

IN-ROOM DINING MENU

Available 12pm - 9pm

Snacks & Starters

Wood fired flat bread, brushed with rosemary and garlic butter, served with dips and marinated olives (v) 14

Seafood chowder served with wood fired sourdough 19

Caesar salad, cos lettuce, bacon bits, crouton, boiled egg, parmesan cheese, and house made Caesar dressing (v) 18
Add on chicken for \$5

Korean style chicken wings with trio dipping sauces (df) 19

Smoked trout with house made potato crisps, citrus and parsley salad (df, gf) 23

From The Grill

All grill served with chips and salad and choice of sauces- mushroom sauce, pepper sauce, red wine jus, béarnaise sauce

250g Black Angus sirloin 36

300g Black Angus rump 39

200g Tasmanian salmon 36

220g free range chicken breast 32

Sides \$10

Shoestring fries, with tomato ketchup and aioli

Greek salad

Mashed potato with rosemary and garlic scented olive oil

Broccoli, citrus chilli crumb

Garden salad

Pizza \$15

Garlic cheese pizza

Paesane, pesto, eggplant, chilli, salami, mozzarella

Prawn and chorizo, pimento, Spanish onion, fetta

Classics

Flame grilled grass fed beef burger, cheese, onion, lettuce, tomato, house made burger sauce, pickle, fries 25

Beef Penang curry, rice, sambal, roti, mango pickle 25

Crispy Korean style chicken burger, roasted sesame aioli, pickle, Asian slaw, fries 25

Spaghetti with choice of sauce 20
Bolognese
Slow roasted tomato sauce

Wild Mushroom risotto, baby spinach, parmesan cheese 20

Panko and parmesan crumbed chicken breast, chips, salad, gravy 25

Desserts

Chocolate fondant, ice cream 14

Apple and berry crumble, cream anglaise and ice cream 14

Seasonal fruit plate 14

Australian Cheese plate, crackers, dried fruits 20

24h

Curry \$25

Beef Penang curry, rice, sambal, mango pickle

Pasta \$20

Spaghetti roasted tomato sauce

Pizza \$15

Garlic cheese pizza

Paesane, pesto, eggplant, chilli, salami, mozzarella

Prawn & chorizo, pimento, Spanish onion, fetta