



IN-ROOM DINING MENU

Enjoy delicious favourites and enticing beverage options, in the comfort of your room 24-hours a day, 7 days a week.

Please dial 9 to place your order

All prices are inclusive of GST. Please be aware there is a \$9.00 delivery charge for all Room Service orders.

Please advise Guest Services at time of ordering of any special dietary requirements or allergies.

BREAKFAST

From 6am to 11am

Continental Breakfast (gf)

fruit juice, seasonal fruits, cereal, yoghurt, bakery selection with preserves, butter, tea or coffee

toast selection: white / wholemeal / gluten free / sourdough bread

Australian Breakfast (gf)

two eggs, your style - fried, poached or scrambled served with vine-ripened tomato, bacon, chicken chipolatas, hash brown

fruit juice, seasonal fruits, cereal, yoghurt, bakery selection with preserves, butter, tea or coffee

toast selection: white / wholemeal / gluten free / sourdough bread

À LA CARTE

Bircher Muesli

rolled oats, berries, apple, raisins, mixed nuts and bush honey

Buttermilk Pancakes [3]

caramelised pears & banana, mascarpone, maple syrup

Eggs Benedict (gf)

poached eggs, double smoked ham, toasted brioche, hollandaise

Salmon Benedict (gf)

poached eggs, smoked salmon, toasted brioche, hollandaise

Brioche French Toast

bush honey, macerated berries

Free Range Country Eggs (gf)

cooked you style, bacon, chicken chipolatas, spinach, tomato, portobello mushrooms

Three Egg Omelette (gf)

grilled tomatoes, portobello mushrooms

Add baby spinach, capsicum, mushroom, bacon, cheddar cheese, tomato, onion

Add smoked salmon

ALL DAY DINING

From 11am to 10pm

STARTERS

Superfood Salad (v, gf)

spiced roasted pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa
add smoked salmon or grilled chicken

Baby Cos Lettuce (gf)

avocado, caesar dressing, crispy pancetta, parmesan cheese, petit herbs
add smoked salmon or grilled chicken

Prawn Poke Bowl (gf)

wasabi and citrus dressing, shredded carrots, radishes, wakame, edamame, avocado, brown rice

Arugula Salad (v, gf)

portobello mushroom, bocconcini, toasted walnuts, celery, vincotto dressing
add smoked salmon or grilled chicken

Roasted Tomato & Basil Soup (v)

gruyère and caramelized onion toastie

BETWEEN BREADS

(served with beer battered fries)

Wagyu Beef Burger

bacon and onion jam, cheddar cheese and chipotle bbq sauce
*please note all beef burgers are cooked medium well or above only

Lamb Quesadilla

slow cooked lamb shoulder, mozzarella cheese, guacamole, sour cream

Korean Chicken Kimchi Burger

buttermilk fried chicken, korean kimchi and sriracha mayo

Vegetarian Quesadilla (v)

kidney beans, charred corn and roasted capsicum chili, mozzarella cheese, guacamole, sour cream

Grilled Ham & Cheese Sandwich

honey ham, cheddar cheese

MAINS

Grilled Cauliflower Steak (v)

chermoula marinade, moroccan spiced mixed grains, chickpea and spinach tagine

Spaghetti, Ragu' Alla Bolognese

Grana Padano

Penne All' Arrabbiata with Chorizo

kalamata olives, grana padano

Seafood Linguine

tiger prawns, moreton bay bugs, mussels, marinara sauce

Pappardelle

lamb shoulder ragu, pecorino romano

Flame Grilled Spatchcock (gf)

chermoula marinade, broccolini, butternut squash, lemon-thyme chicken jus

Dial 9 for guest services

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CLASSIC COMFORTS

Pollo Funghi e Spinaci (gf)

chicken breast fillet, sautéed mushrooms & spinach cream sauce
Served with garden salad

Beef Cheek and Mushrooms Bourguignon (gf)

celeriac mash potato

Moroccan Lamb Shank

chickpea and spinach tagine

Eggplant Katsu, Vegetarian Japanese Curry (v, df)

winter vegetables, jasmine rice

Butter Chicken

basmati rice pilaf, raita, naan bread

Thai Beef Massaman Curry (df, gf)

potato, thai basil, jasmine rice

Margherita Pizza (v)

tomato sauce, mozzarella cheese, basil

Pepperoni Pizza

beef and pork pepperoni, mozzarella cheese

FROM THE GRILL

Rangers Valley Crossbred Wagyu (gf)

green peppercorn jus

Black Angus Beef Eye Fillet (gf)

red wine jus

Cornfed Chicken Supreme (gf)

lemon-thyme jus

Cone Bay Barramundi (gf)

lemon pepper butter

Salmon

wasabi-ponzu

Swordfish (gf)

chimichurri verde

SIDES

- Celeriac Mash, dutch cream potatoes, celeriac (v, gf)
- Snow Peas, Broccolini & kale, chili and garlic butter (v, gf)
- Roasted Brussels Sprouts, honey, balsamic glaze, toasted pine nuts (v, gf)
- Cauliflower Wings, garlic aioli & spicy brava sauce (v)
- French Fries, black pepper & parmesan (v, gf)
- Garden salad, citrus dressing (v, gf, df)

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DESSERT

Hot Chocolate Lava Cake (gf)
crème fraîche, macerated berries

Sticky Date Pudding (gf)
dulce de leche, chantilly cream

Ricotta Cheesecake
white chocolate, raspberry sorbet

Seasonal Fruits (v, gf, df)

Selection of Cheeses
crackers and honey

OVERNIGHT DINING

From 10pm to 6am

Thai Beef Massaman Curry (df, gf)
potato, thai basil, jasmine rice

Butter Chicken (gf)
basmati rice pilaf

Margherita Pizza (v)
tomato sauce, mozzarella cheese, basil

Pepperoni Pizza
beef and pork pepperoni, mozzarella cheese

Grilled Ham & Cheese Sandwich
honey ham, cheddar cheese

Superfood Salad (v, gf)
spiced roasted pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa