

IN-ROOM DINING

SCAN THE QR CODE IN YOUR GUEST ROOM TO ORDER

DISH OF THE DAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Pork & chilli sausages, potato mash, roasted onions GF	Pappardelle pasta, lamb shoulder ragout, olives, rosemary DF	Pan seared Salmon, cauliflower cream, salsa verde GF	Twice cooked pork belly, fennel, apple, chilli aioli GF, DF	Garlic prawns, chilli, flat leaf parsley, toasted ciabatta	Aged scotch fillet, Paris mash, horseradish cream GF	Sunday roast with all the trimmings GF, DF

ROOM SERVICE 12.00 NOON - 11.00 PM

Club sandwich - chicken, bacon, avocado, cheese, tomato, lettuce & fries	25
Dry aged double beef burger, cheese, streaky bacon, pickles & fries	36
Caesar salad, cos hearts, crisp bacon, parmesan, anchovy dressing	34
Steak frites, aged sirloin steak, fries, café de Paris butter	52
Crisp fried reef fish, mixed leaf salad, fries, tartare sauce	38
Farmers bowl, seasonal vegetables, fresh greens, hummus, grains, lemon dressing	32
Dish of the day - please check with our friendly staff	42

DESSERT

Gelato papa choc tops:	15
Salted caramel	
Raspberry sorbet VG	
Cake selection, home baked cake of the day, ice cream or cream	12
Soft centred chocolate pudding, vanilla bean ice cream	16
Cheese selection – Three Victorian cheeses, quince jam	26

OVERNIGHT MENU 11.00 PM - 6.30 AM

Croque monsieur Jaffle – Ham, gruyere cheese, Dijon mustard	18
Capresse jaffle- Tomato, bocconcini, basil	18
Cheese burger – cheese, bacon, crisps	26
Spaghetti bolognese	26
Chido Nachos, cheese, tomato salsa, guacamole, sour cream	26
Sweet chilli chicken wrap, chicken tenders, lettuce, tomato, sweet chilli sauce	24
Fruit Salad	16

SIDES

Fries, aioli	9
Triple cooked potatoes, rosemary, chilli, garlic butter	10
Mixed leaf salad, tomato, cucumber, red onion	10
Steamed greens, garlic, almonds, shallots	12