



the reserve

RESTAURANT

ROOM SERVICE + \$6.5 TRAY CHARGE

Herb Focaccia / 10

garlic, aged balsamic, EVOO (vg)

Steamed Prawn & Ginger Dumplings / 20 | 6p

wakame salad, chili & lime dressings (df)

Chicken Caesar Salad / 26

cos lettuce, bacon, croutons, poached egg, white anchovies, parmesan, caesar dressing

Fettuccine Beef Bolognese / 28

slow-cooked beef ragu, parmigiano-reggiano

Roasted Cauliflower / 28

chickpea & quinoa salad, tempered coconut yoghurt, dukkah (vg,gf)

Beer Battered Barramundi / 28

asian salad, lemon wedge, gribiche sauce, fries

Pumpkin Gnocchi / 30

roasted pumpkin, tofu, peas, miso butter sauce, parmigiano-reggiano (v)

Butter Chicken / 30

steamed rice, papadam, crispy shallots, cumin yoghurt (gf,df)

Gourmet Angus Beef Burger / 30

lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

Grilled Chicken Breast / 32

Porterhouse 220g / 44

Eye Fillet 200g / 52

kipfler potatoes, cos salad, port wine jus, peppercorn or béarnaise sauce

SIDES

Chunky Fries / 10

cajun spice, chipotle aioli

Garden Salad / 10

mixed lettuce, tomatoes, carrot, house dressing (vg,gf)

Grilled Broccolini / 10

chili jam | toasted almonds (vg,gf)

DESSERTS

Amora Pavlova / 18

lemon curd, raspberry coulis, seasonal fruits, whipped cream, berry sorbet (gf)

Cheese Plate / 18

a choice of local and imported cheese
- soft, hard or blue
assorted crackers, quince paste, dried fruits