

ROOM SERVICE

Menu

AVAILABLE

FROM 11AM TO 10PM



Dial 1 on your in-room telephone to place an order



Please be advised a \$6.50 delivery fee will apply for orders under \$35



GF/GFO - Gluten free / gluten free options available

DF - Dairy free options

V - Vegetarian options

VGN/ VGNO - Vegan / vegan option available

While we endeavour to cater for special dietary requirements, please be advised we are unable to guarantee dishes are entirely free of all allergens.

Valid to 30 November 2026

LIGHT MEALS

Arancini

Ham, mushroom, cheese & garlic aioli

Fish & Chips \$16.00

Beer Battered, chips, tartare sauce & lemon wedge (DFO)

Crispy Calamari (GF) \$30.00

With green salad, aioli & lemon wedge (GF, DFO)

Steak Sandwich \$30.00

Char grilled ciabatta, beef steak, grilled bacon, tomato, caramelised onion jam, cheese & mayonnaise

\$30.00

Bangers & Mash

Cumberland sausage, royal blue mashed potatoes & jus (GF)

\$30.00

BREAD

Garlic Bread

\$12.00

Bruschetta (V)

Mixed tomatoes, basil, cornichons, capers & olive oil

Toasted Panini Bread (GF) \$16.00

Ham, cheese, mayonnaise, tomato & salad

\$18.00

PASTA

Linguine

\$28.00

with Mussel, Chilli, cherry tomato, parsley, garlic and white wine

Marscarpone Creamy

\$38.00

Risotto

with asparagus, mushroom, pumpkin, and parmesan cheese (GF, V, DFO)

Penne Carbonara

\$28.00

with bacon, garlic, sage, egg yolk & parmesan cheese

PIZZA

Meat Lovers Pizza

\$22.00

Chorizo, roasted chicken, beef chipolata, bacon, mushrooms, olives, tomatoes, napolitana sauce & mozzarella cheese

Pizza Bianca (V)

\$18.00

Mozzarella, ricotta, parmesan cheese, garlic & sage

Margherita Pizza

\$20.00

Sliced Roma tomatoes, mozzarella, bocconcini & basil

Roasted Pumpkin Pizza (V)

\$22.00

Thyme Roasted pumpkin, cream cheese feta cheese, spinach, cherry tomato & mozzarella cheese

Chatpata Pizza

\$22.00

Paneer, Chilli, capsicum, mushroom, spinach, napolitana sauce & mozzarella cheese

Gluten-Free Pizza Base

\$3.00

FROM THE GRILL

Scotch Fillet (GF)

\$60.00

300gms. pasture-fed, O'Connor

Chef recommendation to be cooked medium

Rib-eye Steak on Bone (GF)

\$65.00

with grilled baby vegetables

ADD ON SIDE

\$12.00

Creamy Garlic Prawns

ADD ON SAUCES

\$2.00

Pepper sauce, mushroom sauce & red wine jus

room service menu



FROM THE OCEAN

Chilli Mussels

with grilled casalinga bread

Fish of the Day \$40.00

check with our friendly staff

Seafood Platter \$42.00

with Garlic Prawns, Kilpatrick oysters,
battered fish, chilli mussels, smoked
salmon & chips

\$70.00

ADD ON SIDES (EACH) \$12.00

Mashed Potato

Sauteed Garlic Green Bean with fried
garlic (GF, DF)

Beer Battered Chips

Potato Wedges

Garden Salad (GF, DF, VGN)

ADD ON SAUCES \$2.00

Aioli, mayonnaise, sweet chilli,
sour cream or tomato

KIDS MENU (EACH) \$16.00

Chicken Tenders

with chips & tomato sauce

Fish & Chips

with tomato sauce

Cheeseburger

with chips & tomato sauce

Pasta

in napolitana or creamy sauce (select)
with parmesan cheese

DESSERTS

Cheese Platter for Two \$28.00

King Island blue, Tasmanian brie, local vintage
cheddar, dried fruits, nuts & lavosh crackers

Seasonal Desserts \$20.00

White Chocolate & Pistachio Tiramisu

Layers of mascarpone cream with white chocolate,
roasted pistachios & black cherries

Vanilla Bean Crème Brûlée (GF)

Served with seasonal fruit

Mango Panna Cotta (GF)

Served with tropical fruit salsa & passionfruit coulis

Crispy Meringue Mille-Feuille

Served with Chantilly cream, fresh strawberries &
salted caramel sauce

SUPPER MENU

Available from 10pm to 6am

Ham, Cheese & Tomato Sandwich \$16.00

with mustard mayonnaise

Meat Lovers Pizza \$22.00

chorizo, roasted chicken, beef chipolata,
bacon, mushrooms, olives, tomatoes,
napolitana sauce & mozzarella cheese

Curry & Rice (GF, DF) \$40.00

check with our friendly staff

Soup of the Day \$16.00

check with our friendly staff

Margherita Pizza \$20.00

sliced roma tomatoes, mozzarella & basil (V)

Fruit Salad (GF, VGN) \$12.00

Cheese Platter \$25.00

assortment of cheeses, dried fruits & crackers

beverage menu

BEER

Great Northern (can)	\$11.50
Crown Lager	\$12.50
Matso's Ginger Beer	\$12.50
Pipsqueak Cider	\$12.50
Heineken Zero	\$11.00
Little Creatures Rogers	\$12.00
Corona	\$12.50
Guinness (440ml can)	\$12.50
Stella Artois	\$12.50
Peroni	\$12.50

CHAMPAGNE & SPARKLING

Omni Classic or Sweet	\$42.00 \$10.00
Da Luca Prosecco	\$47.00 \$12.00
Yarra Burn Premium Cuvee	\$54.00 \$12.50
Chandon NV	\$60.00
Moet Chandon Imperial	\$130.00

HOUSE WINE

Hardy's Riddle Range	\$34.00 \$9.50
Sparkling Brut, Chardonnay	\$34.00 \$9.50
Sauvignon Blanc, Cabernet Merlot	\$34.00 \$9.50
Shiraz, Moscato	\$34.00 \$9.50

WHITE WINE

Grant Burge Benchmark SB	\$42.00 \$11.00
Grant Burge Benchmark Chardonnay	\$42.00 \$11.00
Brown Brothers Crouchon Riesling	\$42.00 \$11.00
Goundrey Unwooded Chardonnay	\$50.00 \$12.00
Leeuwin Estate Siblings - Sauvignon Blanc Semillon	\$60.00 \$13.50
Oyster Bay Sauvignon Blanc (NZ)	\$55.00 \$12.50
Skuttlebutt - Sauvignon Blanc Semillon	\$50.00 \$12.00
Grant Burge Benchmark Pinot Gris, SA	\$52.00 \$12.50

RED WINE

Grant Burge Benchmark Shiraz	\$42.00 \$11.00
Skuttlebutt Shiraz Cabernet	\$50.00 \$12.00
Goundrey Cabernet Merlot	\$50.00 \$12.00
Amberley Merlot	\$50.00 \$12.00
Annie's Lane Shiraz	\$55.00
Leeuwin Estate Siblings Shiraz	\$60.00 \$13.50
Barossa Valley Estate Rose, SA	\$50.00 \$12.00
Oyster Bay Pinoyt Noir, NZ	\$55.00 \$12.50