, cherry tomato, pepita | 22  
 Eggs Bene, organic grilled sourdough, fresh greens, hollandaise, choice of  
 Gypsy ham | 22                      Smoked salmon | 26  
 Big Breakfast, bacon, country style chipolata, mushrooms, roast tomato, hash  
    brown, rustic toast & 2 eggs your way | 28  
 Shakshuka, spiced tomato sugo, poached eggs, grilled sourdough | 22

**Add-ons** (must be ordered with a main meal)

- |                            |                                  |
|----------------------------|----------------------------------|
| Smoked bacon (GF)   7      | Avocado   7                      |
| Glazed mushroom (V/GF)   7 | Herb roasted tomatoes (V/GF)   5 |
| Hash brown (V)   5         | Smoked salmon   7                |
| Two eggs   5               |                                  |

*Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food.*

*Therefore, we are unable to guarantee that any food item is free from traces of allergens.*

**ALL DAY MENU (11am – 10pm)**

**Share Plates**

- Turkish bread, hummus, basil oil, sumac, baby herbs (DF) | 14  
 Charcuterie, selection of cold cut meats, pickled capsicum, fetta, mixed olives, cornichon, rosemary grissini, dried fruit | 32

**Small Plates**

- Spiced calamari salad, rocket, pear, walnut, balsamic glaze (GF, DF) | 18  
 Lebanese spiced chicken skewers, tzatziki, lemon, bright spring greens | 18  
 Falafel, tabbouleh, burghal, parsley, pico de gallo, crispy pita bread, toum (DF, VG) | 18  
 Soup of the day, sour dough, soft butter (GFO, V) | 18

**Large Plates**

- Crispy battered flathead fish, house salad, fries, aioli, lemon | 32  
 Chicken schnitzel, garden salad, house dressing, pommes frites, aioli | 30 add gravy | 4  
 Wagyu beef burger, milk bun, cheddar cheese, lettuce, tomato, onion relish, fries | 31  
 Humpty-doo barramundi, cherry tomato & olive sauce, fingerling potato, baby pea tendrill  
 salad, shaved carrots, pickled onion (GF, DF) | 42  
 Wagyu rump MB 9+ 300g, hand cut fries, grilled asparagus, roast cherry tomato,  
 compound butter (GF) | 62                      add red wine jus | 4  
 Linguini, rocket & basil pesto, blistered cherry tomato, feta cheese, garlic, chilli (V, N) | 30

**Stone baked sourdough pizza**

- Margherita, tomato sugo, fior di latte, basil (V) | 28  
 Dukkah spiced pumpkin, tomato sugo, mozzarella, pumpkin, red onion, dukkah, (N) | 28  
 Quattro formaggi, tomato sugo, mozzarella, gorgonzola, brie, fetta, rosemary | 28

### Sides

- Roasted kipfler potatoes, confit garlic, rosemary (GF, V) | 14  
Sautéed seasonal vegetables, lemon oil (GF, V) | 14  
Green garden salad, cherry tomato, cucumber, red onion, house dressing (GF, DF, V) | 12  
Pommes frites thick cut, aioli (GF, V) | 14

### Something Sweet (11am - 10pm)

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- Strawberries & cream eton mess, macerated berries, meringue, baby mint (GF, V) | 18  
Dark chocolate fondant, raspberry coulis, chocolate soil, fresh berries, vanilla gelato, red veined sorrel (V) | 20  
Trio of gelato, chocolate, vanilla, salted caramel, fresh berries, chocolate soil, baby mint (GF, V) | 18  
Local cheese selection - brie, blue, cheddar, fresh grapes, nuts, dried apple, pear and fig chutney, rosemary grissini, sprouted grain lavosh, charcoal falwasser (V, GFO) | 30

### DUSK TILL DAWN (10pm - 6am)

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- Toasted chicken OR ham sandwich, cheddar cheese, tomato, aioli, fries | 19  
Soup of the day served with grilled sour dough and butter (V) | 16  
Classic Margarita, buffalo mozzarella, basil | 24  
Linguini bolognese, braised beef bolognese, aged parmesan, basil | 28  
Caesar salad, baby cos, bacon, anchovy, crouton, parmesan, poached egg | 24

