

BREAKFAST

BUFFET BREAKFAST \$36 | CONTINENTAL BREAKFAST \$24

BUTTERMILK PANCAKES\$26
Roast banana. maple syrup. cream (V)

EGGS BENEDICT\$26
Poached eggs. double smoked ham.
sautéed spinach. english muffin. hollandaise

BRONTE WRAP\$22
Fried eggs. bacon. jalapeno. hash brown.
mozzarella cheese

FARMER JO GRANOLA\$21
Coconut yoghurt. seasonal fruit.
Malfroy's wild flower honey (V)

THE 'ATB'\$21
Avocado. tomato. basil. fig glaze.
on sourdough (VGN)

EGGS TO YOUR LIKING\$18
Two eggs. roast tomato. sourdough (V)

CHEF'S OMELETTE\$26
Three eggs. mushroom. tomato. chives.
cheddar cheese. avocado. sourdough (V)

BREKKIE BUN\$18
Fried egg. bacon. cheddar cheese.
bbq sauce. milk bun

FRESH FRUIT PLATE\$22
Fresh seasonal fruits. greek yoghurt.
Manuka honey (V)

CLASSIC BIG BREAKFAST\$29
Two eggs your way. bacon. tomato. sautéed
mushrooms. chicken sausage. hash brown.
sourdough toast

ON THE SIDE

BAKERY BASKET\$13
Three assorted pastries. butter.
preserves

HASH BROWNS\$7

GRILLED BACON\$7

HALF AVOCADO\$7

HERBED MUSHROOMS\$7

GRILLED CHICKEN SAUSAGES\$7

TOASTED SOURDOUGH 2PCS\$7

CAFFEINE & FRIENDS

ESPRESSO BY ROASTER GUY\$5/5.50
Extra shots | syrups | premium milks\$0.50

SUNRAYSIA JUICES\$7.5
Orange | apple | cranberry

MILKSHAKE\$14
Chocolate | vanilla | strawberry

BANANA & BERRY SMOOTHIE\$14
Banana. berries. almond milk

GET UP & GO!

(LG) - Low In Gluten (DF) - Dairy free (VGN) - Vegan (V) - Vegetarian

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LUNCH

TRIO OF DIPS\$21

Served with hummus, beetroot and baba ganoush, accompanied by grilled flatbread (V)

FRIED CALAMARI\$24

Served with summer herbs, lemon aioli and a roasted capsicum and tomato relish (DF)

PULLED PORK SLIDERS (3 PC)\$19

Served with coleslaw and chimichurri

SUPERFOOD SALAD\$21

Tossed with kale, quinoa and avocado, finished with a citrus dressing (VGN)

GRILLED CHICKEN WRAP\$26

Filled with avocado, lettuce, mozzarella & jalapeño, served with fries

GRILLED BARRAMUNDI FILLET\$44

Served with carrot and ginger purée, fennel salad and citrus beurre blanc (LG)

WAGYU BEEF BURGER\$30

Layered with bacon, braised onion, tomato and Swiss cheese, served with fries

GRILLED CHICKEN BURGER\$27

Topped with lettuce, tomato, Swiss cheese and avocado mayo, served with fries

CLUB SANDWICH\$29

Stacked with egg, bacon, chicken, tomato, lettuce and avocado, served with fries

GRILLED CHICKEN CAESAR SALAD\$26

Tossed with cos lettuce, grilled chicken, bacon, parmesan, poached egg, croutons & anchovy dressing

CHICKEN SCHNITZEL\$26

Served chips and garden salad
(Vegan schnitzel option available)

ROASTED CHICKEN SUPREME\$42

Served with Romesco sauce, grilled zucchini and lemon thyme oil (LG)

BBQ PULLED PORK PIZZA\$29

Topped with slaw and pickled jalapeños

CHILLI PRAWN PIZZA\$29

Finished with garlic, rocket and parmesan

MARGHERITA PIZZA\$26

Topped with tomato, mozzarella and basil (V)

SUMMER VEGETABLE CURRY\$24

Cooked in a light coconut curry with market vegetables, pineapple and kaffir lime, served with jasmine rice (VGN, LG)

