


IN ROOM DINING MENU

TO START

Housemade Soup of the Day Served with grilled sourdough bread	16	Crispy Chicken Wings Garlic butter, garlic and chilli dipping sauce, pickled radish	28
Charcuterie Platter Prosciutto, salami sopresso, mortadella, Tuscan mixed olives, pickled onion, grissini stick. Served with grilled sourdough	36	Cheese Platter Brie, aged cheddar, blue cheese, dried fruits. Served with assorted crackers	34
Classic Caesar Salad Baby cos lettuce, parmesan, bacon, anchovies, herbed crouton, Caesar dressing	34	Viality Halloumi Poke Bowl  Tuscan kale, cucumber, roasted sweet potato, pickled onion, avocado, almond, green goddess dressing	28

*Add: Grilled prawn 10 | Grilled chicken 6 | Smoked salmon 14 |
Smoked duck 12*

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MAINS

Classic Wagyu Bacon Cheese Burger Double smoked bacon, Swiss cheese, lettuce, tomato relish, mayonnaise. Served with chips	35	Beer Battered Flathead & Chips Served with cucumber tomato salad and tartare sauce	32
Traditional Club Sandwich Herb chicken, double smoked bacon, fried egg, tomato, lettuce, mayonnaise. Served with chips and creamy mayonnaise	32	Classic Margherita Pizza Mozzarella cheese, basil, napolitana base sauce	26
Ragu' alla Bolognese Pappardelle pasta, basil, burrata cheese	33	Meat Lover Pizza Pepperoni, bacon, double smoked ham, salami, mozzarella cheese	32
Rigatoni al Sugo di Funghi (V) Wild sautéed mushrooms, cream sauce. truffle oil, parmesan cheese	26		
Aloo Gobi Curry (V) Potato, cauliflower, basmati rice, pappadam	28		

GRILL

Served with choice of 1 side / 1 sauce



Chicken Supreme	35
Black Angus Striploin	48
Barramundi	42

Sauce: gravy, hollandaise, green papper corn sauce, red
wine jus, dijon mustard

SIDES

Vitality Salad 	13
Creamy Mash Potato	12
Steamed Seasonal Vegetables 	13
Steak Fries Served with mayonnaise	13

DESSERTS

Swiss Chocolate Cake Filled with white chocolate ganache and caramel sauce, topped with mandarin gel, candied citrus	22
Churros Served with chocolate dipping sauce	20
Vegan Carrot Cake 	21
Assorted Seasonal Cut Fruits 	24
Mini Melts Ice Cream Strawberry	8
Mini Melts Sorbet Mango	8

OVERNIGHT IN ROOM DINING MENU

Cheese Toasty (V)	18
Swiss chard, cream and Provolone dolce cheese toasty with ciabatta bread	
Ham Toasty	18
Double smoked ham and 2 cheeses toasty with ciabatta bread	
Tuscan Chicken Sausage Roll	14
Tomato sauce	
Aloo Gobi Curry (V)	28
Potato, cauliflower, basmati rice, pappadam	
Beef Meatball Arrabbiata	26
Served with garlic bread	
Cheese Platter	34
Brie, aged cheddar, blue cheese, dried fruits Served with assorted crackers	
Swiss Chocolate Cake	22
Filled with white chocolate ganache and caramel sauce, topped with mandarin gel, candied citrus	
Seasonal Fruits (V)	24
Assorted seasonal cut fruits	