



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.

Please dial 9 to place your order

All prices are inclusive of GST. Please be aware there is a \$9.00 delivery charge for all Room Service orders.

Please advise Guest Services at time of ordering of any special dietary requirements or allergies.

BREAKFAST

From 6am to 11am

Continental Breakfast (*) 35

fruit juice, seasonal fruits, cereal, yoghurt, bakery selection with preserves, butter, tea or coffee

toast selection: white / wholemeal / gluten free / sourdough bread

Australian Breakfast (*) 45

two eggs, your style - fried, poached or scrambled served with vine-ripened tomato, bacon, chicken chipolatas, hash brown

fruit juice, seasonal fruits, cereal, yoghurt, bakery selection with preserves, butter, tea or coffee

toast selection: white / wholemeal / gluten free / sourdough bread

À LA CARTE

Bircher Muesli 18

rolled oats, berries, apple, raisins, mixed nuts and bush honey

Buttermilk Pancakes [3] 22

caramelised pears & banana, mascarpone, maple syrup

Eggs Benedict (*) 28

poached eggs, double smoked ham, toasted brioche, hollandaise

Salmon Benedict (*) 31

poached eggs, smoked salmon, toasted brioche, hollandaise

Brioche French Toast 26

bush honey, macerated berries

Free Range Country Eggs (*) 29

cooked you style, bacon, chicken chipolatas, spinach, tomato, portobello mushrooms

Three Egg Omelette (*) 25

grilled tomatoes, portobello mushrooms

Add (\$1 ea) baby spinach, capsicum, mushroom, bacon, cheddar cheese, tomato, onion

Add (\$5) Smoked Salmon

(*) Gluten-free option available upon request.

ALL DAY DINING

From 11am to 10pm

STARTERS

Superfood Salad (v, gf) 25

peri-peri pumpkin, feta, orange, chickpeas, pepitas, pomegranate, broccoli, quinoa
add grilled chicken 9

Baby Cos Lettuce (gf) 29

avocado, caesar dressing, crispy pancetta, parmesan cheese, petit herbs
add smoked salmon 9

Prawn Poke Bowl (gf, df) 32

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

Asparagus & ricotta (v) 24

lemon ricotta, green asparagus, mint, sourdough
add smoked salmon 9 add serrano ham 15

Strawberries, watermelon & brie (v) 24

poppy seeds crusted brie, rose petal balsamic dressing & rocket leaves

White anchovies 'Caprese' (gf) 30

mozzarella, heirloom tomatoes, white anchovies, basil

TASTE OF THAI

'Tod Mun Pla' Barramundi Fish Cakes 19

sweet and spicy cashew nut dipping sauce

BBQ Green Curry Chicken Skewers (df) 19

tamarind sauce

'Moo Ping' Pork Skewers (df) 24

coconut-lime glaze

'Crying Tiger' Black Angus Beef (gf, df) 24

sawtooth coriander, lime & chilli marinade

'Pad Kra Pao' Chicken & Basil Quesadillas (df) 19

BETWEEN BREADS (all burgers and sandwiches are served with beer-battered fries)

Wagyu Beef Burger 32

bacon and onion jam, cheddar cheese and chipotle bbq sauce
*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

Grilled Ham & Cheese Sandwich 28

honey ham, cheddar cheese

Lamb Quesadilla 30

slow cooked lamb shoulder, mozzarella cheese, guacamole, sour cream

Vegetarian Quesadilla (v) 26

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

CLASSIC COMFORTS

Grilled Cauliflower (v) 32
ras el-hanout spiced, seasonal vegetables

Seafood Linguini 48
tiger prawns, moreton bay bugs, mussels, marinara sauce

Pappardelle 43
lamb shoulder ragu, pecorino romano

Spaghetti, Ragu' 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) 58
green peppercorn jus

Black Angus Beef Eye Fillet 200gr (gf) 61
red wine jus

Corn-fed Chicken Supreme (gf) 34
lemon-thyme jus

Cone Bay Barramundi (gf) 38
chimichurri

Tasmanian Salmon 38
wasabi-ponzu

SIDES 10

Roasted dijon potatoes, new season potatoes, dijon mustard (v,df,gf)

Broccolini & snow peas, chili and garlic butter (v, gf)

Honey glazed baby beets & carrots, toasted sesame seeds, yoghurt sauce (v,gf)

Asian slaw, green papaya, lime & coriander dressing, chilli, thai basil (df, gf)

Beans amandine, orange zest, almonds, butter (v)

French fries, black pepper & parmesan (v)

Garden salad, citrus dressing (v,vg,gf, df)

DESSERT

Hot Chocolate Lava Cake (gf) 21
crème fraîche, macerated berries

Lemon meringue tart 21
yuzu – passionfruit coulis

Ricotta Cheesecake 21
white chocolate, raspberry sorbet

Seasonal Fruits (vg) 21

Selection of Australian Cheeses 25
crackers and honey

OVERNIGHT DINING

From 10pm to 6am

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

Butter Chicken 41
basmati rice pilaf

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

Pepperoni Pizza 31
beef and pork pepperoni, 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