

IN-ROOM DINING MENU

Woodfired Flatbread - 10

Confit garlic, rosemary, Murray River salt (vg)

Signature Prawn & Lobster Brioche Rolls - 25

Citrus mayonnaise, fresh chives, lemon zest, crispy potato (m)

Fried Chicken Tenders - 22

Southern style, hot honey, bread butter pickles

Wagyu Beef Burger - 25

Swiss cheese, butter lettuce, tomato, Spanish onion,
nduja aioli, Martin's potato bun, fries

Gochujang Chicken Burger - 25

Marinated fillet, butter lettuce, shredded cabbage,
roasted sesame dressing, bao burger bun, fries

Shroom Burger - 25

Made by Kade mushroom patty, vegan truffle aioli,
butter lettuce, tomato, gluten free bun, fries (vg, gf)

Pasta Alla Vodka - 29

Lumache pasta, stracciatella, olio santo (v)

**Please note \$5 a tray applies on all In-Room Dining Orders*

Dietary key: df = dairy free, gf = gluten free, v = vegetarian, vg = vegan
Seafood: a = Australian, i = imported, m = mixed

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Beer-Battered Fish and Chips - 39

Locally caught market fish, cos salad, tartare, lemon, chips (a)

Prawn and Crab Linguine - 36

Fraser Island sand crab, tiger prawns, fermented chilli butter, cherry tomatoes, chives (m)

Dolmades - 34

Vine leaves stuffed with wild rice, pine nuts, currants, roasted bell pepper, oxheart tomato sauce, whipped labneh, pine nut and herb crumble (v, gf)

Oyster Mushroom Shawarma - 25

Roasted spiced mushroom, garlic mayo, tahini, sumac onion, flatbread (v)

FROM THE GRILL

220g Riverina Angus Beef Rump MB2+ - 33

300g Portoro Beef Scotch Fillet MB4+ - 74

*Served with Cafe de Paris butter, onion rings, red wine jus

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SIDES

Paris Mash - 13

Chives (v, gf)

Crispy Potato Chips - 12

Garlic and rosemary salt (v, gf)

Butter Lettuce Salad - 12

Endive, baby cos, sweet mustard dressing (v, gf)

Fried Polenta - 12

Verde mayo (v, gf)

Lemon and Herb Roasted Potatoes - 13

(v, gf)

Broccolini - 12

White anchovy emulsion, toasted almonds

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DESSERTS

Biscoff Tiramisu - 18

Biscoff, mascarpone cream, espresso caramel, cocoa dust

Baked Rhubarb Cheesecake - 18

Brown butter ice cream

Crème Caramel Pudding - 18

Wild berries (gf)

Honey-Roasted Date Tart - 18

Almond & coconut tart, balsamic glaze (vg, gf)

Fromage - 49

Selection of three (3) artisan cheeses, lavosh,
quince paste, muscatels

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