



# IN-ROOM DINING MENU

ROOM SERVICE | 12:00 PM - 9:30 PM

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<b>SUPERFOOD SALAD</b> Roasted butternut pumpkin, pearl barley, avocado, toasted sunflower seeds, lettuce, heirloom tomato and green goddess dressing	22
<b>SWEET POTATO CROQUETTE</b> Arrabbiata and pecorino	22
<b>LAMB NIÇOISE SALAD</b> Chat potatoes, green beans, tomatoes, Kalamata olives, boiled egg and herb vinaigrette	25
<b>PAN ROASTED HUMPTY DOO BARRAMUNDI</b> Fennel and dill purée, avocado, egg and tomato salad	43
<b>VEGAN GNOCCHI</b> Warragul spinach, heirloom tomato and vegan feta	32
<b>TIGER PRAWN TAGLIATELLE</b> Chilli, basil, heirloom tomato, white wine and pecorino	36
<b>300G ANGUS GRAIN-FED T-BONE STEAK</b> Seasonal greens, mashed potatoes, and red wine jus sauce	52
<b>HAZELDENE'S TUSCAN HALF SPATCHCOCK</b> Seasonal greens, mashed potatoes, and peppercorn jus sauce	41
<b>ANGUS BEEF BURGER</b> Tomato relish, aioli, lettuce, tomato, cheddar cheese and fries	33
<b>CHICKEN CAESAR SALAD</b> Boiled egg, anchovy, bacon, parmesan and croutons	26
<b>BEER BATTERED BARRAMUNDI FILLETS</b> Green salad, fries and tartare sauce	29
<b>HAZELDENE'S CHICKEN PARMIGIANA</b> Green salad and fries	33
<b>AUBERGINE PARMIGIANA BURGER</b> Buffalo mozzarella, lettuce, tomato, aioli and fries	28

## SIDES | \$12

**HOUSE SALAD**  
Vinaigrette dressing

**DUTCH CARROTS**  
Hummus and toasted seeds

**MASHED POTATOES**  
Butter and garlic

**SKINNY FRIES**  
Aioli and tomato sauce

*A \$5 tray charge applies to all orders below \$30*



## DESSERT

<b>BLUEBERRY CRÈME BRÛLÉE</b>	18
Berry jelly, seasonal berries and biscotti	
<b>LEMON TART</b>	18
Double cream, berries and macaron	
<b>WARM CHOCOLATE PUDDING</b>	18
Vanilla bean ice cream	
<b>AMORE CHEESE SELECTION</b>	28
Assorted crackers, dried fruits, nuts & quince paste	
<b>DRUNKEN BUFFALO CHEESE</b>	
Made with 80% Victorian water buffalo milk, 20% Victorian cow milk, and soaked Nebbiolo grape skins	
<b>CACIO CHILLI</b>	
A semi-firm cow milk cheese with a slightly sharp, acidic and salty flavour, finished with a spicy chilli	
<b>STELLA ALPINA</b>	
Semi-soft, mould-ripened cheese, crafted solely from pasteurised Victorian farm cow milk	

## OVERNIGHT MENU | 9:30 PM - 6:00 AM

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<b>GARLIC BUTTERED POTATOES</b>	10
<b>ROASTED CAULIFLOWER SOUP</b>	16
<b>PIZZA NAPOLITANA</b>	18
<b>GRILLED HALLOUMI &amp; ROASTED VEGETABLE TOASTED FOCACCIA SANDWICH</b>	19
<b>CHICKEN CAESAR WRAP, POTATO CRISPS</b>	24
<b>CHEESE &amp; BACON BEEF BURGER, POTATO CRISPS</b>	27
<b>RIGATONI PASTA, ANGUS BEEF RAGU, SHAVED PARMESAN</b>	27

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Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.