

# Room Service \$6.50 tray charge applies

## To Begin

**Pan Seared Atlantic Scallops** \$22.00  
fennel purée & wakame salad (gluten free)

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**Rocket, Snap Pea & Roasted Pear Salad** \$20.00  
red quinoa, toasted walnuts, vegan feta cheese & olive oil

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**Jasmine Tea Cured Salmon** \$22.00  
crème fraîche, red quinoa salad & warrigal greens (gluten free)

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**Red Wine Braised Grass-fed Beef Cheek** \$22.00  
celeriac purée, saltbush & port wine jus (gluten free)

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**Chicken & Pistachio Terrine** \$21.00  
apricot relish, grilled focaccia & asparagus (gluten free, vegan)

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## To Follow

**Sundried Tomato & Black Olive Gnocchi (vegan)** \$30.00  
green peas, rosemary butter, warrigal greens & vegan cheese (vegan)

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**Humpty Doo Barramundi** \$44.00  
artichoke cream, snap pea, saltbush, pomegranate & caper salsa (gluten free)

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**Sous Vide Victorian Lamb Rump** \$44.00  
garlic mash, Dutch carrots & port wine jus (gluten free)

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## Dessert

**Pear Caramel Pudding** \$16.00  
butterscotch sauce, chocolate ice cream & seasonal berries

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**Sago Pudding with Oat Milk** \$15.00  
hango compote, fresh seasonal berries (vegan)

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**Baked White Chocolate & Raspberry Cheesecake** \$16.00  
berry compote, fruits & raspberry gelati

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**Seafood Linguine** \$34.00  
squid ink linguine, mussels, squid, crab meat, prawns with Napoli sauce & shaved parmesan

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**Grass-fed Beef Cheek Pappardelle** \$36.00  
baby spinach, roasted shallots, heirloom tomatoes & red wine jus

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**Artichoke, Ricotta & Truffle Oil Ravioli (vegetarian)** \$31.00  
pumpkin puree, black cabbage & ricotta salata

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**Steam Ale Beer Battered Fish Fillets** \$30.00  
chunky fries, green salad, lemon & gribiche sauce

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**Open 150g Portland Porterhouse Steak Sandwich** \$32.00  
sourdough, fried egg, tomato relish, lettuce & tomato sauce

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**Chicken Caesar Salad** \$24.00  
cos lettuce, bacon, crotons, poached egg, anchovies, shaved parmesan & Caesar dressing

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**Wagyu Beef Burger** \$31.00  
pickle cucumber, caramelized onions, swiss cheese, dijon mustard, chips & tomato sauce

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**Sides** \$10.00 each

**Roasted kipfler potatoes with pecorino Caesar Salad (gluten free)**

**Caprese Salad (gluten free)**

**Asparagus with Shallots (gluten & dairy free)**

**Chunky Fries, tomato sauce & truffle aioli** \$12.00 each

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## Cheese

all served with assorted crackers, quince paste, dried fruit & nuts

**Caciotta Truffle**  
semi-soft fresh cow milk cheese with Australian black truffles

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**Organic Caciotta with Chilli**  
fresh cow milk cheese with a soft texture and a mild chilli spice,

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**Roaring Forties King Island Blue**  
handcrafted blue cheese made from cow's milk, a sweet flavour & slightly nutty taste

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1 cheese - \$19.00   2 cheeses - \$25.00   3 cheeses - \$30.00

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# Overnight Menu

available 10.00pm - 5.00am daily

\$6.50 tray charge applies

**Beef lasagna** \$20.00  
with a green salad

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**Green Thai Chicken Curry** \$21.00  
with steamed jasmine rice (gf)

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**Vegetable Pastie** \$18.00  
with green salad & tomato sauce

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**Carrot Cake** \$18.00  
with berry compote & Chantilly cream

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