

ROOM SERVICE MENU

AVAILABLE FROM 11AM TO 10PM

EFFECTIVE 1 JULY 2025



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 31 January 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

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 \$42.00
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)

Chicken Tenders \$16.00
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^{ea}

Chocolate Fondant
with chocolate ice cream

Coconut Panna Cotta
with berries & passionfruit coulis (GF, VGN)

Apple & Rhubarb Crumble
with vanilla ice cream

Raspberry Mousse Tart
with berry compote & vanilla mascarpone cream

SUPPER MENU

AVAILABLE FROM 10PM TO 6AM

Ham, Cheese & Tomato Sandwich \$22.00
with mustard mayonnaise

Meat Lovers Pizza \$22.00
chorizo, roasted chicken, beef chipolata, bacon, mushrooms, olives, tomatoes, napolitana sauce & mozzarella cheese

Curry & Rice \$40.00
check with our friendly staff

Vegetable & Basil Pesto Wrap \$16.00
(V)

Margherita Pizza \$20.00
wood-fired pizza base, sliced roma tomatoes, mozzarella & basil (V)

Fruit Salad (V, DF, GF, Vegan) \$12.00

Egg & Bacon Fried Rice (GF, DF) \$25.00

Vegetable Fried Noodles (DF, V) \$25.00

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 Omni 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
Goudrey 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 Sharaz	\$58.00 \$12.50