

# IN ROOM DINING

AVAILABLE FROM 11:00PM - 06:00AM

<b>Lasagna</b>		26
Vegetarian Lasagna with glazed mozzarella & side salad		
<b>Green Chicken Curry</b>	gf	32
Thai Style Curry served with Jasmine rice & prawn crackers		
<b>Warm Soup</b>	df/gf/ve/v	16
Mixed vegetable soup cooking in broth		
<b>Margherita Pizza</b>	v	25
Tomato passata, mozzarella & basil		
<b>Butcher's Rind Pizza</b>		29
Pepperoni, Barossa valley ham, hard wood smoked bacon, chorizo sausage, mozzarella		
<b>Fruit Plate</b>	df/gf/ve/v	14
Chef's selection of assorted fruits with mint & fruit coulis		
<b>Cheese Plate</b>		34
A selection of South Australian cheese Adelaide Hills blue vein Murray Bridge cloth aged cheddar South Australian truffle brie with dried fruits, quince paste, muscatels & lavosh		
<b>Opera Gateau</b>		20
French cake made of almond, soaked in coffee syrup with buttercream & chocolate ganache		
<b>Chocolate Mud Cake</b>	ve/gf	19
Sweet Chocolate Ganache		



Please note all orders incur a \$10 tray charge.  
Please inform staff of any dietary requirements gf - gluten free, df - dairy free,  
ve - vegan, v - vegetarian, contains nuts