

## FOOD AND BEVERAGE OPENING HOURS

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### **Two Donkeys**

*Cafe and Grab n Go*

*Located on Astor Terrace*

6.30am - 2.00pm | Monday to Friday

Coffee, breakfast, lunch and take-away items for those in a rush. Pop in for breakfast and enjoy a barista coffee in one of our signature “ugly mugs”!

### **The Lobby Bar**

*Drinks and Bar Menu*

4.00pm - Late | Daily

Join us for indulgent bar snacks and muse over our extensive cocktail and wine list.

Social Hour from 4.00pm until 6.00pm daily

### **The Pantry**

*Dining*

6.30am - 10.00am | Monday to Friday

6.30am - 10.30am | Weekends and Public Holidays

6.00pm - 9.30pm | Daily

Enjoy a delicious breakfast buffet selection of modern Australian cuisine highlighting locally sourced produce and native ingredients.

Also open for à la carte dining in the evening.

### **In-Room Dining**

*All Day Dining*

24 hours Monday to Sunday

With an extensive range of in-room dining options, you’ll be spoilt for choice, whatever the time of day or night.

# ROOM SERVICE BREAKFAST

6.00am - 11.00am daily

Tray charge of \$7 applies

## CONTINENTAL SELECTION

TOAST 8  
fruit loaf | white | multi | wholemeal | GF bread  
jam | marmalade | honey | peanut butter | vegemite v

TROPICAL BIRCHER 14  
passionfruit coulis, seasonal fruits v

GOLDEN SYRUP GRANOLA CLUSTERS 14  
baked granola with syrup, fresh and dried fruit,  
coffee natural yoghurt v

## ADD ON

Bacon 6  
Seared Tomato 4  
Avocado 5  
Toasted Turkish 2  
Two Eggs 4  
Mushrooms 4  
Hashbrown 3  
Haloumi 6

## HOT SELECTION

EGGS ON TOAST 12  
poached | scrambled | fried  
on turkish bread v, DF, GFO

PORK BELLY EGGS BENEDICT 18  
two poached eggs, soy braised pork belly,  
spinach, hollandaise on toasted turkish bread GFO

SMASHED AVOCADO ON TOAST 16  
cranberry coulis, fetta, toasted  
wholegrain and seeds on turkish bread v, GFO

SMOKED HAM AND CHEESE OMELETTE 17  
toasted turkish bread and grilled tomato GFO

BREAKFAST BURGER 17  
bacon, fried egg, smoked tomato relish, provolone,  
rocket leaves on a milk bun GFO

BREAKFAST BRUSCHETTA 17  
heirloom tomatoes, persian fetta, smoked pork belly,  
rocket leaves, sourdough and balsamic glaze GFO  
*turn it vego with avocado*

# ROOM SERVICE ALL DAY DINING

11.00am - 10:30pm daily

Tray charge of \$7 applies

## COMFORT

B.L.A.T 20  
bacon, cos lettuce, avocado, tomato and mayonnaise on  
turkish bread with fries and aioli

PAPRIKA BEEF BURGER 22  
beef patty, bacon, tomato, gruyere cheese and smokey  
barbeque sauce on a milk bun with fries and aioli

GRILLED HALLOUMI SANDWICH 20  
avocado, tomato, candied onion and mayonnaise  
on turkish bread with fries and aioli v

FRIED CHICKEN BURGER 22  
grilled pineapple, cos lettuce, tomato, provolone  
cheese and aioli on a milk bun with fries and aioli

CARNIVORE 9" PIZZA 20  
smoked BBQ base, sliced chicken breast,  
salami, bacon, chorizo and shredded mozzarella

MARGHERITA 9" PIZZA 19  
tomato sugo base, heirloom tomatoes,  
bocconcini, basil, shredded mozzarella v

CHICKEN CAESAR SALAD 22  
cos lettuce, bacon, parmesan cheese, poached egg,  
croutons, caesar dressing

VEGETABLE & CHICKPEA CURRY 30  
seasonal vegetables in a mild curry sauce, served with  
basmati rice, kachumber, pappadums and coconut raita  
VGN, GF

