## **SMALL PLATES**

## Fries \$12

Thick cut potato with truffle mayonnaise or sweet potato with aioli

# Dipping Good Time (N, V) \$18

Hummus, tzatziki, pickled vegetables, chili, flat bread

# Crispy Cauliflower Poppers (N, Ve) \$18

Togarashi, vegan garlic aioli, lemon

# Teriyaki Glazed Chicken Skewers (N, S) \$20

3 chicken skewers, sesame, pickled cucumber, shallots

# Sticky Pork Belly Bites (S) \$22

Scallion, chili, lime

## Prawn Hargow Dumplings (C, S) \$23

XO sauce, shallots

## Garlic Prawn and Chorizo (C, GFO) \$26

Lemon, parsley, olive oil, sourdough

# **SOUPS, SALADS & SANDWICHES**

# Soup of the Day \$16

Served with grilled sourdough and butter

# Edamame and Quinoa Salad (N, GF) \$25

Roasted pumpkin, mesclun mix, walnuts, honey apple dressing

# Caesar Salad (GFO) \$29

Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast

## Falafel Wrap (N, V) \$21

Hummus, pickled vegetables, pickled chili, tzatziki

## Wagyu Beef Burger \$29

Milk bun, streaky bacon, cheddar, aioli, tomato relish, fries

## Crispy Chicken Burger (S) \$29

Milk bun, kimchi, baby gem, gochujang, fries

## Toasted Panini

Ciabatta, fries

Grilled capsicum, tomato and eggplant, pesto, provolone (N, V) \$22 Poached chicken, fried egg, bacon \$24

Double smoked ham, mature cheddar, dijon \$22

# Available from 11:30 to 21:30

Friendly Reminder: A \$5.00 tray service charge applies to all in-room dining orders.

Sundays & Public Holidays incur a 10% surcharge.

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.

V - Vegetarian, Ve - Vegan, N - Contains nuts, S - Contains soy, C - Contains crustaceans, GFO - Gluten free optional



#### LARGE PLATES

Three Mushroom Ravioli (V) \$32 Brown butter sauce, garlic, parsley, shitake mushroom, parmesan

> Chicken, Leek and Tarragon Ravioli (N) \$38 Basil pesto, cream, roasted capsicum, parmesan

Squid Ink Linguine with Nduja, King Prawns and Clams (C) \$42 Garlic, lemon, crushed tomato, basil

Spinach Pappardelle with Slow Braised Lamb Ragout \$37 Lamb shoulder, winter herbs, olives

#### **PASTA**

Your selection of a pasta and sauce:

Casarecce (Ve) \$25 Homemade Potato Gnocchi \$29 Homemade Saffron Fettucine \$28 Homemade Egg Spaghettini \$28 Spinach Pappardelle \$28

### SAUCE:

Porcini, button mushroom cream, parmesan, thyme
Crushed tomatoes, basil, olives
Chili, garlic, parsley, evoo
Carbonara: smoked bacon, parmesan, egg yolk, parsley
Pesto: basil, parmesan, garlic, pinenut (N)

### ADD ON:

Sous vide cooked chicken breast \$5 Bacon \$4 Local prawns \$8 Chorizo \$6

## THIN CRUST SOURDOUGH PIZZA

Margarita \$25
Buffalo mozzarella, tomatoes, basil

Artichoke \$26 Mushroom, kalamata olives

Capricciosa \$29 Ham, artichokes, mushroom, olives

**Diavola \$30**Spicy salami, nduja organic honey

Add on prosciutto / salami / chicken \$5

Available from 11:30 to 21:30

Friendly Reminder: A \$5.00 tray service charge applies to all in-room dining orders.

Sundays & Public Holidays incur a 10% surcharge.

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.

V - Vegetarian, Ve - Vegan, N - Contains nuts, S - Contains soy, C - Contains crustaceans, GFO - Gluten free optional



### FROM THE GRILL

Select one additional side to complement your protein below:

Atlantic Salmon \$45 Caper olive emulsion

WA Cone Bay Barramundi \$45 Nduja butter

> Grilled King Prawns \$48 Lime, XO butter

Chargrilled Chicken Supreme \$35 Creamy chipotle sauce

Riverina Angus Beef Sirloin 250 gms \$48 Red wine jus

## **ADDITIONAL SIDES**

Garden salad \$8
Creamy mashed potatoes \$8
Steamed broccolini, pecorino \$9
Roasted pumpkin, fetta \$8
Seasonal vegetables \$8
Thick cut potato fries \$8

## **DESSERT**

Australian Cheese Platter (N, GFO) \$20 Selection of three local cheeses, dried fruits, crackers

> Panna Cotta (GF) \$16 Vanilla bean, berries

Sticky Date Pudding \$18
Butterscotch sauce, vanilla ice cream

Matcha Yuzu Tiramisu (N) \$19 Matcha mascarpone, yuzu cream, chiffon cake

Textured Chocolate Tart (N) \$19
Chocolate custard, chocolate mousse, golden chocolate truffle, berries coulis

Sorbet/Ice Cream \$10
Three scoops of delicious local sourced gelato

Available from 11:30 to 21:30

Friendly Reminder: A \$5.00 tray service charge applies to all in-room dining orders.

