

BREAKFAST  
06.30 am - 11.00 am

Seasonal fruit salad with natural yoghurt

Bircher muesli

Porridge with banana, house-made granola and Australian honey

From the bakery

Bakery basket

Croissant, Danish and Pain au chocolat

Selection of toast

Wholemeal, white sourdough, multi-grain, fruit bread or gluten-free bread

Breakfast specialities

Australian big breakfast

Free-range scrambled, poached or fried eggs with your choice of toast, bacon, chicken sausage, sautéed mushrooms, grilled tomato and sautéed spinach

Free-range omelette

With white sourdough, ham, cheese, tomato, onion and mushroom

Free-range poached egg

With smashed avocado, confit cherry vine tomato, ricotta, white sourdough

Eggs Benedict

Free-range poached eggs, ham, spinach, hollandaise sauce on an English muffin

Bacon and egg breakfast bun

With rocket, Sriracha mayonnaise and tomato relish

Pancakes

With maple syrup, cream and seasonal berries compôte

Additional items

|                               |   |                  |    |
|-------------------------------|---|------------------|----|
| Chicken sausages (3 sausages) | 8 | Bacon (3 slices) | 8  |
| Sautéed mushrooms             | 8 | Sliced avocado   | 8  |
| Baked beans                   | 8 | Sautéed spinach  | 8  |
| Roasted tomato                | 8 | Smoked salmon    | 10 |

DAY  
11.00 am - 09.00 pm

Share

|                                    |    |                                   |    |
|------------------------------------|----|-----------------------------------|----|
| Grilled rosemary focaccia (VG)     | 14 | Guacamole potato skin (V) (N) (G) | 20 |
| Extra virgin olive oil, balsamic   |    | Sour cream, pico de gallo         |    |
| Jalapeño corn cheese croquette (V) | 23 | Cheese burger spring roll         | 22 |
| House-made HP Guinness sauce       |    | Guinness cheese sauce             |    |
| Three cheese arancini (V)          | 19 |                                   |    |
| Tomato and basil sauce             |    |                                   |    |

Main

|    |   |    |
|----|---|----|
| 18 | Caesar salad  | 23 |
| 15 | Baby cos lettuce, poached egg, bacon bits, croutons, anchovies, house-made dressing   | 5  |
| 16 | *Add chicken  | 27 |
|    | Roasted Moroccan cauliflower (VG) (G)   |    |
|    | Ras el hanout, pine nuts, cherry vine tomatoes, spinach, red onion, cucumber, pomegranate vinaigrette                       |    |
| 16 | 300g WA Dardanup Black Angus striploin (G) (E)  | 45 |
|    | Ripped potatoes, broccolini   |    |
| 12 | Fenians burger  | 31 |
|    | Black Onyx Angus patty, balsamic glazed onion, rocket, semi-dried tomatoes, vintage Cheddar, truffle mayonnaise, potato bun |    |
|    | Langley club sandwich   | 31 |
| 28 | Grilled chicken breast, lettuce, tomato, Cheddar cheese, egg, Japanese mayonnaise with nine grain toast                     |    |
|    | Grilled chicken wrap  | 27 |
| 27 | Grilled chicken breast, bacon, spinach, tomato, Cheddar cheese, spicy Aioli in a soft tortilla wrap                         |    |
|    | Barramundi* & chips   | 31 |
| 26 | Battered Barramundi, tartar sauce, mixed leaf salad, chips  |    |
|    | *Grilled available on request   |    |
| 27 | Butter chicken (G) (E)  | 33 |
|    | Aromatic basmati rice, mixed vegetable pickle, pappadam   |    |
| 19 | Fenians beef and Guinness pie   | 32 |
|    | Black Angus beef, Guinness gravy, creamy cheese champ potatoes, green peas  |    |
| 24 | Prawn linguine (N)  | 36 |
|    | Prawns, olives, capers, anchovies, chilli, Puttanesca sauce   |    |

Sauces

|                       |   |
|-----------------------|---|
| Aioli                 | 3 |
| Sweet chilli          | 3 |
| House-made smoked BBQ | 3 |
| Peppercorn            | 3 |
| Caramelised onion     | 3 |