BUTTER CHICKEN 34  
marinated chicken thigh in a spiced creamy  
curry sauce, served with basmati rice,  
kachumber, pappadums and coconut raita GF

**PASTA** 25  
choice of pasta and sauce, served with shaved parmesan  
and croutons

POTATO GNOCCHI, PAPPARDELLE OR RIGATONI  
herbed tomato sugo vgn | exotic mushroom & truffle  
alfredo v | basil cream pistou v

add-ons 6

prawns | smoked speck | chicken breast | chorizo

## MAINS

LEMON THYME CHICKEN SUPREME 40  
wilted spinach, butternut squash,  
apricot nectar veloute GF

BUSH SPICED KANGAROO LOIN 45  
charred onion, rosella sauce and vegemite emulsion GF

BARKERS CREEK 300GM PORK CUTLET 46  
rosella and banksia honey mustard, warrigal greens GF

BUTTERNUT SQUASH RISOTTO 37  
pumpkin, spinach, petite capsicums, native thyme oil  
and pine nuts GF, V

PAN FRIED SALMON 40  
fennel soffritto, charred lemon, lemon myrtle, warrigal  
greens GF, DF

TEA SMOKED LAMB BACKSTRAP 44  
soffritto, charred lemon, confit heirloom tomatoes,  
snow pea tendrils, sauce vierge GF

## STEAKS

Served with charred truss tomato and choice of sauce  
exotic mushroom cream GF | port jus | pink peppercorn  
sauce

FIVE FOUNDERS 200GM BEEF EYE FILLET 52

BEEF CITY BLACK 300GM SIRLOIN 48

SOUTHERN PRIME BEEF RIBEYE 250GM 40

## ROOM SERVICE ALL DAY DINING

11.00am - 10:30pm daily

Tray charge of \$7 applies

### SIDES

ESCHALOT FOCACCIA native thyme infused oil v	10
SWEET POTATO MASH pine nuts, cinnamon myrtle, wild garlic oil GF V	10
CHAR GRILLED BROCCOLINI native dukkah, sesame GF DF V	13
CHICORY SALAD duo witlof leaves, toasted walnuts, chèvre, grapes, blood orange vinaigrette v	13
POTATO FRIES native spice blend, aioli v, DF	12
ROASTED ROOT VEGETABLES bush tomato salt VE, GF	13

### DESSERTS

PEAR FRANGIPANE green ant gin infused pears, almond cream and caramelised macadamias v	17
ETON MESS lilly pilly compote, strawberry gum meringue, chantilly cream, orange GF, v	17
TRES LECHES CHOCOLATE PUDDING milton dark rum and vanilla cream, wattleseed crumble, cocoa v	18
LAVENDER CHEESECAKE meringue, honey, coconut, sablé v	18

## ROOM SERVICE OVERNIGHT

10.30Pm - 6:00am daily

Tray charge of \$7 applies

CARNIVORE 9" PIZZA smoked bbq base, sliced chicken breast, salami, bacon, chorizo and shredded mozzarella	20	CHICKEN TOASTED SANDWICH chicken breast, pesto, mozzarella cheese and paprika butter on toasted sourdough	15
MARGHERITA 9" PIZZA tomato sugo base, heirloom tomatoes, bocconcini, basil, shredded mozzarella V	19	MEDITERRANEAN VEGETABLE TOASTED SANDWICH mixed grilled vegetables, mozzarella cheese, pesto on toasted sourdough v	15
BUTTER CHICKEN marinated chicken thigh in a spiced creamy curry sauce served with basmati rice, kachumber, pappadums and coconut raita	34	CROQUE MONSIEUR shaved ham and gruyere cheese with dijon butter on toasted sourdough	15
VEGETABLE & CHICKPEA CURRY seasonal vegetables in a mild curry sauce served with basmati rice, kachumber, pappadums and coconut raita VGN, GF	32	LAVENDER CHEESECAKE meringue, honey, coconut, sablé v	18

# KIDS ROOM SERVICE PACKAGES

## 6.00am - 11.00am - Breakfast | 11.00am - 10.30pm - All Day

**Tray charge of \$7 applies | children 12 and under only**

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### KIDS BREAKFAST PACKAGE

16

Choice of one meal, one beverage and served with a yoghurt or diced fruit cup.