STEAK OF THE DAY\$45

Served with fries, salad and red wine jus

SIDES

POTATO WEDGES\$14

Served with sour cream and sweet chilli (V)

FRIES\$14

Served with ketchup and aioli (V, DF)

CHARRED CORN\$14

Served with lime butter and manchego (LG, V)

CREAMY MASHED POTATO\$14

(LG, V)

MIXED LEAF SALAD\$11

Served with house vinaigrette (LG, DF, V)

SOMETHING SWEET

LEMON RICOTTA BASQUE CHEESECAKE\$20

A creamy, velvety cheesecake with a delicate lemon twist, served with sweet blueberry compote and garnished with fresh lemon balm.

MILK CHOCOLATE DOME\$20

A decadent milk chocolate creation with a molten centre, paired with freeze-dried raspberries, tangy raspberry coulis, and a dusting of chocolate soil for the perfect crunch.

BAKED BERRY TART\$20

A golden pastry shell filled with luscious berries, served with mixed berry coulis and finished with a dollop of vanilla mascarpone.

CHEESE PLATE\$26

A selection of brie, cheddar, and blue cheese with crackers, quince paste & nuts

SAVOUR THE DAY

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(DF) - Dairy free

(VGN) - Vegan

(V) - Vegetarian

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DINNER

TO START

CHILLED ZUCCHINI SOUP\$22

Served with crème fraîche, garnished with dill oil and pickled cucumber (LG,V)

CRISPY PORK BELLY\$27

Served with watermelon and mint salad, finished with ginger-lime glaze (LG)

CHARRED OCTOPUS\$28

Served with smoked eggplant purée and tomato, garnished with chilli oil and crispy shallots (LG)

HEIRLOOM TOMATO & BURRATA\$26

Served with olive crumb, finished with balsamic glaze and fresh basil (LG, V)

GRILLED PRAWN\$29

Served with avocado, cucumber, cherry tomato and mesclun, finished with lime & cocktail sauce (LG, DF)

SOMETHING SUBSTANTIAL

GRILLED LAMB RUMP\$51

Served with chickpea tabbouleh, finished with mint yoghurt and pomegranate (LG)

ROASTED CHICKEN SUPREME\$42

Served with grilled zucchini, finished with Romesco sauce and lemon thyme oil (LG)

CRISPY-SKIN BARRAMUNDI\$44

Served with carrot and ginger purée and fennel salad, finished with citrus beurre blanc (LG)

MISO-GLAZED SALMON\$46

Served with cold soba noodle salad and pickled radish, finished with ponzu (DF)

SAUTÉED POTATO GNOCCHI\$39

Served with zucchini ribbons and pea purée, garnished with toasted pine nuts (V)

SIGNATURE CUT

Served with celeriac purée and grilled broccolini, choice of red wine jus, mushroom sauce, peppercorn sauce, or chimichurri sauce (GF)

BEEF RIB SIRLOIN PINNAACLE
MB2+ 300G\$59BEEF RUMP WAGYU TAJIMA
MB6+ 250G\$64GRASS-FED RIVERINE SOUTHERN NSW
SCOTCH FILLET MB2+ 300G\$61**TO SHARE**SOUTHERN NSW GRASS-FED RIBEYE
ON THE BONE 1.2KG MB4+\$149BRAISED CAPE GRIM LAMB
SHOULDER 1.3KG\$132**ON THE SIDE**ROCKET & PARMESAN SALAD\$14
Served with balsamic vinaigrette (LG, V)

CHARRED CORN\$14

Served with lime butter, finished with manchego (LG, V)

BABY POTATOES\$14

Served with parsley butter (LG, V)

CREAMY MASHED POTATO\$14
(LG, V)

MIXED LEAF SALAD\$14

Served with house vinaigrette (LG, DF, V)

SWEET POTATO FRIES\$14

Served with smoked paprika aioli (V, DF)

SAVOUR THE NIGHT

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AFTER DINNER

or whenever...

