I N-ROOM DINING MENU



IN ROOM DINING BREAKFAST MENU

Served daily between 6:30 am-10:00 am

The Big Breakfast \$27

2 free range eggs cooked your way served on sourdough toast with grilled bacon, chipolatas sausages, grilled tomatoes, hash brown and wild mushrooms

Eggs on Toast \$16

2 free range eggs, cooked your way served on sourdough toast

Eggs Benedict \$24

Poached free range eggs, sautéed spinach, hollandaise sauce Choice of *either cured salmon* or *shaved leg ham*

Spanner Crab Omelette \$29

Fraser Island spanner crab omelette, Asian herb and sprout salad, chilli and garlic oil (GF, DF)

Corn and Zucchini Fritters \$19

Corn and zucchini fritters, labneh, avocado and pimento salsa (V)

Baked Eggs \$26

Free range eggs, potatoes, chorizo, caramelised onion, roast tomatoes and fresco cheese baked in a cast iron skillet with sourdough

Vegan mushroom toast \$18

Wild mushrooms, served on smashed avocadoes, with toasted pine nuts, fresh basil on toasted sourdough (VG)

Belgium Style Waffles \$16

Clotted cream and blackberry compote, maple syrup (V)

Fruit Salad \$15

Seasonal fruit salad with berries and natural yoghurt (V,GF)

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free | (H) Halal Please let us know if you have any food allergies, food intolerances or any special dietary requirements to maximise your experience with us.

IN ROOM DINING BREAKFAST MENU

Served daily between 6:30am-10:00am

Bakers Basket \$14

Selection of house made Danish pastries, croissants and muffin (V)

Cereal and Toast \$12

Your choice of cereal from cornflakes, muesli, coco pops, weet-bix and choice of bread from white, whole meal or multigrain toast with butter and preserves (V)

Bircher Muesli \$14

With natural yoghurt, organic honey, berry compote and toasted almond flakes (V)

Additional Sides

Hash Browns \$5 Streaky Bacon\$8 Sautéed mushrooms \$7 Slow roasted tomatoes \$5 Pork chipolatas \$8 Grilled halloumi \$8

Cold Press Juice's - \$9

- Cold press orange juice
- Watermelon, strawberry, apple and mint

Served daily between 11:00am-9:30pm

SMALL PLATES

Boozy Olives \$12

White Taramasalata \$14

cod roe, olive oil & lemon served with pita bread

Baja Fish Taco (2) \$18

crispy iceberg lettuce, tomato & avocado salsa, cucumber, shallots & coriander with sweet capsicum tartare

Fried Calamari \$23

burnt lime aioli

Lobster Rolls (2) \$25

brioche, citrus & saffron aioli, iceberg lettuce, crispy potato

Mediterranean Octopus \$25

chargrilled with extra virgin olive oil, lemon & oregano

Garlic Prawns \$38

garlic, lemon & herb butter

Antipasto \$38

san daniele prosciutto, cacciatore, mortadella dolce, burrata & grilled sourdough

LARGE PLATES

Poke Bowl \$20

Sushi rice, edemame, roasted sesame slaw, wakame, torched nori, chilli tofu, avocado

Club Sandwich \$26

organic chicken, pancetta, fried egg, swiss cheese, iceberg lettuce, garlic aioli, tomato, chips & onion rings

Crispy Chicken Burger \$26

crispy buttermilk fried chicken, iceberg lettuce, cheese, aioli, potato bun, chips & onion rings

Cheeseburger \$27

wagyu beef pattie, American cheese, mustard, onion, iceberg lettuce, gherkin, potato bun, chips & onion rings

Flame Grilled Souvlaki \$37

lamb and chicken souvlaki, Greek salad, chips, pita & tzatiki

Beer Battered Fish and Chips \$38

market reef fish, fennel & herb salad, tartare, lemon & chips (available grilled)

Flame-Grilled Lamb Souvlaki \$36

Greek salad, chips, pita and tzatziki

FROM THE GRILL

Angus Scotch Fillet \$68 (GF)

300g; 270 day grain fed; MBS3+ Served with 3 complimentary sauces: chimichurri, mustard emulsion and horseradish cream.

Wagyu Rump Steak \$54 (GF)

220gm: 40 day grain fed : MB6+ Served with 3 complimentary sauces: chimichurri, mustard emulsion and horseradish cream.

