

# THE LOUNGE

## TO EAT

### PIZZA

Trio of cheese garlic bread pizza with mozzarella, aged cheddar and pecorino cheese, confit garlic and fresh parsley \$12

Americana with pepperoni, mozzarella cheese and olives on a napoli sauce base \$25

Rustica with roasted peppers, mushrooms, onions, olives, buffalo mozzarella and eggplant on a napoli sauce base  
Veg \$25

Spicy Lamb with onion, Spanish onions, fresh gourmet tomatoes, pine nuts, lemon and sour cream \$28

### SNACKS

Potato Wedges with sweet chilli and sour cream  
GF \$14

Shoestring Fries served with Beerenberg chutney  
GF \$10

Mixed Greens salad with Shaved fennel  
Vegan \$10

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

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### Large Plates

**Yellow Thai Chicken Curry**, coconut cream, ginger, chilli and fresh coriander finished with steamed rice and crispy noodle sticks GF \$27

**Beer battered flathead fillets** served with a side salad of garden greens and shaved fennel, shoestring fries and remoulade dipping sauce \$32

**Chicken Caesar Salad** with romaine lettuce, soft centred poached egg, crispy prosciutto and gluten free croutons finished with a traditional Caesar dressing mayonnaise GF \$19

**Risotto** with truffle mushroom, Swiss mushroom and Inoki mushroom, roasted pinenuts and garlic pesto finished with a touch of fresh passata.  
GF Veg, V \$28

### Dessert

Crème Brulee with langue de chat wafers \$15

Churros with cinnamon sugar and a rich Baileys custard cream and dark chocolate dipping sauce \$14

Trio of Gelati topped with Persian fairy floss and raspberry dust  
Vegan \$9

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