



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

STARTERS

Superfood Salad (v, gf) 25

spiced roasted pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa
add salmon or grilled chicken 9

Croft Caesar (gf) 29

baby gem lettuce, caesar dressing, piggy crunch, aged parmigiano, petite herbs
add salmon or grilled chicken 9

Prawn Poke Bowl (gf, df) 32

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

Mushroom Crêpe (v) 26

sautéed foraged mushrooms, goat chèvre, modena balsamic reduction

Tuscan Tomato & Basil Soup (v) 26

golden gruyere and caramelized onion toasty


Burrata & Roasted Squash (v, gf) 28

roasted squash, chili crunch, bush honey, native dukkah

TASTE OF THAI

'Tod Mun Pla' Barramundi Fish Cakes 24 

sweet and spicy cashew nut dipping sauce

BBQ Green Curry Chicken Skewers (df) 24 

tamarind sauce

'Moo Ping' Pork Skewers (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 

BETWEEN BREADS

Wagyu Beef Burger 32

wagyu beef with bacon and onion jam, cheddar cheese, chipotle bbq sauce
served with beer-battered chips

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

Korean Chicken Kimchi Burger 30

buttermilk fried chicken, korean kimchi and sriracha mayo. served with beer battered chips

Grilled Ham & Cheese Sandwich 28

honey ham, cheddar cheese. served with beer battered fries

Lamb Quesadilla 30

slow cooked lamb shoulder, mozzarella cheese, guacamole, sour cream, side of corn chips

Vegetarian Quesadilla (v) 26

kidney beans, charred corn and roasted capsicum chili, mozzarella cheese, guacamole,
sour cream, side of corn chips

CLASSIC COMFORTS

Bourguignon (gf) 51

beef cheek & mushroom traditional stew, served with celeriac mashed potato

Applewood smoked chicken (gf) 48

served with butternut squash, rotkohl, horseradish, and chicken jus

Charred Cauliflower & Grains (v) 33

chermoula, ancient grains, winter greens, and native dukkah

Seafood Linguini 49

tiger prawns, moreton bay bugs, mussels, marinara sauce

Pappardelle al Ragù Di Agnello 45

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

Spaghetti Ragù Alla Bolognese 31

grana padano

Butter Chicken 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

FROM THE GRILL

Rangers Valley Crossbred MB5 (gf) 61

served with black truffle jus

Black Angus Beef Eye Fillet 200gr (gf) 63

served with red wine jus

Corn-fed Chicken Supreme (gf) 35

served with lemon-thyme jus

Cone Bay Barramundi (gf) 40

served with chimichurri

Tasmanian Salmon (df) 40

served wasabi-ponzu

Enhance your steak

Garlic Butter Prawns (gf) 10

Top your steak with garlic butter king prawns

Marrow & Truffle (gf) 10

Smoked bone marrow with house-made truffle butter

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SIDES 10

Celeriac Mash — dutch cream potatoes and celeriac (v, gf)

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

Caramelised Brussels Sprouts — with honey, balsamic, and toasted pine nuts (v, gf)

Asian Slaw — green papaya, chilli, Thai basil, and a lime & coriander dressing (gf)

Parmesan Fries — cracked black pepper and aged parmesan (v, gf)

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

DESSERT

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

Sticky Date Pudding (v) 22
dulce de leche and chantilly cream

Passionfruit Cheesecake (v) 22
yuzu and pâte sablée

Seasonal Fruits (vg) 21
a selection of fresh seasonal fruit

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

OVERNIGHT DINING

From 10pm to 6am

Thai Beef Massaman Curry (df, gf) 44
potato, thai basil, jasmine rice

Butter Chicken (gf) 41
basmati rice pilaf

Margherita Pizza (v) 29
tomato sauce, mozzarella cheese, basil

Pepperoni Pizza 31
beef and pork pepperoni, mozzarella cheese

Green Inferno Pizza 33
Tandoori paneer, onion, capsicum, jalapenos, mozzarella cheese

Grilled Ham & Cheese Sandwich 28
honey ham, cheddar cheese

Superfood Salad (v, gf) 25
peri-peri pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa

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