

IN ROOM DINING

AVAILABLE FROM 11:00AM - 11:00PM

STARTERS

Soup of the Day		16
Chefs selection, with warm baguette		
Warm Truffled Barossa Camembert	v	18
Crumbed, petite salad, truffle vinaigrette		
Lamb Skewers	gf	24
Aubergine caviar, pickled chilli salsa, crème fraiche		
Tempura Battered Broccolini	v	19
Ricotta, Adelaide Hills honey		
Arancini	v	18
Pumpkin, porcini mushrooms, truffle aioli		
Caesar Salad		24
Add chicken +\$6		
or smoked salmon +\$8		



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YOUR FAVOURITES

Fish of the Day Chefs selection, with tartare sauce, lemon wedges, pommes frites	48
Butcher's Rind Pizza Pepperoni, Barossa valley ham, hard wood smoked bacon, chorizo sausage, mozzarella	29
Club Sandwich Whole grain bread, Barossa bacon, lettuce, tomato, avocado, chicken tenderloin, mayonnaise, dill pickle Add Turkey +\$5	25
Wagyu Beef Burger Sesame bun, dill pickle, tomato, egg, onion jam, camembert, lettuce	28
Thai Green Chicken Curry Kaffir lime, coconut milk, ginger, steamed jasmine rice, prawn crackers	32
All Day Breakfast Barossa bacon rasher, scrambled eggs, hash browns, baked beans, chipolatas, toast	28

OUR SIGNATURES

Chicken Kiev Style Garlic butter, pea mash, heirloom vegetables	gf	42
Mediterranean Ratatouille Vegetable mousse filled zucchini flowers, Grana Padano	v/gf	39
Braised Beef Cheek 100 day grass-fed, sourced from the Coorong Region, carrot mash, shiraz jus		52



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FROM THE GRILL

Grilled Chicken Breast 200 grams Béarnaise or mustard on the side	gf/df 38
300 grams Dry Aged Scotch fillet Sourced from '36° South, S.A.' Choice of Béarnaise or Dijon mustard on the side	gf/df 54
Grilled Salmon Tranche Charred lemon, garden leaves salad	gf/df 48
300 gram King Pork Cutlet King Henry pork, shiraz jus	gf/df 42

SIDES

Seasonal Sautéed Vegetables Broccolini, asparagus green beans & snow peas, truffle oil, pignon de pin	gf/contains nuts 15
Portobello Mushrooms Flat-grilled large Portobello mushrooms	gf 12
Pommes Frites Tomato sauce	gf/df 12
Sweet Potato Fries Aioli	gf/df 12
Butter Lettuce, Green Oak, Red Oak Radicchio Leaves Honey Mustard Vinaigrette	gf/df/v 12



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DESSERTS

Apple Gateau		20
Apple and Dill Compote with Cream Cheese White Chocolate Mousse		
Le Marron		22
Chestnut Gateau, Milk Chocolate Cremeux, Chestnut Sponge, Chestnut White Chocolate Mousse		
Louis XV Chocolate Indulgence	contains nuts	24
A true chocolate indulgence		
Hazelnut Crunch	gf	19
Hazelnut Praline, Hazelnut Chocolate Cremeux		
Chocolate Mud Cake	gf/ve	18
Sweet chocolate ganache		
Adelaide Hills Fromage		34
Truffle brie, Heysen blue, mature cheddar		



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

