

In Room Dining Menu

TO START

Marinated olives, lemon, chili, garlic, fennel

12

Stone baked cob loaf, cultured black garlic butter

11.5

SMALL PLATES

Baked camembert, cranberry thyme compote & warm sourdough

22

Arancini, toasted pine nuts, white mozzarella, grana padano, and date aioli

21

Calamari fritti – lemon pepper seasoned with citrus aioli

23

Oysters (6) – red wine mignonette or Kilpatrick

29

Fries – sea salt and aioli

12

TO SHARE

Meat and cheese board – salami, prosciutto, truffle cheddar, French brie, chutney, pesto, pickles, and warm sourdough

48

SALADS

Beetroot Salad – green pears, labna, micro greens, pesto

20

Add chicken 4.5

Teriyaki Salmon Bowl – brown rice, pickled vegetables, red cabbage,
edamame, and greens

28

MAINS

Beef Burger – seeded brioche bun, cheese, bacon, lettuce, and tomato

Served with fries

24

Fried Buttermilk Chicken Burger - shredded slaw, southwest aioli

Served with fries

24

Magenta Clubhouse Wrap – chicken, bacon, avocado, lettuce, tomato,
roast garlic aioli, served with fries

24

Fish & Chips – battered flathead served with coleslaw, tartar, and fries

28

WINES

WHITE WINES

NV Dunes & Greene Chardonnay 200ml

9.50

2021 Brokenwood Semillon 375ml

32

RED WINES

2019 Dandelion Shiraz 375ml

27

2021 Brokenwood Pinot Noir 375ml

32

MOSCATO

NV Emeri Pink Moscato 200ml

9

ROSE

2020 Triennes Rose 375ml

29

SPARKLING

NV Redbank Emily Brut Chardonnay Pinot Noir 200ml

11

NV Moet and Chandon Champagne 200ml

22

NA La Gioiosa Prosecco 200ml

22