In Room Dining

ENTRÉE	
Pumpkin Fetta Cheese Crostini Toasted sourdough with grilled pumpkin, fetta cheese, spinach & marinated mushroom	16
Salt & Pepper Calamari Lightly fried squid with wakame salsa and togarashi mayonnaise	24/40
Moroccan Cauliflower Popcorn & Broccoli Cheese Bites Lightly coated in Moroccan spices served with beetroot mousse, micro salad, onion, cucumber, goats cheese and cherry tomato	19
Chicken and Mushroom Vol-Au-Vent Baked patty shell filled with bechamel, mixed vegetables, mushroom and chicken. Served with a garden salad and tomato relish	15/25
Lamb Barbacoa Tacos Slow cooked lamb in dorados tacos served with chilli, corn salsa and cumin yoghurt	19/26

MAINS

250gm Black Angus Premium Rump	42
Crunchy chips, red wine jus and garden salad Add 2 prawns +\$6	
Beer Battered Fish	28
Served with chips, garden salad and tartare sauce	
Linguini Zucchini Aglio e Olio	29
Linguini tossed with olive oil, garlic, hint of chilli, lemon zest, zucchini, cherry tomato, spinach, parmesan and pangrattato (Vegan option available)	
Chicken Schnitzel	
Crumbed chicken breast served with chips, garden salad and gravy Add ham, Napoli and cheese + \$6.00	29
Chicken Korma	
North India classic with tender chicken thigh cooked in creamy sauce served with rice and a pappadum	32
Chicken Supreme	
Lemon pepper chicken breast with chips and salad and green goddess sauce	36
Teriyaki Chicken Rice Bowl	
Chicken teriyaki served with vegetables and rice	30

BURGERS & SANDWICHES

Angus Beef and Mushroom Burger Lettuce, tomato, caramelised onion, cheese, mushroom, aioli and tomato relish on brioche bun served with fries Add Salad +\$5 Fried Egg +\$2 Veg burger option available \$25.00	30
Steak Sandwich Lettuce, tomato, fried egg, aioli, onion jam on thick sourdough served with fries and salad	32
SALADS	
Caesar Salad Baby cos lettuce, crispy bacon, anchovy, poached egg, crouton, shaved parmesan and anchovy dressing Add chicken \$5 2 prawns \$6	18
Mediterranean Quinoa Salad Tri-colour quinoa, olives, bell pepper, fetta cheese, chickpeas, cucumber, cherry tomato, red onion, parsley and oregano lemon dressing Add chicken \$5 2 prawns \$6	24
SIDES	
Potato wedges with sour cream and sweet chilli sauce Crunchy chips with aioli Garden salad with cucumber, tomato, onion, carrot, radish	14 12 10
and balsamic dressing Steamed Vegetables	12

DESSERTS

Mango Cheesecake	19
Served with mango puree, meringue, raspberry and mango sorbet	
Sticky Date	17
Sticky date pudding served with butterscotch sauce, vanilla bean ice cream and toffee brittle	
Sorbet and Ice cream	15
Selection of mango sorbet, vanilla ice cream and chocolate ice cream with fruit coulis	
Add nuts +\$2 berry compote +\$2	
Fresh Fruit Salad with Berry Coulis	14
Add vanilla ice cream +\$2	

NOTES

Please let us know if you have any allergies or dietary requirements. Due to the potential of trace allergens in the working environment and supplied ingredients, we cannot guarantee complete allergy free meals

Please note a 15% surcharge applies to all public holidays