



IN-ROOM DINING MENU

Enjoy delicious favourites and enticing beverage options, in the comfort of your room 24-hours a day, 7 days a week.

Scan IN-ROOM DINING QR code to place order

Room service orders and requests are subject to a delivery charge of \$9.00.

Please inform us of any allergies or dietary restrictions before placing an order.

BREAKFAST

From 6am to 11am

À LA CARTE

Bakers Basket 15

assortment of danishes, croissants and preserves

Bircher Muesli 18

rolled oats, berries, apple, raisins, mixed nuts and bush honey

Buttermilk Pancakes [3] 22

caramelised pears & banana, mascarpone, maple syrup

Cereal 14

choice of Weet-Bix, cornflakes, granola, sultana bran, coco pops, just right, rice bubbles or special K

Eggs Benedict (*) 28

poached eggs, double smoked ham, toasted brioche, hollandaise

Salmon Benedict (*) 31

poached eggs, smoked salmon, toasted brioche, hollandaise

Free Range Country Eggs (*) 29

cooked your style, bacon, chicken chipolatas, spinach, tomato, portobello mushrooms

Seasonal Fruit 21

assortment of freshly sliced fruit

Three Egg Omelette (*) 25

grilled tomatoes, portobello mushrooms

extras:

add (\$1 each) baby spinach, capsicum, mushroom, bacon, cheddar cheese, tomato, onion

add (\$5) smoked salmon

Toast Selection 10

choice of white bread, wholemeal bread, gluten-free bread or sourdough bread served with preserves

Yoghurt 15

choice of natural or fruit yoghurt served with fresh berries

Sides 10 ea

avocado

chicken chipolatas

bacon

hash browns

smoked salmon \$15

(*) Gluten-free option available upon request.

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ALL DAY DINING

From 11am to 10pm

v - vegetarian | v̄ - vegan | gf - gluten free | df - dairy free | n - contains nuts

STARTERS

Kaiserfleisch (df, gf) 25

smoked pork belly, pickled fennel, jalapeno mustard

Superfood Salad (v, gf) 25

spiced kumara, feta, orange, chickpeas, pepitas, pomegranate seeds, broccoli, quinoa
add smoked salmon or grilled chicken 9

Baby Cos & Frisée 25

soft-boiled egg, mustard dressing, brioche croutons
add smoked salmon or grilled chicken 9

Prawn Poke Bowl (df) 32

wasabi and citrus dressing, shredded carrots, radishes, wakame, edamame, avocado, brown rice

Aubergine (v, n) 26

smoked eggplant, pickled eggplant, spuds pillows, feta, native dukkah

Strawberries, Watermelon & Brie (v) 28

poppy seed crusted brie, rose petal balsamic dressing, rocket leaves

CHEF'S SELECTION PLATTER 30

Jamon Serrano Gran Reserva – Aged for 18 months

Salami Picante – Calabrian fermented-spicy salami

Manchego Cheese 12 Month – Sheep's milk aged for 12 months

French Brie – Cow's milk aged for 6 weeks

Served with mixed olives and crackers

TASTE OF THAI

'Tod Mun Pla' Barramundi Fish Cakes 24 

sweet and spicy cashew nut dipping sauce

BBQ Green Curry Chicken Skewers (gf, df) 24 

tamarind sauce

'Moo Ping' Pork Skewers (gf, df) 27 

coconut-lime glaze

'Crying Tiger' Black Angus Beef (gf, df) 27 

sawtooth coriander, lime & chilli marinade

'Pad Kra Pao' Chicken & Basil Quesadillas (df) 24 

ALL DAY DINING

From 11am to 10pm

SANDWICHES & BURGERS

Wagyu Beef Burger 32

bacon and onion jam, cheddar cheese and chipotle bbq sauce

*please note all beef burgers are cooked med well or above only

Cuban Sandwich 30

slow-roasted pork belly, smoky ham, melted cheese, pickles, jalapeno mustard, crisp-buttery roll

