

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

VG/ 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 April 2026

room service menu

LIGHT MEALS

Arancini \$16.00

Ham, mushroom, cheese & garlic aioli

Fish & Chips \$25.00

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

Crispy Calamari (GF) \$25.00

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

Steak Sandwich \$25.00

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

Bangers & Mash \$25.00

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

BREAD

Garlic Bread \$12.00

Bruschetta (V) \$16.00

Mixed tomatoes, basil, cornichons, capers & olive oil

Toasted Panini Bread (GF) \$18.00

Ham, cheese, mayonnaise, tomato & salad

PASTA

Linguine \$28.00

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

Marscarpone Creamy \$38.00

Risotto \$38.00

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

Beef Sirloin (GF, DF) \$60.00

300gms, pasture-fed, O'Connor

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 \$38.00

with grilled casalinga bread

Fish of the Day \$40.00

check with our friendly staff

Seafood Platter \$70.00

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

The Whole Grilled Lobster \$95.00

Surf & Turf \$80.00

Half grilled lobster & grilled beef tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetables & truffle sauce

ADD ON SIDES (EACH) \$12.00

Mashed Potato

Sauteed Garlic Green Bean with Almond (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

Chocolate Fondant

with dark chocolate sauce & chocolate cream

Mango Panna Cotta

with fruit salsa & passion fruit coulis (GF, DF)

Vanilla Crème Brûlée

with seasonal fruits (GF)

Fig Pudding

with butter scotch sauce and caramelised berries

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)	\$11.00
Crown Lager	\$11.00
Coopers Pale Ale	\$11.00
Matso's Ginger Beer	\$12.50
Pipsqueak Cider	\$12.50
Pure Blonde	\$11.00
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	\$40.00 \$9.00
Da Luca Prosecco	\$47.00 \$11.00
Yarra Burn Premium Cuvee	\$50.00 \$12.50
Chandon NV	\$58.00
Moet Chandon Imperial	\$120.00

HOUSE WINE



Hardy's Riddle Range	\$30.00 \$9.00
Sparkling Brut, Chardonnay	\$30.00 \$9.00
Sauvignon Blanc, Cabernet Merlot	\$30.00 \$9.00
Shiraz, Moscato	\$30.00 \$9.00

WHITE WINE



De Bortoli Vivo Sauvignon Blanc	\$35.00
Grant Burge Benchmark - Semillon Sauvignon Blanc	\$40.00
Grant Burge Benchmark Chardonnay	\$40.00 \$10.00
Brown Brothers Crouchon Riesling	\$42.00 \$10.00
Goundrey Unwooded Chardonnay	\$45.00 \$11.00
Amberley Chenin Blanc	\$45.00
Ferngrove Semillon Sauvignon Blanc	\$47.00
Brookland Verse 1 Chardonnay	\$48.00
Brookland Verse 1 - Semillon Sauvignon Blanc	\$47.00
Leeuwin Estate Siblings - Sauvignon Blanc Semillon	\$58.00 \$12.50
Oyster Bay Sauvignon Blanc (NZ)	\$48.00
Skuttlebutt - Sauvignon Blanc Semillon	\$45.00 \$11.00

RED WINE



De Bortoli Vivo Cabernet Sauvignon	\$35.00
Grant Burge Benchmark Shiraz	\$40.00 \$10.00
Skuttlebutt Shiraz Cabernet	\$45.00 \$11.00
Goundrey Cabernet Merlot	\$45.00 \$10.00
Amberley Merlot	\$47.00 \$11.00
Amberley Shiraz	\$47.00
Ferngrove Cabernet Merlot	\$48.00
Brookland Verse 1 Cabernet Merlot	\$48.00
Annie's Lane Shiraz	\$49.00
Oyster Bay Merlot (NZ)	\$50.00
Brookland Verse 1 Shiraz	\$50.00
Leeuwin Estate Siblings Shiraz	\$58.00 \$12.50