

IN-ROOM DINING

THOMAS ST.
KITCHEN & BAR

SMALL PLATES

GARLIC NAAN (V) \$15

Moong dal hummus | turmeric oil

CLASSIC CLUB SANDWICH \$25

Chicken | bacon | fried egg | lettuce | tomato | mayo | chips

CAESAR SALAD \$19

Cos lettuce | bacon | shaved parmesan | soft poached egg | anchovy dressing | croutons
Add chicken: \$3

WATTLE SEED GNOCCHI \$19

Chorizo | Warrigal greens | toasted pepita seeds

GRILLED TEMPEH (V/GF) \$18

Pickled fennel & watercress salad | peanut & soy dressing

FROM THE GRILL

All meals served with baby carrots & caramelised red onion | Chef Mate's famous creamy mushroom sauce

250g GRAIN FED BEEF STRIPLOIN (GF) \$52

Lots of beefy flavour, tender with a nice balance of lean meat to fat

Paired with Two Hands "Sexybeast" Cabernet Sauvignon: \$14

300g GRAIN FED PORK STRIPLOIN (GF) \$42

Meaty, firm texture, slightly sweet but savoury

Paired with Hentley Farm-Villian & Vixen Grenache \$13

300g GRAIN FED BEEF RUMP FILLET (GF) \$42

Considered to be one of the most flavoursome yet a little bit on the chewy side

Paired with Vinaceous Voodoo Moon Malbec \$14

250g GRAIN FED CHICKEN MARYLAND (GF) \$29

Firm but tender texture, lightly seasoned

Paired with Vinaceous Voodoo Moon Malbec \$14

LARGE PLATES

PANEER CHEESE PIZZA (V) \$24

Spinach | peppers & onion | tandoori sauce

CHILLI PRAWN PIZZA \$28

Pepperoni | red onion | cherry tomatoes | mozzarella | Napoli sauce

TEMPURA BATTERED BABY BARRAMUNDI \$30

Soy & honey roasted sweet potato | pickled salad | tartare sauce

BEEF BURGER \$32

Smoked bacon | fried onion rings | grilled haloumi | tangy burger sauce | chips

BROAD BEAN RISOTTO (V/GF) \$29

Roasted heirloom tomato & olives | Greek fetta | shaved parmesan

SIDES

MASHED POTATO (V/GF) \$12

Roast garlic | truffle oil

GARDEN LEAVES (V, GF, DF) \$12

Market mix | honey mustard dressing

CHIPS (V) \$12

Aioli | tomato sauce

SAUTÉED BROCCOLI & GREEN BEANS (DF) \$14

Ginger soy | crispy shallots

DESSERTS

PEANUT BUTTER BRÛLÉE \$18

Fresh berries | nut biscotti | chocolate soil

BANOFFEE (GF) \$18

Caramelised bananas | dulce de leche | ginger biscuit crumbs & mascarpone cream

SELECTION OF CHEESES \$21

Brie | blue | cheddar | quince paste | dried fruits | lavash bread