

## In-Room Dining Menu

Available  
11am – 10pm

Effective 1 March 2025

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## Supper Menu

Available  
10pm – 6am

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## Smart Bar Menu

Available All Day

Please call extension 1 to place your order

A \$6.50 service delivery fee applies per delivery

Prices are inclusive of Goods and Services Tax (GST)

Credit Card Surcharge applies – Visa/Mastercard 1.4%, American Express 1.9%

## ROOM SERVICE MENU

Available from 11am – 10pm

### LIGHT MEALS

<b>Beer Battered Chips</b>	<b>12</b>
<b>Potato Wedges</b>	<b>12</b>
<b>Add Sauce</b>	<b>2</b>
(Aioli, Sour Cream, Sweet Chilli, Tomato, Mustard, Mayonnaise, BBQ)	
<b>Arancini</b>	<b>15</b>
Ham, mushroom, cheese & garlic aioli	
<b>Fish &amp; Chips</b>	<b>25</b>
Beer Battered, chips, tartare sauce & lemon wedge	
<b>Crispy Calamari (GF)</b>	<b>24</b>
Aioli sauce	
<b>Steak Sandwich</b>	<b>25</b>
Char grilled ciabatta, beef steak, grilled bacon, tomato, caramelised onion jam & mayonnaise	
<b>Roast Pork Belly</b>	<b>30</b>
with mashed potato sautéed kale, caramelized apple & red wine sauce (GF, DF)	
<b>Bangers &amp; Mash</b>	<b>25</b>
Cumberland sausage, mashed potatoes & jus	
<b>Mushroom &amp; Roasted Pumpkin Ragout Tart</b>	<b>20</b>
with crumbled feta cheese and dill (GF, DF)	
<b>Sundried Tomato &amp; Goat Cheese Terrine</b>	<b>20</b>
with witlof & walnut dress with balsamic (GF, V)	
<b>Spicy Pumpkin Soup</b>	<b>20</b>
with onion oil and grilled sourdough bread & butter (GF, VGNO)	
<b>Stuffed Zucchini Flower</b>	<b>20</b>
with mushroom duxelle tempura, cucumber, celery and cherry tomato salad (DF, VGNO)	

### PIZZA & BREAD

<b>Pizza Marco Polo</b>	<b>22</b>
Wood-fired pizza base, chicken, salami, semi-dried tomatoes, kalamata olives, pesto, feta & mozzarella	
<b>Pizza Bianca (V)</b>	<b>18</b>
Mozzarella, ricotta, parmesan cheese, garlic & sage	
<b>Pizza Margherita (V)</b>	<b>20</b>
Wood-fired pizza base, sliced Roma tomatoes, mozzarella & basil	
<i>Gluten-free option pizza base add \$3</i>	
<b>Garlic Bread</b>	<b>12</b>
<b>Bruschetta (V)</b>	<b>16</b>
Mixed tomatoes, basil, cornichons, capers & olive oil	
<b>Toasted Panini Bread (GF)</b>	<b>18</b>
Ham, cheese, mayonnaise, tomato & salad	

*(GF/GFO) denotes gluten-free options / Gluten-free options available*

*(DF) denotes dairy-free options*

*(V) denotes vegetarian options*

*(VGN/VGNO) denotes vegan option/ vegan option available*

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

## ROOM SERVICE MENU

Available from 11am – 10pm

### MAIN COURSE

<b>Linguine Frutti Di Mare Pasta</b>	<b>38</b>
with cherry tomato, chilli, garlic, white wine & parsley	
<b>Pan Fried Barramundi</b>	<b>38</b>
With potato rosti, sautéed pak choy, shrimp & coriander salsa & butter sauce	
<b>Cajun Spice Marinated Chicken Breast</b>	<b>38</b>
with mashed potato, grilled Mediterranean vegetable & thyme jus (GF, DF)	
<b>Penne Pasta</b>	<b>28</b>
with Carbonara sauce	
<b>Beef Sirloin 300gms (Pasture-fed, O'Connor) (GF, DF)</b>	<b>60</b>
<b>Scotch Fillet 300gms (Pasture-fed, O'Connor, recommended to be cooked medium) (GF)</b>	<b>60</b>
<b>Rib-eye Steak on Bone (Pasture-fed, O'Connor) (GF)</b>	<b>65</b>
<b>With grilled baby vegetables</b>	<b>2</b>
<b>Add Sauce</b> – pepper sauce, mushroom sauce, red wine jus	
<b>Add Sides</b>	
<b>Creamy Garlic Prawns</b>	<b>12</b>
<b>Potato Mash / Garden Salad (GF, DF) / Sautéed Garlic Green Bean &amp; Almond (GF, DF)</b>	<b>12</b>
<b>Potato Wedges / Beer Battered Chips</b>	<b>12</b>
<b>Sauce</b> – aioli, sour cream, sweet chilli, tomato, mustard, mayonnaise, BBQ	<b>2</b>
<b>Chilli Mussels</b>	<b>38</b>
with grilled casalinga bread	
<b>Beef Saltimbocca</b>	<b>38</b>
with sage and prosciutto, butternut pumpkin puree & cherry tomato confit	
<b>Creamy Risotto</b>	<b>38</b>
with asparagus, mushrooms, pumpkin & parmesan (V, VGNO)	