LEMON RICOTTA BASQUE CHEESECAKE\$20

A creamy, velvety cheesecake with a delicate lemon twist, served with sweet blueberry compote and garnished with fresh lemon balm.

MILK CHOCOLATE DOME\$20

A decadent milk chocolate creation with a molten centre, paired with freeze-dried raspberries, tangy raspberry coulis, and a dusting of chocolate soil for the perfect crunch.

BAKED BERRY TART\$20

A golden pastry shell filled with luscious berries, served with mixed berry coulis and finished with a dollop of vanilla mascarpone.

CHEESE PLATE\$26

A selection of brie, cheddar, and blue cheese with crackers, quince paste & nuts

PORT | FORTIFIED (6OML)

GALWAY PIPE TAWNY\$18
South Australia

PENFOLDS GRANDFATHER\$28
South Australia

MORRIS TOKAY MUSCAT\$26
Victoria

STICKY (6OML)

ROBERT STEIN HARVEST GOLD ...\$24
Mudgee

DIGESTIVE (3OML)

DISARONNO AMARETTO\$13
Italy

CHAMBORD\$13
France

GALLIANO WHIT/BLACK/ VANILLA\$13
Italy

SHERRY (6OML)

FINO INOCENTE DRY\$28
Spain

VALDESPINO PEDRO XIMENEZ\$28
Spain

COGNAC (3OML)

HENNESSY VSOP\$13
France

HENNESSY XO\$28
France

REMY MARTIN\$17
France

NIGHT CAP? GO ON

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BAR MENU

SMALL BITES

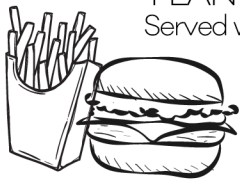
BAKED GARLIC BREAD\$14
Served warm with garlic butter and fresh herbs

POTATO WEDGES\$14
Served with sour cream and sweet chilli (V)

FRIES\$14
SERVED WITH KETCHUP AND AIOLI (V, DF)

SUNDRIED TOMATO & BASIL
ARANCINI (4 PCS)....\$21
Served with aioli (V)

PLANT-BASED PORK BITES\$19
Served with chimichurri and crisp onion (V)



PULLED PORK SLIDERS (3 PCS)\$19
Served with coleslaw and chimichurri

TRIO OF DIPS\$21
Served with hummus, beetroot and baba ganoush, accompanied by grilled flatbread (V)

FRIED CALAMARI\$24
Served with summer herbs, lemon aioli and a roasted capsicum and tomato relish (DF)

CHICKEN KARAAGE\$24
Served with spicy kewpie and nori (DF)

STEAMED DUMPLING BASKET\$26
Served with assorted dim sums, soy and chilli oil

LARGE BITES

WAGYU BEEF BURGER\$30
Served with bacon, braised onion, tomato and Swiss cheese, accompanied by fries

GRILLED CHICKEN BURGER\$27
Served with lettuce, tomato, Swiss cheese and avocado mayo, accompanied by fries

CLUB SANDWICH\$29
Egg, bacon, chicken, tomato, lettuce, avocado, fries

CAESAR SALAD\$26
Served with cos lettuce, bacon, parmesan, poached egg, croutons and anchovy dressing.
Add grilled chicken +\$4 | Add smoked salmon +\$6

SUPERFOOD SALAD\$21
Tossed with kale, quinoa and avocado, finished with a citrus dressing (VGN)

CHICKEN SCHNITZEL\$26
Served with chips and garden salad
(Vegan schnitzel option available)

BEER-BATTERED FISH FILLET ... \$28
Served with mushy peas, tartare sauce, lemon and chips

BBQ PULLED PORK PIZZA ... \$29
Topped with slaw and pickled jalapeños

CHILLI PRAWN PIZZA ... \$29
Topped with garlic, rocket and parmesan

MARGHERITA PIZZA ... \$26
Topped with tomato, mozzarella and basil (V)



FAVOURITES

LOADED BEEF NACHOS\$24
Topped with chilli con carne, sour cream, guacamole and tomato salsa

