

IN ROOM DINING

AVAILABLE FROM 11:00AM - 11:00PM

STARTERS

Soup of the day Chefs selection, with warm baguette		16
Chargrilled Asparagus Cashew cream, orange zest, tempeh	ve/gf	25
Salad gourmande Duck confit	gf/df	30
Chargrilled South Australian squid Rocket, chipotle sauce		21
Arancini Pumpkin, porcini mushrooms, truffle aioli		18
Caesar salad Choice of grilled chicken or smoked salmon +4		24
Caprese Salad Fresh burrata, roma tomatoes, basil, balsamic vinegar, olive oil		22



Please inform staff of any dietary requirements
gf - gluten free, df - dairy free, ve - vegan, v - vegetarian, contains nuts

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YOUR FAVOURITES

Friture de poisson du Gulf Lightly coated smelts, fried, tartare sauce, lemon	24
Butcher's rind pizza Pepperoni, Barossa valley ham, hard wood smoked bacon, chorizo sausage, mozzarella	28
Club sandwich Whole grain bread, Barossa bacon, lettuce, tomato, avocado, chicken tenderloin, mayonnaise, dill pickle Add Turkey +3.0	24
Wagyu beef burger Sesame bun, dill pickle, tomato, egg, onion jam, camembert, lettuce	26
Thai green chicken curry Kaffir lime, coconut milk, ginger, steamed jasmine rice, prawn crackers	30
All day breakfast Barossa bacon rasher, scrambled eggs, hash browns, baked beans, chipolatas, toast	28

OUR SIGNATURES

Lamb shank 12 hours, slow cooked, thyme shiraz jus, gratin, provençale ratatouille	40
Baked zucchini Bell peppers, pinenuts, pesto, vegan cheese	ve/v 38
Braised beef cheek Carrot, shiraz jus	gf 54



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FROM THE GRILL

Grilled chicken breast Béarnaise or mustard on the side	gf	40
300 gram Scotch fillet steak Béarnaise or Dijon mustard on the side	gf	49
Grilled salmon tranche Charred lemon, garden leaves salad	gf/df	46

SIDES

Seasonal sautéed vegetables Broccolini, asparagus green beans & snow peas, truffle oil, pignons de pin		15
Baked baguette Herbs and garlic butter		12
Portobello mushrooms Flat-grilled large Portobello mushrooms		12
Pommes frites Tomato sauce		12
Sweet Potato Fries Aioli		12
Rocket and pear salad Shaved parmesan, evoo, balsamic vinegar		14
Garden leaves salad Honey mustard and fresh micro herbs		12



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DESSERTS

Apple gateau Hazelnut crunch, apple compote, lime yoghurt mousse		18
Pina colada coconut mousse Pineapple passionfruit jelly, pina colada crème,	gf	18
Louis XV chocolate indulgence A true chocolate indulgence	contains nuts	24
Lemon tart Yuzu	gf/ve	18
Chocolate mud cake Sweet chocolate ganache	gf/ve	18
Snow Eggs Poached egg white, vanilla custard, crunchy caramel		16
Adelaide hills fromage Truffle brie, Heysen blue, mature cheddar		34



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our little pullmans

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Dinosaur nuggets Chicken breast, tempura batter	10
Penne primavera Passata, vegetables, parmesan cheese	14
Toastie Ham & Cheese, pommes frites	12
Pizza Ham, cheese, tomato base	12
Sliders Tomato, cheese, pommes frites Choice of beef or plant based	12
Fruit and yoghurt Sliced fruit	8
Ice cream Two scoops, chocolate flakes Choice of vanilla or chocolate	8



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WINES

		G	B
NV	G.H Mumm Cordon Rouge, Pinot Noir Chardonnay Pinot Meunier, Champagne France	28	138
NV	Deviation Road, Altair Brut Rose, Pinot Noir Meunier Chardonnay, Adelaide Hills SA		94
NV	Taittinger, Cuvée Prestige, Chardonnay Pinot Noir Meunier, Champagne France		234
2022	Corte Giara, Prosecco, Veneto Italy		85
2022	The Other Wine Co. Pinot Gris, Adelaide Hills SA	19	81
2023	RieslingFreak, N3, Riesling, Clare Valley SA	18	89
2021	Petaluma, Sauvignon Blanc, Adelaide Hills SA		71
2023	Cheeky Wine Co. Fiano, Langhorne Creek	13	65
2022	St Hallett, Barossa Rosé, Grenache, Barossa SA	14	66
2022	Seppeltsfield, Barossa Grenache, Grenache, Barossa SA	19	64
2019	Georges Duboeuf, Moulin à vent, Gamay, Beaujolais France		69
2022	Cheeky Wine Co. Sangiovese, McLaren Vale	13	65
2020	Fromm, Pinot noir, Marlborough NZ		84
2016	Origine au Pin, 100% Merlot, Bordeaux France	25	105
2021	Langmeil, The Freedom 1843, Shiraz, Barossa SA		354
2019	Henschke, Keyneton, Shiraz Blend, Eden Valley SA		139
2022	Bowen Estate, Shiraz, Coonawarra SA	22	78
2019	Yalumba, Signature, Cabernet Sauvignon Shiraz, Barossa SA	48	192



BEERS

TAP/DRAUGHT BEERS

Furphy Refreshing Ale	15
Hahn Super Dry	14
Heineken	15
Stone & Wood Pacific Ale	15
James Squires Orchard Crush Apple Cider	16
Kirin Ichiban Lager	16

BOTTLED BEERS

Heineken Zero	9
Hahn Ultra Crisp	10
Furphy Refreshing Ale	11
Hahn Super Dry	11
James Squire 150 Lashes Pale Ale	12
Heineken	12
Little Creatures Pale Ale	12