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## ROOM SERVICE MENU

Available from 11am – 10pm

### DESSERT

<b>Rice Milk Panna Cotta</b> with fruit salsa & raspberry coulis (GF, VGN)	20
<b>Lemon Cheesecake</b> with berry compote	20
<b>Sticky Fig Pudding</b> with butterscotch sauce	20
<b>Chocolate Tart</b> with mascarpone cream	20
<b>Cheese Platter For Two</b> King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers	28

### KIDS MENU

<b>Chicken Tenders served with Chips &amp; Tomato Sauce</b>	16
<b>Fish &amp; Chips served with Tomato Sauce</b>	16
<b>Cheeseburger served with Chips &amp; Tomato Sauce</b>	16
<b>Pasta in Napoletana Sauce with Parmesan Cheese</b>	16
<b>Ice Cream Sundae</b>	7
<b>Fruit Salad with Ice Cream</b>	7

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## SUPPER MENU

Available from 10pm – 6am

<b>Ham, Cheese &amp; Tomato Sandwich</b>	<b>22</b>
with mustard mayonnaise	
<b>Pizza Marco Polo</b>	<b>22</b>
Wood-fired pizza base, roast chicken, salami, semi-dried tomato, kalamata olives, pesto, feta & mozzarella	
<b>Curry &amp; Rice (GF)</b>	<b>40</b>
Check with our friendly staff	
<b>Pizza Margherita (V)</b>	<b>20</b>
Wood-fired pizza base, sliced Roma tomatoes, mozzarella & basil	
<b>Vegetable &amp; Basil Pesto Wrap (V)</b>	<b>16</b>
<b>Fruit Salad (V, GF, DF, Vegan)</b>	<b>12</b>
<b>Egg &amp; Bacon Fried Rice (GF, DF)</b>	<b>25</b>
<b>Vegetable Fried Noodles (DF, V)</b>	<b>25</b>

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## BEVERAGE LIST

Available All Day

### BEER

Great Northern Can	11
Crown Lager	11
Coopers Pale Ale	11
Matso's Ginger Beer	12.5
Pipsqueak Cider	12.5
Pure Blonde	11
Heineken Zero	11
Little Creatures Rogers	12
Corona	12.5
Guinness (440ml can)	12.5
Stella Artois	12.5
Peroni	12.5

### CHAMPAGNE & SPARKLING

Omni Classic or Omni Sweet	40	9
Da Luca Prosecco (Italy)	47	11
Yarra Burn Premium Cuvee	50	12.5
Chandon NV	58	
Moet Chandon Imperial	120	

### HOUSE WINE

Hardy's Riddle Range	30	9
Sparkling Brut, Chardonnay	30	9
Sauvignon Blanc, Cabernet Merlot	30	9
Shiraz, Moscato	30	9

### WHITE WINE

De Bortoli Vivo Sauvignon Blanc	35	
Grant Burge Benchmark Semillon Sauvignon Blanc	40	
Grant Burge Benchmark Chardonnay	40	10
Brown Brothers Crouchon Riesling	42	10
Skuttlebutt Sauvignon Blanc Semillon	45	11
Goundrey Unwooded Chardonnay	45	11
Amberley Chenin Blanc	45	
Ferngrove Semillon Sauvignon Blanc	47	
Brookland Verse 1 Chardonnay	48	
Brookland Verse 1 Semillon Sauvignon Blanc	47	
Oyster Bay Sauvignon Blanc (NZ)	48	
Leeuwin Estate Siblings Sauvignon Blanc Semillon	58	12.5

## BEVERAGE LIST

Available All Day

### RED WINE

De Bortoli Vivo Cabernet Sauvignon	35	
Grant Burge Benchmark Shiraz	40	10
Skuttlebutt Shiraz Cabernet	45	11
Goudrey Cabernet Merlot	45	10
Amberley Merlot	47	11
Amberley Shiraz	47	
Ferngrove Cabernet Marlot	48	
Brookland Verse 1 Cabernet Merlot	48	
Annie's Lane Shiraz	49	
Oyster Bay Merlot (NZ)	50	
Brookland Verse 1 Shiraz	50	
Leeuwin Estate Siblings Shiraz	58	12.5

## SMART BAR MENU

(Available at Reception)

Gordon Gin & Tonic Can RTD (Ready to Drink)	13.5
Jim Beam & Cola RTD (Ready to Drink)	13.5
White Wine Hardy's 750ml	22
Red Wine Hardy's 750ml	22
Moscato Hardy's 750ml	22
Sparkling Brut Hardy's 750ml	22
Crown Lager	10
Great Northern Can	10
Pepsi	5.5
Lemonade	5.5
Natural Spring Water	3
Sparkling San Pellegrino Water	10
Red Rock Potato Chips	4.5
SUIMIN Chicken Pot Noodles	5
Vanilla Ice Cream Mini Tub	2

Order by dialing - 9

Pick up at Reception

or Delivered to your room (\$6.50 delivery fee applies)