Sides

|   |    |
|---|----|
| Crispy onion rings (V)  | 12 |
| Crispy chips (V) (G)  | 12 |
| Grilled broccolini, toasted almonds (V) (G) (E)                 | 13 |
| Seasonal vegetables, lemon, extra virgin olive oil (VG) (G) (N) | 13 |

Children's

|                             |    |
|-----------------------------|----|
| Mini beef sliders and chips | 16 |
| Chicken tenders and chips   | 16 |
| Spaghetti bolognaise        | 16 |

Desserts

|   |    |
|---|----|
| Sticky date pudding (V)                       | 18 |
| Irish whiskey toffee sauce, vanilla ice-cream |    |
| Flourless chocolate brownie (G) (V)           | 18 |
| Chocolate sauce, cream                        |    |
| Seasonal fruit with berries (G) (VG)          | 18 |



NIGHT  
09.00 pm - 06.00 am

|  |  |
|--|--|
| <b>Leek and chicken pie</b><br>House-made tomato sauce   |  |
| <b>Caesar salad</b><br>Baby cos lettuce, poached egg, bacon bits, croutons, anchovies, house-made dressing                         |  |
| <b>Vegan garam masala curry filo (VG)</b><br>Sweet potato, chickpea, ginger, coconut cream   |  |
| <b>Tender steak and mushroom filo</b><br>Topside steak, red wine sauce, field mushroom   |  |
| <b>Butter chicken</b><br>Aromatic basmati rice, mixed vegetable pickle, pappadam   |  |
| <b>Grilled chicken wrap</b><br>Grilled chicken breast, bacon, spinach, tomato, Cheddar cheese, spicy Aioli in a soft tortilla wrap |  |
| <b>Pizza Margarita (V)</b><br>Marinara sauce, Mozzarella, basil  |  |

DRINKS

Sparkling

|    |  |    |
|----|--|----|
| 15 | <b>Aurelia Prosecco NV 200ml</b><br>Mudgee, NSW                | 12 |
| 23 | <b>Chain of Fire Brut Cuvee 750 ml</b><br>South East Australia | 35 |

Red

|    |   |    |
|----|---|----|
| 25 | <b>Wild Oats Shiraz 187ml</b><br>Mudgee, NSW                        | 12 |
| 28 | <b>Chain of Fire Shiraz Cabernet 750 ml</b><br>South East Australia | 35 |
| 33 |   |    |

White

|    |  |    |
|----|--|----|
| 27 | <b>Wild Oats Sauvignon Blanc 187ml</b><br>WA                   | 12 |
| 27 | <b>Chain of Fire Chardonnay 750 ml</b><br>South East Australia | 35 |

Rosé

|  |   |    |
|--|---|----|
|  | <b>Luna Rosa Rosado 187 ml</b><br>Central Ranges, VIC | 12 |
|--|---|----|

Beer

|  |   |    |
|--|---|----|
|  | <b>Corona Extra pale lager, 4.5% ABV</b>  | 11 |
|  | <b>Heineken pure malt lager, 5.0% ABV</b> | 11 |

Soft drinks

|  |   |   |
|--|---|---|
|  | <b>Coca-Cola Classic, Coca-Cola No Sugar, Sprite, Fanta 330ml</b> | 5 |
|--|---|---|

Non-alcoholic

|  |   |    |
|--|---|----|
|  | <b>Heineken 0.0</b>                                     | 8  |
|  | <b>Capi Still water 500 ml</b>                          | 8  |
|  | <b>Capi Sparkling water 500 ml</b>                      | 8  |
|  | <b>Giesen Sauvignon Blanc 750 ml</b><br>Marlborough, NZ | 32 |
|  | <b>Giesen Merlot 750ml</b><br>Marlborough, NZ           | 32 |
|  | <b>Henkell Sparkling 750ml</b><br>Germany               | 32 |

V = Vegetarian | VG = Vegan | D = Made without dairy | E = Make without eggs | N = Made without nuts | G = No added gluten

Price includes GST.

A surcharge of \$5.00 applies per a room service order | A surcharge of 1.4% applies to all credit card payments | A surcharge of 10% applies on public holidays.

Please note that our products are produced in commercial kitchens which contain / use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

All menus are subject to availability and change.