FROM THE SEA

Sydney Rock Oysters 1/2 Dozen \$36 | Dozen \$72

freshly shucked, served with traditional condiments

Oyster Kilpatrick 1/2 Dozen \$39| Dozen \$78

pancetta & worcestershire

Queensland Tigers Prawns \$48

peeled tigers prawns, cocktail sauce, fresh lemon

SALADS

Caeser Salad \$18

baby cos hearts, bacon, croutons, anchovy dressing, grana padano Add chicken + \$8/ Add Grilled Prawns +\$12/ Add calamari +\$12

Caprese Salad \$24

burrata, heirloom tomatoes, basil, extra virgin olive oil, caramelised red wine vinegar, pita

Grilled Haloumi Salad \$22

pomegranate, walnuts, baby salad leaves, honey lemon dressing

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SUSHI BAR

AVAILABLE TUESDAY-SATURDAY ONLY 12-8PM

RAW BAR

Tuna Tataki \$26

seared tuna, yuzu ponzu, thin sliced salad, fried onion, sesame seed, fish roe

King Fish Carpaccio \$26

yuzu ponzu, thin sliced salad, micro herb

Sashimi Platter from \$31

soy sauce, pickled ginger, wasabi

SUSHI ROLL

Grilled Salmon Roll \$23

grilled salmon, tuna, avocado, cucumber, salted pollack roe, mayo

Tempura Prawn Roll \$23

Prawn, avocado, cucumber, mayo

Crab Roll \$25

crab meat, avocado, cucumber, mayo

NIGIRI SUSHI

AVAILABLE TUESDAY-SATURDAY 12-8PM ONLY

Salmon Nigiri

2 pieces \$10

King Fish Nigiri

2 pieces \$10

Tuna Nigiri

2 pieces \$10

SIDES

Mesclun Lettuce Salad \$12

chilli garlic dressing, toasted sesame

Crispy Potato Chips \$12

with salt

Potato Scallops \$12

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BEVERAGE MENU

SPARKLING WINE

De Beaurepaire 'Blanchefleur' Blanc de Blanc \$16 | \$95 Rylestone, NSW

Champagne Veuve Cliquot \$32 | \$198

Champagne, France

Moet & Chandon Brut \$168

Champagne Veuve Clicquot Rose \$220

WHITE WINE

Tai Tira Sauvignon Blanc \$14 | \$68 Marlborough, NA

Brokenwood Semillon \$14 | \$68 Hunter Valley, NSW

Pewsey Vale Vineyard Riesling \$15 | \$70 Eden Valley, SA

De Beaurepaire Patte Bleu Pinot Gris \$16 | \$74 Rylestone, NSW

WHITE WINE

Credaro Five Tales Chardonnay \$16 | \$74 Margaret River, WA

Tiefenbrunner 'Merus' Pinot Grigio \$20 | \$98 Alto Adige, Italy

> **Jim Barry 'The Florita' Riesling \$128** Watervale, SA

Shaw and Smith Sauvingon Blanc \$150 Adelaide Hills, SA

Shaw and Smith 'M3' Chardonnay \$150 Adelaide Hills, SA

Chateu Pierre-Bise Savennieres 'Clos de Coulaine' Chenin Blanc \$168 Loire Valley, France

Domaine Vincent Girardin Pouilly Fuisse Chardonnay \$180 Burgundy, France

> Alphonse Mellot Sancerre La Moussiere \$220 Loire Valley, France

RED WINE

De Beaurepaire 'Le Marquis' Cabernet Sauvignon \$14 | \$68

La La Land Pinot Noir \$15 | \$74 Riverland, VIC

E. Guigal Cote du Rhone Rouge Grenache Blend \$18 | \$90 Rhone Valley, France

> Langmeil 'Valley Floor' Shiraz \$18 | \$90 Barossa Valley, SA

Georges Duboeuf Moulin-a-vent Gamay \$20 | \$98 Beaujolais, France

> Dalrymple Vineyard Pinot Noir \$98 Coal River Valley, TAS

Daniel Bouland Morgon Corcelette \$128 Beaujolais, France

Vincent Paris Crozes Hermitage \$130

Rhone, France

Shaw and Smith Shiraz \$150

Adelaide Hills, SA

ROSE WINE

Bella Rouge Rose \$14 | \$65

Rylestone, NSW

Collector 'Shoreline' Sangiovese Rose \$15 | \$70

Canberra District, NSW

Reverie Rose \$16 | \$96

Loire Valley, France

AIX Rose \$98

Provence, France

DESSERT WINE

Alasia Moscato d'Asti Moscato \$12 | \$85 Pledmont, Italy

De Beaurepaire 'Bluebird' Botrytis Viognier \$18 | \$85

TEA & COFFEE

Small \$5.5 Large \$6.5

Choose from cappuccino, latte, chai latte, mocha, flat white, piccolo, long black, long or short macchiato caramel, vanilla, hazelnut syrup \$0.50

Espresso \$4.5

Hot Chocolate \$6

Your choice of milk from full cream, skim, almond, oat, soy and lactose free

Tea \$5.5

Choose from English breakfast, Peppermint, Earl Grey, Chamomile and Green Tea

Juice \$5.5

Apple, Orange, Pineapple, Cranberry, Tomato

SOFT DRINKS

Soft Drinks \$7

Coke, Coke No Sugar, Sprite, Fanta, Cascade Lemon Lime Bitters, Cascade Ginger Beer, Red Bull

Water \$7

Apani Sparkling Water Apani Still Water

KIDS

Spaghetti Napolitana \$12

Cheeseburger \$12

Chicken Nuggets \$12

Fish & Chips \$12

SIDES

Green Salad \$6.5 (V/GF)

Fries \$6.5