#### BACON AND EGG PLATE

milk bun, bacon, fried egg,  
cheese and tomato sauce GFO, VO

#### BACON AND EGG BURGER

bacon and fried egg on a bun VO

#### NUTELLA PANCAKES

2 nutella pancakes with cream and berries v

#### WARM CROISSANT

choice of ham and cheese or tomato and cheese on a warmed croissant VO

#### CONTINENTAL BREAKFAST

choice of cereal and milk, 1 whole fruit and toasted danish v

### BEVERAGE SELECTION

#### SOFT DRINK

Pepsi | Pepsi Max | Sprite | Solo | pink lemonade

#### JUICE

apple | orange | pineapple

#### MILKSHAKE

chocolate | vanilla | strawberry | caramel

#### MILK

full cream | skim | (dairy free options available)

#### HOT CHOCOLATE

full cream | skim | (dairy free options available)

#### BABY-CINO

full cream | skim | (dairy free options available)

### KIDS ALL DAY PACKAGE

20

Choice of one meal, one beverage and one ice-cream.

#### BURGER

choice of beef or vegetable patty, cheese and tomato sauce on a bun with a small side of fries VO

#### PASTA

choice of bolognaise or napoli sauce, spaghetti and cheese VO

#### GRILLED WITH VEGETABLES

choice of thin steak or chicken breast with mashed potato and steamed vegetables GF

#### NAPOLI PIZZA

choice of ham & cheese or tomato and cheese, with a napoli sauce base VO

#### FRIED WITH FRIES

choice of 4 chicken nuggets or a battered fish with a side of fries and tomato sauce

### ICE-CREAM

#### VANILLA

with choice of flavoured topping  
chocolate | vanilla | strawberry | caramel

*smaller servings for our younger guests*

v vegetarian      GF gluten free      VGN vegan  
DF dairy free      O option available

# ROOM SERVICE BEVERAGES

## 24 Hours

Tray charge of \$7 applies

### NON-ALCOHOLIC

Available 24 hours

SOFT DRINKS 330ML 5  
Pepsi | Pepsi Max | Lemonade | Solo  
| lemon, lime and bitters | ginger beer

SODAS BY FAMOUS SODA CO. 330ML 5  
pink lemonade | blood orange | passionfruit  
| lemon  
(sugar free)

JUICES BY SAM'S JUICE 375ML 5.5  
orange | apple | apple guava | all day brekky |  
pineapple | green lunch

MINERAL WATER BY APANI	500ml	750ml
still or sparkling	7	10

### TEA AND COFFEE

COFFEE BY VITTORIA	8oz	12oz
espresso   cappuccino   latte	4.5	5
flat white   piccolo   macchiato		
mocha   hot chocolate   chai   dirty chai		

SPECIALTY MILKS 0.7  
almond | soy | lactose free | oat

SYRUPS 0.7  
hazelnut | vanilla | caramel

TEA BY LA MAISON DU THÉ 4.5  
English breakfast | earl grey | green tea | chamomile |  
lemon and ginger | peppermint

ICED DRINKS 6.5  
coffee | chai | mocha | chocolate

### SMOOTHIES

Available 6.00am - 10.30pm

DETOX ZING  
banana, blueberry, carrot, courgette,  
ginger, apple juice

FIRESTARTER  
mango, pineapple, coconut, chilli,  
lime, apple juice

AVO GO GO  
mango, spinach, broccoli, avo, coconut,  
ginger, lime, apple juice

COCO LOCO  
mango, pineapple, coconut, lime,  
mint, coconut water

BIG 5  
pineapple, mango, strawberry, kiwi, coconut water

STRAWBERRY SPLIT  
strawberry, banana, almond milk

PASH 'N' SHOOT  
passionfruit, mango, pineapple,  
coconut milk, coconut water

BERRY GO ROUND  
strawberry, blackberry, raspberry, apple juice

MILKSHAKES 6  
chocolate | banana | strawberry | vanilla | caramel |  
cookies and cream | blue heaven | lime

# ROOM SERVICE BEVERAGES

## 24 Hours

Tray charge of \$7 applies

### BEER

*Local craft selection*

*Brewed by Revel Brewing Co. Bulimba, Brisbane*

#### CANNED CRAFT BEER

PACIFIC HAZE 4.2% 11

Brewed with Australian malt and hops from Oceania, the beer pours a delicate yellow haze with tropical fruit flavours and a refreshingly crisp finish.