Sundays & Public Holidays incur a 10% surcharge.

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.

V - Vegetarian, Ve - Vegan, N - Contains nuts, S - Contains soy, C - Contains crustaceans, GFO - Gluten free optional



# **KIDS MENU**

Toasted Sandwich (GFO) \$14 Ham & Cheese or Tomato & Cheese Tomato sauce, fries

> Fish and Chips \$15 Battered fish, fries

Crumbed Chicken Tenders \$15 Fries

Spaghetti (GFO) \$16 Bolognaise & Parmesan or Tomato & Parmesan

> Chocolate Brownie (N) \$14 Vanilla ice cream

Available from 11:30 to 21:30

Friendly Reminder: A \$5.00 tray service charge applies to all in-room dining orders.

Sundays & Public Holidays incur a 10% surcharge.

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.

V - Vegetarian, Ve - Vegan, N - Contains nuts, S - Contains soy, C - Contains crustaceans, GFO - Gluten free optional



## **BEVERAGE MENU**

# NON-ALCOHOLIC (Available all day)

Barista Coffee \$4.50 8oz | \$5.50 12oz Milk Available (\$0.50 surcharge for alternate milks): Skim, Full, Soy, Almond, Lactose-free, Oat

Tea \$5

Peppermint, Green, Ginger & Lemon, Chamomile, Earl Grey, English Breakfast

Juice 250ml \$5 Orange, Apple, Pineapple, Cranberry

Soft 330ml \$5

Pepsi, Pepsi Max, Schweppes Lemonade, Schweppes Ginger Ale, Solo, Sunkist

ALCOHOLIC (12:00 till 21:30)

**BEER** 

Sydney Beer Co Lager, 330ml \$13 Mascot, NSW

Sydney Beer Co Mid-Strength Lager 3.5% ABV, 330ml \$13 Mascot, NSW

> Feral Hop Hog Pale Ale, 375ml \$15 Baskerville, WA

Young Henry's Cloudy Apple Cider, 375ml \$13 Newtown, NSW

> Guinness Extra Stout, \$14 Ireland

> > Heineken Zero, \$10 Netherlands

## **SPARKLING**

Mojo, Prosecco 150ml \$14 | 750ml \$60 Mixed Region, SA

Moët & Chandon, Imperial NV 750ml \$175 Champagne, France

Thienot x Penfolds, Champagne Rose 750ml \$225 Epernay, France

> Perrier Jouet Grand, Brut 750ml \$300 Champagne, France

Friendly Reminder: A \$5.00 tray service charge applies to all in-room dining orders. Sundays & Public Holidays incur a 10% surcharge.



#### **BEVERAGE MENU**

## WHITE

Santi Sortesele, Pinot Gris 150ml \$15 | 750ml \$70 Venezia, Italy

Pedestal, Chardonnay 150ml \$16 | 750ml \$80 Margaret River, WA

Dead Man Walking, Riesling 150ml \$15 | 750ml \$70 Clare Valley, SA

The Falls, Sauvignon Blanc 150ml \$14 | 750ml \$65 Adelaide Hills, SA

> Fiore Moscato, 750ml \$60 Mudgee, NSW

Domaine Christian Salmon Sancerre, AC 750ml \$159 Loire Valley, France

## **ROSE**

Rêverie, Rose 150ml \$14 | 750ml \$65 IGP Méditerranée , France

Gemtree Luna de Fresa, Rose 150ml \$16 | 750ml \$75 Mclaren Vale, SA

#### **RED**

Bruno, Shiraz 150ml \$15 | 750ml \$70 Barossa Valley, SA

Rymil "The Dark Horse", Cabernet Sauvignon 150ml \$15 | 750ml \$70 Coonawarra, SA

> Alta, Pinot Noir 150ml \$14 | 750ml \$65 Mixed Region, VIC

Bremerton Special, Malbec 150ml \$16 | 750ml \$80 Langhorne Creek, SA

Henschke 'Keyneton Euphonium', Shiraz Cabernet Blend 750ml \$189 Barossa Valley, SA

# **MOCKTAIL**

Sunrise Passion \$15 Orange juice, passion fruit, lime

**COCKTAILS & SPIRITS ON REQUEST** 

Friendly Reminder: A \$5.00 tray service charge applies to all in-room dining orders. Sundays & Public Holidays incur a 10% surcharge.

