

In-Room Dining Menu

Available

11am - 2pm | 5pm - 10pm

Supper Menu

Available

10pm - 6am

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)

ROOM SERVICE MENU

SNACKS

Grilled Chicken Wrap 20

Filled with chicken breast, fried bacon, mesclun salad, tomato, onion aioli, battered chips

Steak Sandwich 22

Char grilled ciabatta bread filled with tendered beef strip, fried bacon, swiss cheese, tomato relish and petit salad served with battered chips

Pizza Marco Polo 22

Wood fired pizza base topped with roast chicken, salami, semidried tomato, kalamata olives, pesto, feta and mozzarella

Pizza Margherita 18

Wood fired pizza base topped with sliced roman tomatoes, buffalo mozzarella and basil

ENTRÉE

Baked Garlic Focaccia 12

Herb buttered (V)

Tomato Shorba 15

Spiced roasted Roman tomatoes, fresh cream, sourdough crouton (V)

Pork Belly 24

Crispy skin, creamy potato, grilled courgettes, apple compote, herbed jus (GF)

Lemon Paprika Calamari 20

Fried squid, petite salad, tartar sauce

Caesar Salad 19

Cos lettuce salad with bacon, croutons, shaved parmesan, Caesar dressing, anchovy fillets, poached egg

Add Chicken 6

Add Smoked Salmon 7

MAIN COURSE

Barramundi	34
Five bean and saffron potatoes cassoulet, salsa verde	
Mushroom Risotto	24
Wild mushroom mix, cauliflower and green peas, topped with fried basil semidried tomato and parmesan (GF)	
Chicken Supreme	28
Tuscan herbs marinated, gourmet potato cake, seasonal baby vegetables, thyme jus	
Prawn Linguini	34
Cherry tomato tarragon sauce, wilted spinach, fresh herbs and grilled asparagus	
Bangers and Mash	25
Grilled Cumberland sausages, potato mash, grilled vegetables, mushroom sauce (GF)	
Traditional Curry Combo	28
Chef's special meat curry, steamed rice, pappadums, petit salad	
Beef Sirloin (300g) MSA Grade, 100 Days Grain Feed	44
Grilled Sirloin fillet of beef with whipped royal blues, broccolini, semidried tomato, ratatouille vegetables salsa GF)	
Braised Lamb Shoulder (Spring Valley, Dardanup WA)	34
Slow cooked, fried gourmet potatoes, spinach, broccolini and braising jus (GF)	

SIDES

Garden Salad	7
Whipped Potatoes	8
Green Beans and Broccoli Butter Almonds	9
Beer Battered Chips	9

DESSERTS


Sticky Date Pudding	14
Caramel sauce, strawberry, fresh cream	
Coconut Panna Cotta	14
Berries compote, white chocolate rocks, coulis	
Fruit Plate	12
Fresh fruit plate with fruit sorbet	
Gourmet Cheese Platter for two	25
King Island blue, Tasmanian brie, Margaret river original cheddar, dried fruits, nuts, lavosh / crackers	

SUPPER MENU



Available from 10pm – 6am

Toasted Sandwich	22.5
chicken, cheese, bacon, caramelised onions and pickles with french fries and small salad	
Bangers and Mash with gravy	22.5
Curry of the Day with rice and salad	22.5
Chicken Caesar Salad	22.5
Chicken and cos lettuce salad with bacon, croutons, shaved parmesan, Caesar dressing, anchovy fillets, eggs	
Soup of the Day with toasted bread slice	15



BEER

		
James Boag's Premium	10	
Crown Lager	10	
Coopers Pale Ale	10	
Redback	10	
Pure Blonde	10	
Little Creatures Pale Ale	11	
Little Creatures Rogers	11	
Corona	12	
Guinness (440ml can)	12	
Stella Artois	12	

CHAMPAGNE & SPARKLING

		
Omni Classic or Omni Sweet	38	8
San Martino Prosecco (Italy)	45	9
Yarra Burn Premium Cuvee	47	10
Chandon NV	55	
Moet Chandon Imperial	110	

HOUSE WINE

		
Hardy's Riddle Range	28	8
Sparkling, Chardonnay	28	8
Sauvignon Blanc, Cabernet Merlot	28	8
Shiraz Cabernet, Moscato	28	8

WHITE WINE

		
Grant Burge Benchmark Semillon Sauvignon Blanc	39	
Grant Burge Benchmark Chardonnay	39	9
Brown Brothers Crouchen Riesling	40	9
Skuttlebutt Sauvignon Blanc Semillon	42	10
Goundrey Unwooded Chardonnay	43	10
Moondah Brook Verdelho	44	
Amberley Chenin Blanc	44	
Ferngrove Semillon Sauvignon Blanc	45	
Brookland Verse 1 Chardonnay	46	
Brookland Verse 1 Semillon Sauvignon Blanc	47	
Oyster Bay Sauvignon Blanc (NZ)	48	
Amberley Secret Lane Semillon Sauvignon Blanc	49	
Leeuwin Estate Siblings Sauvignon Blanc Semillon	55	12

