

BREAKFAST

BUFFEET BREAKFAST \$32
 CONTINENTAL BF \$20

BUTTERMILK PANCAKES 24
 Roast banana. maple syrup. cream (V)

EGGS BENEDICT 24
 Poached eggs. double smoked ham.
 sautéed spinach. english muffin. hollandaise

BRONTE WRAP 19
 Fried eggs. bacon. jalapeno. hash brown.
 mozzarella cheese

FARMER JO GRANOLA 18
 Coconut yoghurt. seasonal fruit.
 malfroy's wild flower honey (V)

THE 'ATB' 18
 Avocado. tomato. basil. fig glaze.
 on sourdough (VGN)

EGGS TO YOUR LIKING 14
 Two eggs. roast tomato. sourdough (V)

CHEF'S OMELETTE 23
 Three eggs. mushroom. tomato. chives.
 cheddar cheese. avocado. sourdough (V)

BREKKIE BUN 15
 Fried egg. bacon. cheddar cheese.
 bbq sauce. milk bun

FRESH FRUIT PLATE 17
 Fresh seasonal fruits. greek yoghurt.
 manuka honey (V)

CLASSIC BIG BREAKFAST 26
 Two eggs your way. bacon. tomato. sautéed
 mushrooms. chicken sausage. hash brown.
 sourdough toast

ON THE SIDE

BAKERY BASKET	12
Three assorted pastries. butter. preserves	
HASH BROWNS	6
GRILLED BACON	6
HALF AVOCADO	6
HERBED MUSHROOMS	6
GRILLED CHICKEN SAUSAGES	6
TOASTED SOURDOUGH (2)	6

CAFFEINE & FRIENDS

ESPRESSO BY ROASTER GUY	4.5 / 5
Extra shots syrups premium milks .50	
SUNRAYSIA JUICES	6
Orange apple cranberry	
MILKSHAKE	10
Chocolate vanilla strawberry	
BANANA & BERRY SMOOTHIE	12
Banana. berries. almond milk	

GET UP & GO!

(GF) - Gluten free (DF) - Dairy free (VGN) - Vegan (V) - Vegetarian

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All card transactions incur a 1.4% surcharge. Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.

CHAR GRILLED CALAMARI 23
crisp capers, lemon dressing (DF)

ROASTED PUMPKIN SALAD.... 18
spinach, persian fetta, walnuts (V, GF)

CAESAR SALAD 18
cos lettuce, bacon bits, parmesan, anchovy, poached eggs
+ grilled chicken4
+ smoked salmon 6

CLUB SANDWICH 26
egg, bacon, lettuce, tomato, chicken, avocado,
mayo with fries

WAGYU BEEF BURGER 27
beef, bacon, cheddar cheese, lettuce, tomato,
caramelised onions, aioli with fries

GRILLED CHICKEN BURGER 23
lettuce, tomato, swiss cheese, avocado,
mayo with fries

SALAMI PIZZA 27
mozzarella, black olives, cherry tomatoes, bocconcini

MARGARITA PIZZA 24
mozzarella, tomatoes, basil (V)

FETTUCCINE 31
pesto sauce with cherry tomatoes, rocket,
ricotta cheese (V)

OVEN ROASTED CHICKEN SUPREME 38
mashed potatoes, confit carrot, grilled asparagus (GF)

THAI GREEN CHICKEN CURRY 28
with steamed jasmine rice (DF)

300G BLACK ANGUS SIRLOIN 43
garden salad with fries and red wine jus (DF)

SIDES

MASHED POTATO (GF, V) 12

FRIES (V) 9

STEAMED BROCCOLINI 14
tossed with garlic (GF, DF, VGN)

SAUTEÉ GREEN BEANS 14
with red onion (GF, DF, VGN)

GARDEN SALAD (GF, DF, V, VGN) 9

DESSERTS

CHOCOLATE PRALINE TART.... 17
chocolate soil, mango coulis, wafers

CHOCOLATE FONDANT.... 19
warm chocolate sauce, vanilla ice cream

BAKED BERRY CHEESE CAKE 18
berry compote

TRIO SORBET 15
(GF, DF, VGN)

