

Available 6pm-9pm

14

RESTAURANT & BAR

Greek salad bowl

Starters		Mains	
Garlic bread (V)	9	Butter chicken curry with tomato, served with steamed rice (GF)	25
Garlic cheese bread	11	Prawn spaghetti with garlic, chilli,	
Toasted herb focaccia, sundried toma butter (V,DFA)	ato 10.5	olives, cherry tomato, rocket in butter lemon sauce	28
Soup of the day, toasted focaccia (V,GFA,DFA)	12	Pan seared Barramundi with citrus, fres fennel, onion, capsicum and caper salad lemon vinaigrette (DF,GF)	
Cheesy oven roasted cauliflower steak, spiced yoghurt sauce (GF,V) 18 Mini caprese salad, cherry tomatoes, basil pesto, roasted pistachio, pinenut, balsamic glaze (GF,V) 19	18	Potato gnocchi, roasted vegetables, spinach, Napoli sauce (V)	26
	19	Pan seared chicken supreme, with chat potato, beans, carrot, bacon and mushro	om
Thai prawn salad served with rice noodles, Asian salad, fried onion,		red wine jus (GF)	34
cashew nuts, Namjim dressing (GF,DF) Roasted duck breast, charred zucching blistered tomato, cranberry sauce (GF,DF)	22	Pan seared salmon, with warm Mediterran vegetables, pearl cous cous salad, yogh dressing	
	23	Pork loin, parsnip apple puree, braised kale, cumin, roasted carrot, cranberry, mushroom, baby spinach, red wine sauce (GF)	
		200g beef fillet, confit Portobello mushroom, green vegetables, café de Par butter	is 45
Sides			
Panache steamed vegetables (V,GF,DFA) 9			
Twice cooked chat potatoes, crisp onion, green shallot, miso, mustard dressing (GF,DF)			
Bowl of chips, chipotle mayo (V)			.5
Roast beetroot, sweet potato salad, quinoa, fresh green leaves, avocado, pinenuts, balsamic glaze (V,GF)			



Room Service Dinner Available 6pm-9pm

Classic chicken Caesar salad, crisp bacon, soft boiled egg, crisp tortilla chips, parmesan 22

Classic beef burger, lettuce, tomato, bacon, caramelised onion, cheese, served with fries 20

Roasted vegetable pizza, bocconcini, rocket, mozzarella cheese, Napoli sauce (V,GFA,DFA) 22

Meat lovers pizza, salami, bacon, pulled beef, mozzarella cheese, caramelised onion, BBQ sauce (GFA,DFA) 26

Battered flathead, fresh mixed salad, fries, lemon, tartare sauce 24

Desserts

Gelato of the day with raspberry coulis (DFA,DFA)

Sago mango pudding with creamy coconut sauce, lychee, mango, fresh fruits (GF)

Chocolate lava cake, fresh berries, vanilla ice cream

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Saffron orange panna cotta, pistachio praline, fresh summer fruits (GF)

Affogato - Espresso, vanilla bean ice cream, biscotti, your choice of Baileys, Frangelico, Tia Maria or Kahlua

Cheese plate with 3 types of cheese, quince paste, dried fruit, roasted nuts, fresh fruit, rice crackers, lavosh

28

Dietary Key:

V-Vegetarian VE-Vegan DF-Dairy Free GF-Gluten Free

GFA-Gluten Free Available DFA-Dairy Free Available