

FOOD AND BEVERAGE OPENING HOURS

Two Donkeys

Cafe and Grab and Go

Located on Astor Terrace

6.30am - 2.00pm | Monday to Friday

Coffee, breakfast, lunch and take-away items for those in a rush. Pop in for breakfast and enjoy a barista coffee in one of our signature “ugly mugs”!

The Lobby Bar

Drinks and Bar Menu

5.00pm - Late | Monday to Friday

12.00pm - Late | Saturday and Sunday

Join us for indulgent bar snacks and muse over our extensive cocktail and wine list.

The Pantry

Dining

6.30am - 10.00am | Monday to Friday

6.30am - 10.30am | Weekends and Public Holidays

6.00pm - 9.30pm | Daily

Enjoy a delicious breakfast buffet selection of modern Australian cuisine highlighting locally sourced produce and ingredients.

Also open for à la carte dining in the evening.

In-Room Dining

All Day Dining

24 hours Monday to Sunday

With an extensive range of in-room dining options, you’ll be spoilt for choice, whatever the time of day or night.

ROOM SERVICE BREAKFAST

6.00am - 10.30am daily

Tray charge of \$5 applies

CONTINENTAL AND BAKERY SELECTION

TOASTED BANANA AND CHOCOLATE BREAD 8
crushed hazelnuts, caramelised banana,
micro mint v

DATE AND WALNUT MUFFIN 8
cashew butter v, DF

IN-HOUSE CEREAL BLEND 10
maple toasted oats, seeds and dried fruit
with choice of milk v, DF

TOAST 8
With Butter and choice of preserve
White | Wholemeal | Multigrain | Sourdough |
Date and Apricot
Strawberry Jam | Orange Marmalade |
Vegemite | Honey | Peanut Butter v, DF

COLD SELECTION

TROPICAL BIRCHER 12
passionfruit labneh, seasonal fruits, pistachio
dust v, GF

GOLDEN SYRUP GRANOLA CLUSTERS 12
baked granola with syrup, fresh and dried fruit, coffee
natural yoghurt v, GF

SEASONAL FRUIT ASSIETTE 15
seasonal sliced fruit with mandarin
and lime syrup VE, GF, DF

HOT SELECTION

EGGS ON TOAST 10
poached | scrambled | fried |
boiled with sourdough v, DF, GFO

DOUBLE SMOKED HAM EGGS BENEDICT 20
poached eggs, double smoked ham, turkish bread,
avocado hollandaise GFO

SMASHED AVOCADO ON SOURDOUGH 18
avocado with pumpkin hummus on sourdough,
beetroot and sweet potato crisps, lemon oil,
golden beetroot puree, crushed seeds v, VE, DF

SWEET POTATO HASH STACK 18
chorizo sausage, spinach, exotic mushrooms,
spiced five bean cassoulet puree, GF

BREAKFAST BURGER 16
duo sesame seeded milk bun, smoked bacon rashers,
provolone cheese, fried egg, varietal tomato chutney,
fried onion rings and rocket leaves

BREAKFAST BRUSCHETTA 18
sourdough, heirloom tomatoes, avocado and goat curd
whip, fried speck, rocket leaves, apple balsamic glaze

SIDES

4
Rasher Bacon, Sauteed Mushrooms,
Grilled Tomato, Hash Brown, Avocado,
Haloumi, Bean Cassoulet, Toast, Egg, Chorizo

ROOM SERVICE ALL DAY DINING

10.30am - 10.30pm daily

Tray charge of \$5 applies

STARTERS SELECTION

GRILLED SCHIACCIATA BREAD WITH TRIO DIPS 15
roast pumpkin hummus, beetroot labneh
and smoky baba ganoush GFO

SOUP OF THE DAY 13
served with quinoa & soya loaf

CRISPY PORK BELLY 20
green apple, celeriac and fennel remoulade,
crackling dust GF, DF

SANDWICHES & BURGERS
served with beer battered fries & aioli

BEEF RUMP STEAK SANDWICH 18
toasted turkish bread, red wine onion jam, tomato,
arugula and swiss cheese DFO, GFO

CRISPY CHICKEN BURGER 20
sesame seeded milk bun, grilled pineapple, mesclun
lettuce, tomato, sliced cheese and aioli

B.L.A.T. 16
thick cut bread, maple bacon, mesclun lettuce,
avocado and tomato

TURKISH HALOUMI SANDWICH 16
toasted turkish bread, grilled haloumi, mesclun lettuce,
tomato, avocado, parmesan dressing v

