

IN-ROOM DINING MENU

SANDWICHES & BURGERS

All served with chips and salad

- Grilled Angus Beef Burger** **\$28.00**
Angus beef, lettuce, tomato, vintage cheddar, gherkin slice, tomato chilli relish, toasted sesame bun
- Chicken Burger** **\$24.00**
Crumb fried chicken, tomato, lettuce, basil mayo in a toasted sesame bun
(g/f available on request)
- Club sandwich** **\$24.00**
Grilled chicken breast, bacon, fried egg, avocado mash, Lettuce, tomato, mayonnaise on toasted triple layer bread
(g/f available on request)
- Steak sandwich in Ciabatta** **\$28.00**
Beef tenderloin, caramelised onion, cos lettuce and barbeque sauce
- Mumbai Vegetable Grilled Sandwich** **\$24.00**
A Mumbai speciality, vegetable sandwich spiced with cilantro chutney and grilled to perfection
(g/f available on request) (v)

STARTERS

- Caesar Salad** **\$22.00**
Cos lettuce, boiled egg, crispy pancetta, Caesar dressing, char grilled chicken breast and crunchy croutons
(g/f available on request) (v) (h)
- Mussels Marinara** **\$28.00**
South Australian black lip mussels with fresh sourdough slice
(g/f available on request)
- Greek Salad** **\$22.00**
Cucumber, cherry tomato, Italian olives, peppers and crumbled feta cheese served with croutons and a lemon herb dressing
(g/f)
- Sicilian Arancini** with Arrabiata sauce **\$22.00**
Traditional bolognaise and arborio arancini served with a spicy tomato sauce

SOMETHING MORE SUBSTANTIAL

All served with potato mash and buttered green beans

FROM THE CHAR GRILL...

250 gram MSA grade beef scotch steak	\$39.00
250 gram MSA grade beef sirloin steak	\$39.00
250 gram Murray River pork cutlet skin on	\$36.00
250 gram crispy skin chicken breast	\$39.00

Choice of sauces

Red wine jus *(g/f)*

Pepper jus *(g/f)*

FROM THE SEA

Catch of the day	Market Price
Grilled tiger prawns with red pepper risotto <i>(veg option available on request)</i>	\$38.00
180 gm Port Lincoln trout fillet served with seasonal spring vegetables and a citrus broth <i>(g/f) (h)</i>	\$36.00
180 gm Farmed Barramundi fillet with steamed vegetables, lemon and dill crème Fraiche <i>(g/f) (h)</i>	\$36.00

TASTE OF THE ORIENT

Nasi Goreng	\$28.00
Spicy Indonesian fried rice with grilled prawn, fried egg and prawn crackers	
Stir fried Tofu	\$22.00
Served on a bed of spring vegetables and steamed rice <i>(g/f) (h)</i>	
Pho	\$22.00
Freshly sliced beef, Asian herbs, and rice noodle soup <i>(g/f)</i>	

PIZZA AND PASTA

Penne Amatriciana **\$26.00**
Grilled chicken, bacon, red onion, fresh tomato sauce, chilli flakes and parmesan cheese

Potato Gnocchi **\$24.00**
Green pea puree, spring vegetables and parmesan cheese

Chorizo, Tomato and Basil Pizza **\$26.00**
Barossa chorizo, sundried tomatoes and red onion

Classic margarita Pizza **\$24.00**
Fresh tomato and basil

(Gluten Free pasta and pizza bases are available on request)

HEARTY MEALS

12 hour Braised Beef Cheek **\$38.00**
Served with creamy mashed potatoes and steamed vegetables

Butter Chicken **\$22.00**
Served with steamed rice and cucumber raita *(g/f)*

SIDES

Creamy potato mash *(g/f) (v)* **\$10.00**

Seasonal sautéed vegetables with extra virgin olive oil *(g/f) (v) (h)* **\$10.00**

Buttered broccoli with toasted almond *(g/f) (v) (h)* **\$10.00**

Green salad with crumbled feta and local olives *(g/f) (v) (H)* **\$12.00**

DESSERTS

Berry Cheesecake, shortbread crumble and berry compote **\$18.00**

Coconut panacotta served with poached rhubarb *(g/f)* **\$20.00**

Orange chocolate tart, vanilla mascarpone and raspberry compote **\$24.00**

Cheese plate with selection of local cheeses, quince paste, dried fruits and crackers **\$24.00**
(g/f available on request)