SAVOUR THE DAY

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TO START

FRESH SYDNEY ROCK OYSTERS 29
eschalot vinaigrette, lemon (6PCS) (DF, GF)

CRISP CONFIT PORK BELLY 24
poached pear, frisée lettuce, red radish (GF)

CURED OCEAN TROUT 26
beetroot relish, seed mustard cream, dill oil (GF)

PAN FRIED SCALLOPS 29
oyster mushrooms, celeriac puree (GF)

OVEN BAKED EGGPLANT 24
cumin, coriander, sundried tomato, rocket (GF/V)

SOMETHING SUBSTANTIAL

OVEN ROASTED CHICKEN SUPREME 38
mashed potato, confit carrot, grilled asparagus (GF)

CHAR GRILLED LAMB RUMP 46
potato gratin, smoked eggplant puree,
cherry tomatoes, jus (GF)

PAN-FRIED SALMON FILLET 40
crushed potato, asparagus, romanesco sauce

OVEN ROASTED BARRAMUNDI FILLET 39
black mussels, diced tomato, chive beurre blanc (GF)

FETTUCCINE 31
pesto sauce with cherry tomatoes, rocket,
ricotta cheese (V)

SIGNATURE CUT

EYE FILLET MB2+ 200G 55

WAGYU TAJIMA TOP SIRLOIN
MB6+ 200G 59

GRASS FED RIVERINE SOUTHERN NSW
SCOTCH FILLET MB2+ 300G 59

TO SHARE

SOUTHERN NSW GRASS FED RIBEYE
ON THE BONE 1.2KG MB4+ 138

BRAISED CAPE GRIM LAMB
SHOUDLER 1.3KG 118

**All meals served with confit garlic sautéed,
cavolo nero, celeriac puree with your choice of
red wine jus, mushroom sauce or peppercorn
sauce (GF)**

ON THE SIDE

STEAMED BROCCOLINI 14
tossed with garlic (GF, DF, VGN)

SAUTEED GREEN BEANS 14
with red onion (GF, DF, VGN)

MASHED POTATO (GF, V) 12

FRIES (V) 9

GARDEN SALAD (GF, DF, VGN) 9

SAVOUR THE NIGHT

(GF) - Gluten free

(DF) - Dairy free

(VGN) - Vegan

(V) - Vegetarian

IN-ROOM DINING

TO START

FRESH SHUCKED SYDNEY ROCK OYSTERS 29
eschalot vinaigrette, lemon (6PCS) (DF, GF)

RICOTTA STUFF PITA BREAD 16
served with raita (V)

MUSHROOM, TRUFFLE ARANCINI 19
saffron aioli (4pc) (V)

DIM SUM BASKET 24
soy and sriracha sauce (9pc)

CURED OCEAN TROUT 26
beetroot relish, seed mustard cream, dill oil (GF)

CLASSIC

ROASTED PUMPKIN 18
spinach salad, persian fetta & walnuts (V, GF)

CAESAR SALAD 18
cos lettuce, bacon bits, parmesan, anchovy, poached eggs
+ grilled chicken 4
+ smoked salmon 6

CLUB SANDWICH 26
egg, bacon, lettuce, tomato, chicken, avocado,
mayo with fries

WAGYU BEEF BURGER 27
beef, bacon, cheddar cheese, lettuce, tomato,
caramelised onions, aioli with fries

GRILLED CHICKEN BURGER 23
lettuce, tomato, swiss cheese, avocado,
mayo with fries

SALAMI PIZZA 27
mozzarella, black olives, cherry tomatoes, bocconcini

MARGARITA PIZZA 24
mozzarella, tomatoes, basil (V)

MAINS

FETTUCCINE 31
pesto sauce with cherry tomatoes, rocket,
ricotta cheese (V)

OVEN ROASTED CHICKEN SUPREME 38
mashed potatoes, confit carrot, grilled asparagus (GF)

CHAR GRILLED LAMB RUMP 46
potato gratin, eggplant puree, cherry tomatoes, jus (GF)

PAN-FRIED SALMON FILLET 40
crushed potatoes, asparagus, romanesco sauce

THAI GREEN CHICKEN CURRY 28
served with steamed jasmine rice

300G BLACK ANGUS SIRLOIN 43
garden salad, fries, red wine jus (DF)

