

MR MEADER

Restaurant and bar

2-COURSES @\$65 PP • 3-COURSES @\$79 PP

ENTRÉE

CHOOSE 1

APPLE CIDER BRAISED GIPPSLAND PORK CHEEK

Butternut pumpkin purée, apple slaw, and port wine jus

MARINATED BEEF SALAD

Sprouts, cos, cucumber, chili, mint, and coriander lime dressing

SOUP OF THE DAY

Grilled sourdough, butter

DESSERTS

CHOOSE 1

CHAI CRÈME BRÛLÉE

Berry jelly, seasonal berries and biscotti

NEW YORK CHEESECAKE

Red wine poached pear, double cream, and seasonal berries

WARM STICKY DATE PUDDING

Vanilla bean ice cream

MAINS

CHOOSE 1

PAN ROASTED TASMANIAN SALMON (A)

Coconut rice, bok choy, and red curry sauce

PUMPKIN, SPINACH & PINE NUT RAVIOLI

Napoli sauce, kalamata olives, roasted artichokes, and parmesan




300G ANGUS GRAIN-FED BEEF PORTERHOUSE

Seasonal greens, roasted Warragul chat potatoes, red wine jus

EXTRA SAUCE \$5

Béarnaise, red wine jus, mushroom jus or peppercorn jus

Please note: ALL Accor+ Explorer discount is not applicable on this menu.

 Discover Local - Experience fresh local taste here

SEAFOOD ORIGIN

A=Australian I=Imported M=Mixed

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.