### Breakfast for the kids (6am-11am)

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- Eggs scrambled or fried, sausage & toast | 10  
Buttermilk pancakes with chocolate sauce | 10  
Breakfast cereal | 6  
corn flakes | weetix | coco pops | rice bubbles

### Kids all day menu (11am-10pm)

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- Soup of the day | 12  
Linguini bolognese | 15  
Ham and pineapple pizza | 14  
Fish and chips | 15  
Chicken schnitzel | 15

### Kids sweets (11am-10pm)

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- Kids ice-cream with choice of flavors | 8 chocolate | strawberry | vanilla  
Fruit salad and a scoop of vanilla bean ice-cream | 8

# DRINKS

## BEER, CIDER & SPRITZ

- Pipsqueak Apple Cider | 9.5
- James Squire Alcoholic Ginger Beer | 10.5
- James Boags Light | 8
- Burleigh Twisted Palm Tropical Ale | 9.5
- Tiny Mountain Pacific Ale | 9.5
- Little Creatures Pale Ale | 9.5
- Heineken Lager | 9.5
- White Rabbit Dark Ale | 9.5

## NON ALCOHOLIC

### Soft Drinks | 5

- Coke – Diet Coke – Coke No Sugar – Lemonade – Lift –
- Soda Water – Tonic Water – Lemon Lime & Bitters – Ginger Ale

### Juice | 6

- Orange – Apple – Tomato – Cranberry – Pineapple

### Coffee | 6

- Flat White – Cappuccino – Latte – Mocha – Hot Chocolate – Espresso – Long Black – Chai
- Latte – Iced Latte – Iced Long Black – Iced Chocolate 7 – Iced Coffee 7

### Water 330ml | 6 750ml | 10



- Vittel mineral water – Perrier sparkling water

### Loose Leaf Tea Selection by Dilmah | 4.8


- Ceylon Breakfast Tea – Aromatic Earl Grey – Pure Peppermint
- Gentle Chamomile – Fragrant Jasmin Green Tea – Spring Time Oolong with Ginger

## Wines by the glass

### SPARKLING / CHAMPAGNE

- Bandini Prosecco NV, Veneto, Italy | 13 | 68
- Chandon Brut NV, Yarra Valley, VIC | 14 | 74
- Veuve Clicquot NV, Reims, France   | 130






### WHITE WINES

- 2019 All Saints Moscato, Rutherglen, VIC | 13 | 21.5 | 62
- 2019 Jim Barry Watervale Riesling, Clare Valley, SA  | 13 | 21.5 | 62
- 2019 TaiNui Sauvignon Blanc, Marlborough, NZ  | 13 | 21.5 | 62
- 2018 The Other Wine Company Pinot Gris, McLaren Vale, SA | 14 | 22.5 | 68
- 2019 Breganze 'Savardo' Pinot Grigio, Veneto, Italy  | 12 | 19.5 | 58
- 2018 House of Plantagenet 'Three Lions' Chardonnay, Great South, WA | 14 | 22.5 | 68

### ROSE WINES

- 2019 La La Land Rose, Murray Darling, VIC   | 12 | 19.5 | 58
- 2017 Debussy Rêverie Rosé, Pays d'Oc, France | 13 | 21.5 | 62 | 95

### RED WINES

- 2018 Yering Station 'Village' Pinot Noir, Yarra Valley, VIC   | 14 | 22.5 | 68
- 2018 Te Mata Estate Vineyard Cabernet Merlot, Hawkes Bay, NZ  | 14 | 22.5 | 68
- 2018 Poliziano Chianti DOCG, Tuscany, Italy  | 13 | 21.5 | 62
- 2018 Tar & Roses Shiraz, Heathcote, VIC  | 13 | 21.5 | 62
- 2019 Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, SA | 15 | 24 | 72
- 2018 Credaro 'Five Tales' Cabernet Sauvignon, Margaret River, WA | 14 | 22.5 | 68

 organic |  biodynamic |  vegan |  sustainable winery practises

Please note vintages are subject to change.

For all in room dining deliveries, a tray charge of \$5 will apply. If there is an item you require that does not appear on the menu, please contact room service.

15% public holiday surcharge applies