SALADS

CHAR GRILLED OCTOPUS SALAD 20
shaved fennel, red onion, heirloom tomatoes, mesclun
lettuce, dill with preserved lemon gremolata GF, DF

CAESAR SALAD 18
baby cos, schiacciata croutons, crisp prosciutto, poached
egg, shaved pecorino, white anchovies and
caesar dressing GFO

BURRATA SALAD 18
charred varietal tomatoes, spring onion, toasted
pinenuts, croutons, rocket leaves, apple balsamic GF, V

PASTA 25

*choice of pasta and sauce, served with shaved pecorino
and garlic herb crouton*

POTATO GNOCCHI, PUMPKIN GNOCCHI,
PAPPARDELLE OR RIGATONI
herbed tomato sugo, exotic mushroom & truffle alfredo
or basil cream pistou

add-ons \$5
grilled king prawn
smoked speck
chicken breast
smoked salmon
chorizo

PIZZA

FROMAGE PIZZA 12" 22
woombye brie, pecorino, burrata, and mozzarella v

BARBEQUE CHICKEN 12" 25
smoked bbq base, sliced chicken breast, pepperoni,
maple bacon, chorizo and shredded mozzarella

PROSCIUTTO 12" 25
tomato sugo base, prosciutto, heirloom tomatoes, burra-
ta, basil, shredded mozzarella

GARLIC KING PRAWN 12" 25
chilli tomato sugo base, varietal peppers, red onion,
capers, oregano and shredded mozzarella

CURRY

CHICKEN TIKKA MASALA 30
marinated chicken thigh in a spiced creamy curry sauce
with turmeric basmati rice, kachumber, raita and garlic
naan GFO

GOAT VINDALOO 32
tender goat chunks in a hot curry sauce with basmati
rice, raita and pappadams GF

VEGETABLE & CHICKPEA CURRY 28
seasonal vegetables in a mild curry sauce
served with basmati rice, pappadams and
herb spiced coconut yogurt gf, df, ve

ROOM SERVICE ALL DAY DINING

10.30am - 10.30pm daily

Tray charge of \$5 applies

FRIED

9

BEER BATTERED FRIES
black garlic aioli v

SWEET POTATO CHIPS [v] \$9
pickled tomato dip v

MAINS

CHAR GRILLED LAMB RUMP 36
roasted baby roasted vegetables, green pea and rosemary jus GF, DF

58° 200GM BEEF EYE FILLET 40
heirloom carrots, broccolini, fennel tips and shiraz jus
GFO, DFO

BRINED CHICKEN SUPREME [gf df] \$34
petite root vegetables, snow peas, burnt orange glaze, herb oil and chervil GF, DF

PAN-FRIED BARRAMUNDI 34
purple carrot puree, snow peas, snow pea tendril, confit cherry tomato and preserved lemon gremolata GF, DF

DRY RUBBED SPICED CHARRED FENNEL 32
heirloom carrots & beetroots, green lentils, green pea and cauliflower purée GF, DF, VE

SIDES

8

ROASTED ROOT VEGETABLES
with herb salt

SAUTÉED GARDEN VEGETABLES
with black garlic

AUTUMN SEASONAL SALAD
assorted vegetables, preserved lemon gremolata

DESSERTS

SMASHED BERRY TARTLET 15
with white chocolate, golden syrup shards, pineapple glaze, meringues and lemon balm v

WHITE CHOCOLATE DELICE 15
with candied macadamias, clementine's, orange blossom poached strawberries and micro mint v

CHEESE 25
woombye brie, king island smoked cheddar and kingfisher creek blue cheese with muscatels, dried fruit, quince paste, vegemite glass, la vosh, golden hazelnuts and berries GFO

FRUITS 15
compressed flavoured melons, seasonal fruits, sour grapes and smoked raspberry sorbet GF, DF, VE

