

12:00-21:30 - ROOM SERVICE MENU



SNACKS AND STARTERS

Toasted turkish bread and spice trio	7
Balsamic oil, house made dukkha, masala and ras el hanout (Vegan, DF)	
Salt and pepper squid	13
House made harissa (GF, DF)	
Australian mussel pot	17
Mariniere, chimichurri (DF)	

SANDWICHES & SALADS

Club sandwich	22
Smoked turkey, bacon, egg, lettuce, tomato, aioli, sweet potato fries	
Cheese burger	23
Premium beef patty, brioche bun, pancetta, tomato, lettuce, tomato relish, sweet potato fries	
Market vegetable salad	18
Danish feta, hazelnuts, ras el hanut vinaigrette (V)	

PASTA

Green pea fettucine	28
Mint, lime, cherry tomato, king island smoked cheddar (V)	
Ricotta gnocchi	24
Spiced capsicum coulis, shaved parmesan	
Add Duroc 18 Month Gran Reserve Serrano	5

A service fee of \$4.00 is applicable per delivery. Please dial 2 to place an order.

12:00-21:30 - ROOM SERVICE MENU



GRILL

Sesame crusted salmon	34
Lemon and herb quinoa, rocket pesto, cashews (GF, DF)	
Sous-vide chicken breast	26
Dukkha crust, lentils, truss tomato, baharat spiced yoghurt	
Riverina beef rump steak 250g (MSA)	33
Smoked paprika rub, pont neuf potato	

SIDES

Mixed leaf salad (Vegan, GF)	5
Steamed market vegetables (Vegan, GF)	9
Sweet potato fries (V, GF)	9

DESSERTS

Blueberry and almond tart, sorbet	15
Iced nougat with candied orange (GF)	14
Dark chocolate crème brulee (GF)	13
Fresh fruit and ginger sorbet (GF, Vegan)	12

A service fee of \$4.00 is applicable per delivery. Please dial 2 to place an order.