

TO START

Salt & Pepper Squid (gfo) (df) - with chickpea floured king prawns and a roast garlic aioli	24
Pumpkin & Feta Arancini (gf) - with pesto mayonnaise	20
Chicken Empanadas - house-made and served with a roasted corn, lime and coriander salsa	22
Grilled Scallops (gf) - served in the shell with a citrus garlic butter and seaweed salad	24
Thai Beef & Soba Noodle Salad - with a garlic, ginger and soy dressing	22

MAINS

Eye Fillet Steak (gf) - wrapped in prosciutto and served with potato gratin, buttered beans and a chimichurri sauce	45
Rosemary Marinated Lamb Rump (gf) (df) - served on roasted vegetables, broccolini and mint jelly with a red wine jus	42
Chicken Supreme (gf) - stuffed spinach and ricotta on an iceberg wedge and Waldorf salad	40
Baked Teriyaki Salmon Fillet (gf) (df)- served with brown rice, edamame beans, avocado, radish and cucumber	42
Chilli Linguini (v) - with basil, tomato and grilled haloumi	31
Add: free-range chicken +\$9 Add: king prawns +\$9	

DESSERTS

White Chocolate Brulee (gf) - with a caramelised pineapple wedge	16
Flourless Chocolate & Almond Cake (gf) - with vanilla cream and our house-made raspberry sorbet	16
Mango & Coconut Terrine (gf) (df) - with a lychee syrup	16
Affogato (gf) (dfo) - affogato with our house-made vanilla bean icecream, Buondi Roasters coffee shot and liqueur	16
Ice-cream Sundae - Ice cream sundae with whipped cream and your choice of topping (chocolate, salted caramel, berry compote)	14

Crunchy Churros (dfo) - churros with salted caramel dipping sauce and our handmade vanilla bean icecream	14
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CLASSICS

Madison fish & chips - crumbed, grilled or battered barramundi with tartare sauce, beer battered chips, and Greek salad	32
Madison schnitzel and chips - Chicken schnitzel with your choice of sauce, served with beer battered chips and leafy Greek salad; or veggies and roast potato. Sauce choices: gravy, parmigiana, creamy garlic prawn	32
Madison beef burger - with caramelized onion, bacon, vintage cheddar cheese, salad and a smokey BBQ sauce on a fresh milk bun	22
Add Egg and/or Pineapple 3.00 each with chips 27	
Southern Fried chicken burger - crispy chicken with bacon, avocado, salad and garlic aioli on a milk bun	22
with chips 27	
Veggie burger - house-made chickpea, potato and veggie patty with sweet chilli sauce (vo)	20
with chips 25	
Penne Boscaiola - deliciously creamy bacon and mushroom sauce pasta (gfo)	20
with free-range chicken 29	
Caesar salad - cos lettuce with croutons, Italian parmesan cheese with crispy bacon and soft poached egg (anchovy optional)	20
with free-range chicken 29	

PIZZA

GLUTEN FREE BASES AVAILABLE (ADD 4)

Traditional pizza's - Margherita Ham & Pineapple	18
Pepperoni	24
Veggie Lovers Pizza - with roast pumpkin, baby spinach, grilled zucchini, feta and pine nuts (vo)	24
Supreme - ham, pepperoni, pineapple, olives, mushrooms, capsicum, red onion	24
Deluxe meat lovers - eye fillet steak, ham, pepperoni, sausage and bacon with a smokey BBQ sauce	24

SIDES

Garlic Turkish bread with grated parmesan cheese	5
Bruschetta with vine ripened tomato, red onion, basil and feta on garlic brushed sour dough with a sweet balsamic drizzle (vo) (gfo)	8
Beer battered chips with garlic aioli (vo)	6
Bowl of seasonal vegetables tossed in herb butter (vo) (gf)	8
Greek style salad with green leaves and raspberry vinaigrette (vo) (gf)	7

KIDS MENU (under 12 yrs)

SERVED WITH A SMALL GLASS OF JUICE / LEMONADE AND A KIDS SUNDAE	16
Pasta Bolognese - beef and tomato sauce with parmesan cheese side	
Ham & pineapple pizza with a tomato sauce base	
Chicken nuggets and chips - served with a small salad and a side of tomato sauce	
Calamari rings and chips - served with a small salad and side of tomato sauce	
Grilled chicken tenderloins - served with roast potatoes, steamed carrot, peas and corn	

ROOM SERVICE DRINKS MENU

SPARKLING	
Divici (organic) Prosecco, Italy	10
De Bortoli Legacy Sparkling, NSW	7
De Bortoli Fizzero Sparkling (non-alcoholic), Germany	7
ROSE	
De Bortoli Willowglen Rosé, NSW	7
WHITE WINE	
3 Tales Sauvignon Blanc, Marlborough, NZ	9
De Bortoli Legacy Sauvignon Blanc, NSW	7
Tyrrell's Hunter Valley Semillon, Hunter Valley, NSW	9
De Bortoli Willowglen Pinot Grigio, NSW	7
De Bortoli Legacy Chardonnay, NSW	7
De Bortoli Willowglen Moscato, NSW	7
RED WINE	
De Bortoli Regional Reserve Pinot Noir, Yarra Valley, VIC	10
De Bortoli Legacy Cabernet Merlot, NSW	7
Tyrrell's Hunter Valley Shiraz, Hunter Valley, NSW	9
De Bortoli Legacy Shiraz, NSW	7
SPIRITS	
Jim Beam, Vodka, Jack Daniel's, Gin, Johnnie Walker Red Label, Canadian Club, Bacardi Superior, Bundaberg Rum, Tequila (served 30ml with your choice of mixer)	10

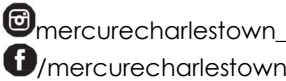
STANDARD BEERS	
Great Northern Zero	7
XXXX Gold	7
Tooheys Extra Dry	7
PREMIUM BEER & CIDER	
Corona Extra	9
James Squire 150 Lashes Pale Ale	9
Somersby Cider - Apple Pear	9
Stone & Wood Pacific Ale	11
NEWCASTLE BEERS	
Modus Brewery Pale Ale	11
COLD DRINKS	
Coke coke zero lemonade lemon squash soda water tonic water dry ginger ale	4.5
Juice - apple pineapple orange cranberry	5
Mineral water - still sparkling	small 5 large 12
Milkshake - Chocolate strawberry caramel	6
BARISTA COFFEE	
Barista Coffee	regular 4.5
Buondi Roasters - Steady State Blend	large 5.5
Hot Chocolate Chai	regular 4.5 large 5.5
Soy Almond Oat Lactose Free Syrups Extra Shot +\$1 each	
GOURMET TEA	
Our tea selections are from a wonderful range of high quality, certified organic teas produced by Pukka Herbs	5



IN ROOM
DINING & DRINKS MENU

DINING AVAILABLE
6PM-9PM MON-SAT
6PM-8PM SUNDAYS
& PUBLIC HOLIDAYS

DRINKS ALL-DAY



All credit card payments incur a surcharge
\$4 room service order fee
Dial 9 to place an order

We welcome you to join us in the hotel restaurant on the ground floor where the mood is light and inviting all year round. Come and enjoy our latest restaurant specials and enjoy the view.

Our restaurant is open:
Monday-Friday 6:30am-9:30am, 6pm-9pm
Saturday 7am-10am, 6pm-9pm
Sunday 7am-10am, 6pm-8pm