Freshly cut seasonal fruits served with Honey Yoghurt *(g/f)* **\$18.00**

FOR LITTLE ADULTS

Beef Burger on a white bun with lettuce, tomato, cheddar cheese, tomato sauce and chips. **\$14.00**

Penne Pasta with a choice of:

Traditional home made bolognaise sauce **\$14.00**

Or

Vegetables and Napoletana sauce **\$12.00**
(Gluten free Pasta available on request)

Grilled chicken breast with chips and tomato sauce **\$12.00**

Toasted ham & cheese sandwich with chips **\$12.00**

Chocolate Mousse with raspberry sauce **\$10.00**

DUSK TILL DAWN

Cajun spiced potato chips served with Aioli **\$10.00**

Tomato and basil pesto pizza **\$22.00**

Fish and chips served a garden salad and with tartare sauce and **\$26.00**

Cheese board with selection of local cheeses, quince paste, dried fruits and crackers
(g/f available on request) **\$24.00**

Freshly cut seasonal fruits served with honey yoghurt **\$18.00**

g/f = Gluten Free

v = Vegetarian

h = Healthy Options

CHEERS

SPARKLING

Jacobs Creek Sparkling Pinot, <i>Barossa Valley</i>	Glass \$7	Bottle \$32
La Boheme Cuvee Blanc, <i>Yarra Valley, Victoria</i>	Glass \$9.50	Bottle \$48
Moet Chandon Imperial, <i>Épernay, France</i>		Bottle \$145

WHITE WINE

Langmeil High Road Chardonnay, <i>Barossa Valley</i>	Glass \$9.50	Bottle \$48
Pikes 'Luccio' Pinot Grigio, <i>Clare Valley</i>	Glass \$9.50	Bottle \$45
Yalumba Y Series Chardonnay, <i>Eden Valley</i>	Glass \$9	Bottle \$38
Bancroft Ridge Sauvignon Blanc, <i>New South Wales</i>	Glass \$7	Bottle \$28

ROSÉ

Rockford Alicante Bouchet, <i>Barossa Valley</i>	Glass \$13	Bottle \$59
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RED WINE

Bancroft Ridge Cabernet Merlot, <i>New South Wales</i>	Glass \$7	Bottle \$28
Jacobs Creek Shiraz, <i>Barossa Valley</i>	Glass \$8	Bottle \$32
Earthworks Tempranillo, <i>Barossa Valley</i>	Glass \$8.50	Bottle \$36
Brothers in Arms Shiraz Cabernet, <i>Langhorne Creek</i>		Bottle \$52
Massala Pinot Noir, <i>Kooyong, Victoria</i>		Bottle \$68

BEER

Hahn Superdry, <i>New South Wales</i>	\$11.00
Hahn Premium Light, <i>New South Wales</i>	\$10.00
James Squire 150 Lashes Pale Ale, <i>New South Wales</i>	\$12.00
White Rabbit Dark Ale, <i>Western Australia</i>	\$12.00
Heineken, Zoeterwoude, <i>Netherlands</i>	\$12.00
Little Creatures- Rogers <i>Amber Ale, Western Australia</i>	\$12.00
James Squire IPA, <i>New South Wales</i>	\$14.00
Prancing Pony Red India Ale, <i>South Australia</i>	\$15.00

CIDER

Kirin Fuji Apple, <i>Japan</i>	\$14.00
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NON-ALCOHOLIC BEVERAGES

Evian Spring Water 330ml	\$5.00
Evian Mineral Water 750ml	\$10.00
Badoit Sparkling Water 330ml	\$5.00
Badoit Sparkling Water 750ml	\$10.00

SOFT DRINK

Coke, Diet Coke, Coke No Sugar, Sprite, Lift	\$5.00
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JUICE

South Australian- Nippy's Orange, Apple & Blackcurrant or Apple	\$5.00
Freshly squeezed juice of the day	\$8.00

(please speak with our friendly staff for today's flavour sensation)

MILKSHAKES

Chocolate, Strawberry, Vanilla, Caramel	\$8.00
Iced Chocolate	\$7.00
Iced Latte	\$7.00

HOT BEVERAGES

Barista made coffee by Vittoria **\$5.00**

Café Latte, Flat White, Cappuccino, Macchiato, Long/Short Black, Espresso & Piccolo

Vivid Tea by Dilmah **\$5.00**

Ceylon Breakfast Tea, Aromatic Earl Grey, Naturally Pure Green Tea, Pure Peppermint, Gentle Chamomile, Ceylon Tea with chocolate & mint