



ROOM SERVICE
10AM - 9PM

MAIN COURSE

Herb Focaccia / 10

garlic, aged balsamic, EVOO (vg)

Steamed Prawn & Ginger Dumplings / 20 | 5p

wakame salad, chili & lime dressings (df)

Chicken Caesar Salad / 26

cos lettuce, bacon, croutons, poached egg, white anchovies, parmesan, caesar dressing

Fettuccine Beef Bolognese / 28

slow-cooked beef ragu, parmigiano-reggiano

Roasted Cauliflower / 28

chickpea & quinoa salad, tempered coconut yoghurt, dukkah (vg,gf)

Beer Battered Barramundi / 28

asian salad, lemon wedge, gribiche sauce, fries

Rigatoni Pesto Rosso / 28

creamy sun-dried tomato, kalamata olive crumble, parmigiano-reggiano (v)

Butter Chicken / 30

steamed rice, papadam, crispy shallots, cumin yoghurt (gf)

Gourmet Angus Beef Burger / 30

lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

Grilled Chicken Breast / 32

Porterhouse 220g / 44 | Eye Fillet 200g / 52

kipfler potatoes, cos salad, port wine jus, peppercorn or béarnaise sauce

SIDES / 12

Garden Salad

mixed lettuce | tomatoes | carrot | house dressing (vg,gf)

Grilled Broccolini

miso & sesame sauce | tamari seeds (vg,gf)

Chilled Beetroot

whipped goats cheese | candied pine nuts | modena balsamic glaze (v,gf)

Chunky Fries

cajun spice | chipotle aioli

DESSERTS / all 18

Amora Pavlova

lemon curd, raspberry coulis, seasonal fruits, whipped cream, berry sorbet (gf)

Cheese Plate

a choice of local and imported cheese - soft, hard or blue
assorted crackers, quince paste, dried fruits