SOMETHING ON THE SIDE

STEAMED BROCCOLINI 14
tossed with garlic (GF, DF, VGN)

SAUTÉE GREEN BEAN 14
with red onion (GF, DF, VGN)

MASHED POTATOES (GF, V) 12

FRIES (V) 9

GARDEN SALAD (GF, DF, VGN) 9

THE SWEET LIFE

CHOCOLATE FONDANT 19
warm chocolate sauce, vanilla ice cream

BAKED BERRY CHEESE CAKE 18
Berry compote

TRIO SORBET 15

CHEESE PLATE 24
danish blue, brie, cheddar and crackers

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Bar Menu

SMALL BITES

RICOTTA STUFFED PITA BREAD ...16
served with raita (V)

MARINATED KALAMATA AND GREEN
OLIVES ... 14
served with grilled focaccia bread (DF, VGN)

POTATO WEDGES ... 14
served with sour cream and sweet chilli (V)

FRIES ... 14
served with tomato sauce and aioli (DF, V)

CRUMBED ZUCCHINI WEDGES ... 14
served with chilli aioli (V)

MUSHROOM & TRUFFLE ARANCINI ... 19
served with saffron aioli (4pcs) (V)

DIM SUM BASKET ... 24
served with soy and sriracha sauce (9pcs)

CHAR GRILLED CALAMARI ... 23
served with crisp capers and lemon dressing (DF)

PULLED PORK SLIDERS (3PCS)... 19
served with pineapple slaw

PUMPKIN & SPINACH SALAD ... 14
served with persian feta & walnuts (V, GF)

LARGE BITES

CLUB SANDWICH ...26
egg, bacon, lettuce, tomato, chicken, avocado,
mayo with fries

WAGYU BEEF BURGER ... 26
beef, bacon, cheddar cheese, lettuce, tomato, caramelised onions,
aioli with fries

GRILLED CHICKEN BURGER ... 23
lettuce, tomato, swiss cheese, avocado,
mayo with fries

FISH AND CHIPS... 26
served with mushy peas, tartare sauce

SALAMI PIZZA ... 27
mozzarella, black olives, cherry tomatoes, bocconcini

CHILLI PRAWN PIZZA ... 29
chorizo, avocado, tomato salsa, sour cream

MARGARITA PIZZA ... 24
mozzarella, tomato, basil

BEEF NACHOS ... 23
sour cream, guacamole, tomato salsa

CAESAR SALAD... 18
cos lettuce, bacon bits, parmesan, anchovy, poached eggs
+ grilled chicken ...4
+ smoked salmon ... 6



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AFTER DINNER

or whenever...

TREAT YOURSELF

CHOCOLATE PRALINE TART 17
chocolate soil, mango coulis, wafer

CHOCOLATE FONDANT 19
warm chocolate sauce, vanilla ice cream

BAKED BERRY CHEESE CAKE 18
berry compote

SWEET & DELIGHT

NORTH COAST AFFOGATO 16
byron bay macadamia & wattleseed liqueur,
fresh espresso, vanilla ice cream

TRIO SORBET 15
(GF, DF, VGN)

CHEESE PLATE 24
danish blue, brie, cheddar with crackers

PORT | FORTIFIED (60ML)

GALWAY PIPE TAWNY 10
South Australia

PENFOLDS GRANDFATHER 18
South Australia

MORRIS TOKAY MUSCAT 10
Victoria

STICKY (60ML)

VASSE FELIX 'CANE CUT' SEMILLON 11
Margaret River

DIGESTIVE (30ML)

AMARO MONTENEGRO 8
Italy

YALUMBA EAU DE VIE 12
South Australia

ANTINORI TIGNANELLO GRAPPA 16
Italy

SHERRY (60ML)

FINO INOCENTE DRY 9
Spain

VALDESPINO PEDRO XIMENEZ 10
Spain

COGNAC (30ML)

HENNESSY VSOP 12
France

HENNESSY XO 28
France

LIQUEUR (30ML)

MAC! MACADAMIA & WATTLESEED 9
Byron Bay

MR. BLACK COLD BREW COFFEE 9
Central Coast

GRAND MARNIER ORANGE 9
France

NIGHT CAP? GO ON