SUMMER VEGETABLE CURRY....\$24
Cooked in a light coconut curry with market vegetables, pineapple and kaffir lime, served with jasmine rice (VGN, LG)

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IN-ROOM DINING

TO START

BAKED GARLIC BREAD Served warm with garlic butter and fresh herbs\$14	CHICKEN KARAAGE Served with spicy kewpie and nori (DF)\$24
CHILLED ZUCCHINI SOUP Served with crème fraîche, garnished with dill oil and pickled cucumber (LG, V)\$22	STEAMED ASSORTED DUMPLING BASKET (9 PCS) Served with soy and chilli oil\$26
SUNDRIED TOMATO & BASIL ARANCINI Served with aioli (V)\$21	TRIO OF DIPS Served with hummus, beetroot and baba ganoush, accompanied by grilled flatbread (V)\$21

CLASSIC

CAESAR SALAD Served with cos lettuce, bacon, parmesan, poached egg, croutons and anchovy dressing Add grilled chicken +\$4 Add smoked salmon +\$6\$22	GRILLED CHICKEN BURGER Served with lettuce, tomato, Swiss cheese and avocado mayo, accompanied by fries\$27
WAGYU BEEF BURGER Served with bacon, braised onion, tomato and Swiss cheese, accompanied by fries\$30	LOADED BEEF NACHOS Served with chilli con carne, sour cream, guacamole and tomato salsa\$24
CLUB SANDWICH Served with egg, bacon, chicken, tomato, lettuce and avocado, accompanied by fries\$29	BBQ PULLED PORK PIZZA Topped with slaw and pickled jalapeños\$29
		MARGARITA PIZZA Topped with tomato, mozzarella and basil (V)\$26

MAINS

PAN-ROASTED BARRAMUNDI Served with carrot and ginger purée, fennel salad and citrus beurre blanc (LG)\$44	GRILLED LAMB RUMP Served with chickpea tabbouleh, mint yoghurt and pomegranate (LG)\$51
ROASTED CHICKEN SUPREME Served with romesco sauce, grilled zucchini and lemon thyme oil (LG)\$42	BEEF RIB SIRLOIN 300G Served with fries, garden salad and red wine jus (LG)\$52
SUMMER VEGETABLE CURRY Cooked in a light coconut curry with market vegetables, pineapple and kaffir lime, served with jasmine rice (VGN, LG)\$24		

SOMETHING ON THE SIDE

FRIES served with aioli (DF, V)\$14	CHARRED CORN Served with lime butter and manchego (LG, V)\$14
POTATO WEDGES served with sour cream and sweet chilli (V)\$14	MIXED LEAF SALAD Served with house vinaigrette (LG, DF, V)\$11
CREAMY MASHED POTATO (GF, V)\$14		

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IN-ROOM DINING

THE SWEET LIFE

LEMON RICOTTA BASQUE CHEESECAKE\$20

A creamy, velvety cheesecake with a delicate lemon twist, served with sweet blueberry compote and garnished with fresh lemon balm.

MILK CHOCOLATE DOME\$20

A decadent milk chocolate creation with a molten centre, paired with freeze-dried raspberries, tangy raspberry coulis, & a dusting of chocolate soil for the perfect crunch.

CHEESE PLATE\$26

A selection of brie, cheddar, and blue cheese with crackers, quince paste & nuts

For further assistance, please dial 'in room dining' on your in-room phone.



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OVERNIGHT IN-ROOM DINING

MAINS

BBQ PULLED PORK PIZZA....\$29

Topped with slaw and pickled jalapeños

MARGARITA PIZZA\$26

Topped with tomato, mozzarella and basil (V)

SUMMER VEGETABLE CURRY\$24

Cooked in a light coconut curry with market vegetables, pineapple and kaffir lime, served with jasmine rice (VGN, LG)

THE SWEET LIFE

LEMON RICOTTA BASQUE CHEESECAKE\$20

A creamy, velvety cheesecake with a delicate lemon twist, served with sweet blueberry compote and garnished with fresh lemon balm.

MILK CHOCOLATE DOME\$20

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CHEESE PLATE\$26

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