THE REVELLER MID STRENGTH 3.5% 10

When you want to revel a little lighter without compromising on flavour, this is the perfect beer. Light-bodied, crisp, and jam-packed with tropical fruit flavours.

OXFORD PALE ALE 5% 11

Full of character and offering the perfect balance of drinkability and flavour. Championing new world hops, the beer is citrusy, piney and fruity. An American pale at its best.

SESSIONAL BEER 12

Revels sessional beers are produced for differing climatic conditions and traditions. Please ask our bar tenders for the updates on our current sessional beer offerings.

#### OTHER BEERS AND CIDERS

Little Creatures pale ale 5.2% 10

Great Northern original 4.2% 9

Corona 4.5% 10

Stone and Wood pacific ale 4.4% 10

Peroni Nastro Azzuro 5% 10

Brookvale Union ginger beer 4% 11

Three Oaks cider 5% 10

Rekorderlig Blush rosé 4% 11

### WINE

#### SPARKLING

Dunes & Greene brut 11

ANGASTON SA 200 ML

Dunes & Greene prosecco 50

ANGASTON SA 750 ML

ATÉ sparkling brut 48

MULTI REGIONAL AUSTRALIA 750 ML

#### MOSCATO AND ROSÉ

Bottega Petalo Dell'amore moscato 11

VENETO IT 200ML

Angove rosé 10

PARINGA SA 187 ML

ATÉ rosé 48

MULTI REGIONAL AUSTRALIA 750 ML

Kismet moscato 48

MULTI REGIONAL AUSTRALIA 750ML

#### WHITES

Angove chardonnay 10

MCLAREN VALE SA 187ML

Oxford Landing sauvignon blanc 10

BAROSSA VALLEY SA 187ML

St Clair sauvignon blanc 28

MARLBOROUGH NZ 375ML

ATÉ sauvignon blanc 48

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ chardonnay 48

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ pinot grigio 48

MULTI REGIONAL AUSTRALIA 750 ML

Wild Rock pinot gris 55

MARLBOROUGH NZ 750ML

Twin Islands sauvignon blanc 48

MARLBOROUGH NZ 750ML

# ROOM SERVICE BEVERAGES

## 24 Hours

Tray charge of \$7 applies

### WINE

#### REDS

Oxford Landing shiraz 10

BAROSSA VALLEY SA 187ML

Oxford Landing merlot 10

BAROSSA VALLEY SA 187ML

Angove cabernet sauvignon 10

MCLAREN VALE SA 187ML

Bleasdale Mulberry Tree cabernet sauvignon 28

LANGHORNE CREEK SA 375ML

Saint Clair pinot noir 30

MARLBOROUGH NZ 375ML

ATÉ shiraz 48

MULTI REGIONAL AUSTRALIA 750 ML

ATÉ cabernet sauvignon 48

MULTI REGIONAL AUSTRALIA 750 ML

Rustic Bay pinot noir 55

MORNINGTON PENINSULA VIC 750ML

Bruno shiraz 52

BAROSSA VALLEY SA 750ML

### SPIRITS

BROOKVALE UNION 11

vodka lemon lime bitters | ginger beer |

spiced rum and ginger beer | tropical ginger beer |

vodka and peach iced tea | lemon squash

### SNACKS

TYRRELLS CRINKLY CHIPS 45g 4.5

mature cheddar and chives

salt and vinegar

sea salted

HARVEST BOX 45g 4.5

spiced up | rosemary and garlic roasted nuts,  
chickpeas and seeds

we love nuts | roasted cashews, almonds, brazils and  
peanuts, lightly salted

BBQ crunch | roasted Australian almonds with toasted  
corn

LINDT EXCELLENCE CHOCOLATE BAR 35g 4.5

SCOTT BROTHERS CANDY 155g 10

fruit rock candy

bulls eyes mints