RED WINE

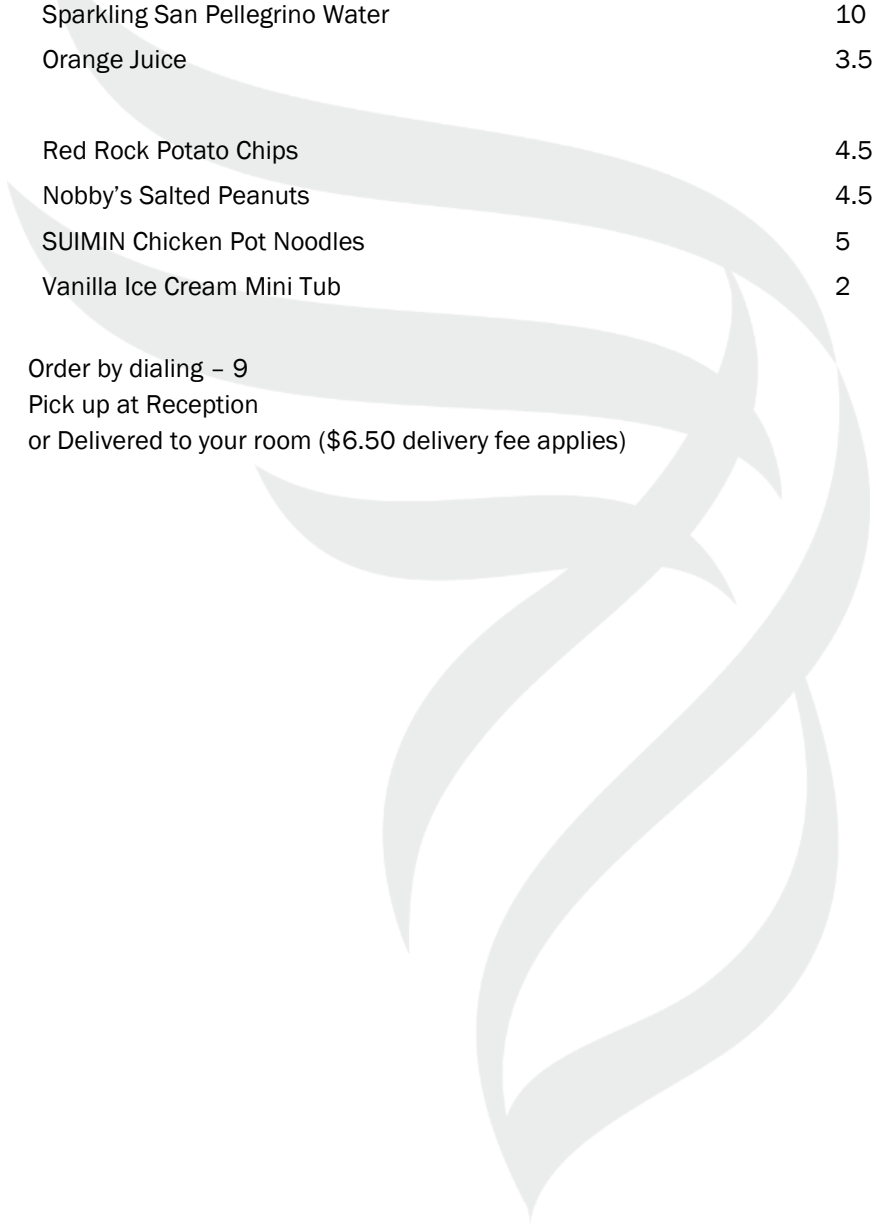


Half Mile Creek Cabernet Sauvignon	33	
Burge Benchmark Shiraz	39	9
Skuttlebutt Shiraz Cabernet	42	9
Goundrey Cabernet Merlot	43	9
Amberley Merlot	45	10
Amberley Shiraz	45	
Ferngrove Cabernet Merlot	46	
Brookland Verse 1 Cabernet Merlot	46	
Annie's Lane Shiraz	47	
Oyster Bay Merlot (NZ)	48	
Brookland Verse 1 Shiraz	48	
Amberley Secret Lane Cabernet Merlot	49	
Barossa Valley Estate GSM	52	
Tim Adams Shiraz, Clare Valley	55	
Leeuwin Estate Siblings Shiraz	55	12

SMART BAR MENU

(Available at Reception)

Gordon Gin & Tonic Can RTD (Ready to Drink)	12.5
Jim Beam & Cola RTD (Ready to Drink)	12.5
White Wine- Hardy's 750 ml	16
Red Wine Hardy's 750 ml	16
Moscato Hardy's 750 ml	16
Sparkling Brut Hardy's 750 ml	16
Crown Lager	8.5
Hahn Super Dry 3.5	7
Corona	9.5



Pepsi	4
Lemonade	4
Natural Spring Water	3
Sparkling San Pellegrino Water	10
Orange Juice	3.5

Red Rock Potato Chips	4.5
Nobby's Salted Peanuts	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)