Korean Chicken Kimchi Burger 30

buttermilk fried chicken, Korean kimchi, gochujang and sriracha mayo

Mediterranean Loaded Panini (v) 26

grilled-pressed loaded roll with grilled seasonal vegetables, baba ghanoush, rocket leaves, goat cheese, balsamic reduction

Grilled Ham & Cheese Sandwich 28

Turkish roll, honey ham, cheddar cheese

*all sandwiches and burgers are served with beer-battered fries

CLASSIC COMFORTS

Seafood Linguini 49

tiger prawns, blue swimmer crab, mussels, marinara sauce

Saffron Pappardelle 45

hand-cut pappardelle with slow-braised lamb shoulder ragù and pecorino Romano

Spaghetti Ragù Alla Bolognese 31

grana Padano

Aussie Chicken Parmigiana 32

golden-fried chicken thigh, house-made Napolitana sauce, melted mozzarella & parmesan served with beer-battered fries and garden salad

Charred Cauliflower (v, n) 33

harissa-maple, quinoa tabouleh, seasonal vegetables, pomegranate seeds

Butter Chicken (n) 41

basmati rice pilaf, raita, naan bread

Thai Beef Massaman Curry (df, gf) 44

potato, Thai basil, jasmine rice

Margherita Pizza (v) 29

tomato sauce, mozzarella cheese, basil

Pepperoni Pizza 31

beef and pork pepperoni, mozzarella cheese

ALL DAY DINING

From 11am to 10pm

FROM THE GRILL

Rangers Valley Crossbred MB5 (gf) 61
served with black truffle jus

Black Angus Beef Eye Fillet 200gr (gf) 64
served with red wine jus

Corn-fed Chicken Supreme (gf) 38
served with lemon-thyme jus

Cone Bay Barramundi (gf) 43
served with Roteña sauce

Tasmanian Salmon (df) 43
served wasabi-ponzu

Enhance your steak

Garlic Butter Prawns (gf) 10
Top your steak with garlic butter king prawns

Marrow & Truffle (gf) 10
Rich smoked bone marrow with house-made truffle butter

SIDES 10

Roasted Dijon Potatoes — new season potatoes, Dijon mustard (v, df, gf)

Broccolini & Snow Peas — tossed in chili and garlic butter (v, gf)

Caramelised Beets & Sweet Potatoes — with labneh, feta, walnuts (v, gf, n)

Asian Slaw — green papaya, lime & coriander dressing, chili, Thai basil (df, gf)

Beans Amandine — with lemon zest, almond flakes (v, gf, n)

French Fries — with black pepper & parmesan (v, gf)

Garden Salad — with citrus dressing (v, df, gf)

DESSERT

Hot Chocolate Lava Cake (v, gf) 22
crème fraîche and macerated berries

Passion Fruit Cheesecake (v) 22
yuzu and pâte sablée

Seasonal Fruits (v, df, gf) 21
a selection of fresh seasonal fruit

Selection of Australian Cheeses (v) 25
served with crackers and honey

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OVERNIGHT DINING

From 10pm to 6am

Superfood Salad (v, gf) 25

spiced kumara, feta, orange, chickpeas, pepitas, pomegranate seeds, broccoli, quinoa

Mediterranean Loaded Panini (v) 26

grilled-pressed loaded roll with grilled seasonal vegetables, baba ghanoush, goat cheese, balsamic reduction

Grilled Ham & Cheese Sandwich 28

turkish roll, honey ham, cheddar cheese

Margarita Pizza (v) 29

tomato sauce, mozzarella cheese, basil

Pepperoni Pizza 31

beef and pork pepperoni, mozzarella cheese

Butter Chicken (gf, n) 41

basmati rice pilaf

Thai Beef Massaman Curry (df, gf) 44

potato, Thai basil, jasmine rice

Cheese Selection (v) 25

crackers and honey

Seasonal Fruits (v, df, gf) 21

assortment of freshly sliced fruit

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