

# IN ROOM DINING

AVAILABLE FROM 11:00AM - 11:00PM

## STARTERS

<b>Soup of the day</b> Chefs selection, with warm baguette		16
<b>Steamed asparagus</b> Barossa farm egg & chives, warm vinaigrette	ve/gf	22
<b>Petit tart of courgette</b> Short crust pastry filled compote of red onion, zucchini, goat cheese		20
<b>Chargrilled South Australian squid</b> Rocket, chipotle sauce		21
<b>Arancini</b> Pumpkin, porcini mushrooms, truffle aioli		18
<b>Caesar salad</b> Choice of grilled chicken or smoked salmon +4		24
<b>Pate en croute</b> Baked pork forcemeat, wrapped in a rich golden crust pastry		19



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

<b>Fish of the day</b>	34
Chefs selection, with tartare sauce, lemon wedges, pommes frites	
<b>Butcher's rind pizza</b>	28
Pepperoni, Barossa valley ham, hard wood smoked bacon, chorizo sausage, mozzarella	
<b>Club sandwich</b>	24
Whole grain bread, Barossa bacon, lettuce, tomato, avocado, chicken tenderloin, mayonnaise, dill pickle Add Turkey +3.0	
<b>Wagyu beef burger</b>	28
Sesame bun, dill pickle, tomato, egg, onion jam, camembert, lettuce	
<b>Thai green chicken curry</b>	32
Kaffir lime, coconut milk, ginger, steamed jasmine rice, prawn crackers	
<b>All day breakfast</b>	28
Barossa bacon rasher, scrambled eggs, hash browns, baked beans, chipolatas, toast	

## OUR SIGNATURES

<b>Lamb shank</b>	42
12 hours, slow cooked, thyme shiraz jus, gratin, Provençale ratatouille	
<b>Vegetarian Shephard's pie</b>	v 38
Aromatic winter vegetables, topped with mash potatoes, baked	
<b>Braised beef cheek</b>	gf 54
100 day grass-fed, sourced from the Coorong Region, carrot mash, shiraz jus	



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## FROM THE GRILL

<b>Grilled chicken breast</b> Béarnaise or mustard on the side	gf	40
<b>300 grams Dry Aged Scotch fillet</b> Sourced from '36° South, S.A.' Choice of Béarnaise or Dijon mustard on the side	gf	49
<b>Grilled salmon tranche</b> Charred lemon, garden leaves salad	gf/df	46
<b>300 gram King pork cutlet</b> Béarnaise or Dijon mustard on the side	gf	42

## SIDES

<b>Seasonal sautéed vegetables</b> Broccolini, asparagus green beans & snow peas, truffle oil, pignon de pin	gf/df/contains nuts	5
<b>Portobello mushrooms</b> Flat-grilled large Portobello mushrooms		12
<b>Pommes frites</b> Tomato sauce	df	12
<b>Sweet potato fries</b> Aioli		12
<b>Rocket and pear salad</b> Shaved parmesan, EVOO, balsamic vinegar		14



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## DESSERTS

<b>Apple gateau</b>		20
Hazelnut crunch, apple compote, lime yoghurt mousse		
<b>The famous tiramisu</b>		18
Layered biscuits, coffee, whipped cream, café liqueur		
<b>Louis XV chocolate indulgence</b>	contains nuts	24
A true chocolate indulgence		
<b>Lemon tart</b>	gf/ve	18
Yuzu pearls		
<b>Chocolate mud cake</b>	gf/ve	18
Sweet chocolate ganache		
<b>Adelaide hills fromage</b>		34
Truffle brie, Heysen blue, mature cheddar		



# our little pullmans

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



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