ROOM SERVICE OVERNIGHT
10.30pm - 6.00am daily
Tray charge of \$5 applies

SOUP OF THE DAY served with quinoa & soya loaf	13	CHICKEN TIKKA MASALA marinated chicken thigh in a spiced creamy curry sauce with turmeric basmati rice, kachumber, raita and garlic naan <small>GFO</small>	30
FROMAGE PIZZA 12" woombye brie, pecorino, burrata, and mozzarella v	22	GOAT VINDALOO tender goat chunks in a hot curry sauce with basmati rice, raita and pappadams <small>GF</small>	32
BARBEQUE CHICKEN 12" smoked bbq base, sliced chicken breast, pepperoni, maple bacon, chorizo and shredded mozzarella	25	VEGETABLE & CHICKPEA CURRY seasonal vegetables in a mild curry sauce served with basmati rice, pappadams and herb spiced coconut yogurt <small>GF, DF, VE</small>	28
PROSCIUTTO 12" tomato sugo base, prosciutto, heirloom tomatoes, burra- ta, basil, shredded mozzarella	25	CHEESE woombye brie, king island smoked cheddar and kingfisher creek blue cheese with muscatels, dried fruit, quince paste, la vosh, golden hazelnuts and berries <small>GFO</small>	25
GARLIC KING PRAWN 12" chilli tomato sugo base, varietal peppers, red onion, capers, oregano and shredded mozzarella	25	FRUITS compressed flavoured melons, seasonal fruits, sour grapes and smoked raspberry sorbet <small>GF, DF, VE</small>	15

KIDS ROOM SERVICE PACKAGES

6.00am - 10.30am - Breakfast

10.30am - 10.30pm All Day

charge of \$5 applies

BREAKFAST PACKAGE

16

3 to 12 years - package includes, 1 yoghurt tub, 1 fruit salad, 1 meal selection and 1 beverage selection.
under 3 foc.

BACON AND EGG BURGER

milk bun, bacon, fried egg, cheese and tomato sauce

BACON AND EGGS ON TOAST

sourdough toast, bacon, scrambled egg, baked beans and hashbrown GFO, DFO

NUTELLA PANCAKE

with cream, berries and maple syrup v

HCT CROISSANT

ham, cheese and tomato on a warmed croissant

GRANOLA

baked granola, maple syrup, berries, dried fruits and greek yoghurt v, GFO, DFO

ALL DAY PACKAGE

16

3 to 12 years - package includes, 1 meal selection, 1 beverage selection and 1 ice-cream selection

BEEF BURGER

milk bun, beef patty, cheese and tomato sauce with side fries

NAPOLI PASTA

spaghetti pasta with napoli sauce and parmesan cheese, side garlic bread v

FISH AND CHIPS

tempura battered flathead, fries, side salad and tomato sauce

CHICKEN NUGGETS AND CHIPS

chicken nuggets, fries, side salad and tomato sauce

MINUTE STEAK

grilled minute steak, mashed potato and steamed vegetables

GRILLED CHICKEN BREAST

grilled chicken breast, mashed potato and steamed vegetables

BEVERAGE SELECTION

JUICE

apple, orange or pineapple

MILKSHAKE

chocolate, vanilla, strawberry, banana or caramel

MILK

full cream, skim, dairy free options available

ICE-CREAM SELECTION

VANILLA

with topping and berries

CHOCOLATE

with topping and berries

STRAWBERRY

with topping and berries

ROOM SERVICE BEVERAGES

24 Hours

Tray charge of \$5 applies

NON-ALCOHOLIC

SOFT DRINKS 330ML 4.5
Coke | Coke No Sugar | Sprite | Lift | lemon, lime
and bitters | ginger beer

SODAS BY FAMOUS SODA CO. 330ML 5
pink lemonade | blood orange | passionfruit
(sugar free)

JUICES BY SAM'S JUICE 375ML 5
orange | apple | apple guava | all day brekky |
pineapple | green lunch

MINERAL WATER BY APANI
Still or Sparkling 200ML 500ML 750ML
4 6 9

TEA AND COFFEE

COFFEE BY VITTORIA Sml Lrg
espresso | cappuccino | latte | 4 4.5
flat white | piccolo | macchiato
| mocha | hot chocolate | chai | dirty chai

SPECIALTY MILKS 0.7
coconut | almond | soy | lactose free
| macadamia | oat

SYRUPS 0.7
hazelnut | vanilla | caramel

TEA BY LA MAISON DU THÉ 4.5
English breakfast | earl grey | green tea | chamomile |
lemon and ginger | peppermint

