

THE LOUNGE

PIZZA

Rustica vegetarian pizza, roasted peppers mushrooms, onions, olives, eggplant, buffalo mozzarella on a Napoli sauce base (Veg) **\$25.00**

Ham and pineapple pizza on a Napoli sauce base **\$19.00**

Americana Pizza with pepperoni, mozzarella cheese, black kalamata olives on a Napoli sauce base **\$25.00**

Trio of Cheese Garlic pizza with mozzarella, aged cheddar, and pecorino cheese (Veg) **\$16.00**

SMALL PLATES

Sourdough Garlic Bread (Veg) **\$7.00**

Soup of the day with crusty fresh bread **\$12.00**

Greek Spanakopita pastries with Spinach and ricotta cheese with a spiced capsicum aioli (Veg) **\$16.00**

LARGER PLATES

Beef Fillet 250gm charcoal grilled served with a rich bearnaise sauce and French Fries (GF) **\$49.00**

Beef Rogan Josh with Basmati rice and cucumber & mint raita (GF) **\$32.00**

Be advised that all In Room Dining orders incur a \$3 charge

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LARGER PLATES

Spaghetti Bolognese with rich meatballs and grana Padano cheese **\$29.00**

Chicken shasliks (3) lightly spiced served with cous cous **\$25.00**

Flathead fillets battered and fried served with chips and a side salad **\$36.00**

Vegetarian Wellington pan fried winter vegetables wrapped in puff pastry with a mushroom duxelles and served with bearnaise sauce (Veg) **\$28.00**

SNACKS & SIDES

Potato wedges with sweet chilli sauce and sour cream (Veg) **\$15.00**

Shoestring Fries with Beerenberg chutney (GF) (Veg) **\$8.00**

Asparagus pan fried in ghee seasoned with Sumac and Dukkha (GF) (Veg) **\$14.00**

DESSERTS

Apple Crumble baked fresh and served with Chantilly cream (Veg) **\$16.00**

Clove & Fig Panna Cota with a citrus coulis (Veg) **\$16.00**

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