ICED DRINKS 6.5
coffee | chai | mocha | chocolate

MILKSHAKES 6
Chocolate | banana | strawberry | vanilla | caramel

LUXURY MILKSHAKES

ETON MESS 9
white chocolate, milk, meringue,
strawberries and vanilla ice cream

BISCOFF 9
biscoff, milk, pretzel and vanilla ice cream

COOKIES AND CREAM 9
chocolate, milk, Oreos and vanilla ice cream

SMOOTHIES

DETOX 8
blueberries, banana, dates,
boysenberries, almond milk

REBOOT 8
mango, pineapple, banana, passionfruit,
coconut milk, tropical coconut water

ENERGIZE 8
strawberries, apples, pear pineapple,
dates, apple juice

BOOSTER 8
banana, mango, spinach, lime, apple juice

CHOC BERRY 8
blueberries, strawberry, dark chocolate, milk

VITALITY 8
strawberries, mango, raspberries, goji berries, apple
juice, water

ACAI ACTIVATE 8
acai, blueberries, banana, date, milk

ROOM SERVICE BEVERAGES

24 Hours

Tray charge of \$5 applies

BEER

Local craft selection

Brewed by Revel Brewing Co. Bulimba, Brisbane

CANNED CRAFT BEER

9

REVEL IPA

A tropical fruit drink with a kick! Bursting with our favourite American hops, mosaic, citra and simcoe, this classic west-coast style IPA is everything we love about indie-craft beer.

SUNSET HAZE

Double dry-hopped with Strata, El Dorado and Idaho for the citrus & tropical juice flavour associated with this style.

THE REVELLER MID STRENGTH 3.5%

When you want to revel a little lighter without compromising on flavour, this is the perfect beer. Light-bodied, crisp, and jam-packed with tropical fruit flavours.

OXFORD PALE ALE

Full of character and offering the perfect balance of drinkability and flavour. Championing new world hops, the beer is citrusy, piney and fruity. An American pale at its best.

SESSIONAL BEER

Revels sessional beers are produced for differing climatic conditions and traditions. Please ask our bar tenders for the updates on our current sessional beer offerings.

OTHER BEERS AND CIDERS

James Squire zero	7
Great Northern original	8
Corona	9
Stone and Wood pacific ale	9
James Squire pale ale	9
Peroni Nastro Azzuro	9
Brookvale Union ginger beer	9
Granite Belt treehouse cider	10
Harcourt Valley mango smash cider	10

WINE

SPARKLING

Bottega Il Vino de Poeti prosecco 11

VENETO IT 200 ML

ATÉ sparkling brut 36

MULTI REGIONAL AUSTRALIA 750 ML

MOSCATO AND ROSÉ

Bottega petalo dell'amore moscato 10

VENETO IT 200ML

Angove rosé 10

PARINGA SA 187 ML

ATÉ Rosé 36

MULTI REGIONAL AUSTRALIA 750 ML

WHITES

Angove chardonnay 10

MCLAREN VALE SA 187ML

Oxford landing sauvignon blanc 10

BAROSSA VALLEY SA 187ML

Thorne-clarke sandpiper chardonnay 25

BAROSSA VALLEY SA 375ML

St clair sauvignon blanc 25

MARLBOROUGH NZ 375ML

ATÉ Sauvignon Blanc 36

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ Chardonnay 36

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ Pinot Grigio 36

MULTI REGIONAL AUSTRALIA 750 ML

ROOM SERVICE BEVERAGES

24 Hours

Tray charge of \$5 applies

WINE

REDS

Oxford landing shiraz BAROSSA VALLEY SA 187ML	10
Oxford landing merlot BAROSSA VALLEY SA 187ML	10
Tempus two lighten up pinot noir HUNTER VALLEY NSW 187ML	10
Thorne-clarke sandpiper shiraz BAROSSA VALLEY SA 375ML	25
Bleasdale Mulberry Tree Cabernet Sauvignon LANGHORNE CREEK SA 375ML	25
St clair pinot noir MARLBOROUGH NZ 375ML	30
ATÉ shiraz MULTI REGIONAL AUSTRALIA 750 ML	36
ATÉ cabernet sauvignon MULTI REGIONAL AUSTRALIA 750 ML	36

SNACKS

TYRRELLS CRINKLY CHIPS 45G	4
Mature Cheddar and Chives Salt and Vinegar Sea Salted	
BYRON BAY COOKIES 60G	4
Maple and Pecan (VEGAN) Sticky date and ginger White chocolate and macadamia Triple choc fudge (All cookies are gluten free)	
KELLY'S CANDY CO. 80G	6
Rocky road bites Chocolate peanut brittle Milk Turkish delight Coconut roughs	