

IN ROOM DINING MENU

Available 6:30pm – 9pm

For your safety, we will provide a takeaway style to serve your meal.
Please note a surcharge of 15% applies to all items on public holidays

Entree

Cauliflower and blue cheese soup, sourdough, chives gfm	16
Ox heart tomato, buffalo mozzarella, dukkha, capers, salsa verde gf, dfm	17
Chicken liver parfait, thyme butter, brioche gfm	18
Herb gnocchi, mushroom cream, pecorino, chervil	19
Scallops, pork belly, corn puree, cumin dusted popcorn gf	23

Main

Pea and asparagus risotto, zucchini, radish, 63-degree egg, parmesan gf, dfm	27
Chicken cacciatore, smashed potato, pangrattato, fried basil gfm	32
Pan seared salmon, mussels, braised lentils, speck, iceberg gfm, dfm	33
Confit pork belly, potato dauphinoise, spiced apple puree, mustard jus gf	35
Braised beef cheek, bread sauce, pencil leeks, carrot, shallot, tarragon	39

Pizzas

Margarita	22
Ham and pineapple	23
Pepperoni and jalapeno	23
Salami, capsicum, onion, mushroom, olive, spinach	24

Burgers

Crumbed eggplant, haloumi, lettuce, hummus, brioche bun	20
Beef, cos lettuce, beetroot, tomato, mustard mayonnaise, brioche bun	24
Fried chicken, bacon, cabbage slaw, sriracha mayonnaise, brioche bun	24
Club sandwich – chicken, bacon, egg, tomato, lettuce, avocado, seeded mustard mayonnaise, white bread	24

Sides

Chips, mayonnaise	9
Broccolini, almonds, nut brown butter	9
Baby cos, honey soy vinaigrette, walnuts	9

Kids

Ham and pineapple pizza	14
Chicken schnitzel, chips, salad	14
Fried fish, chips, salad	14
Linguine bolognaise	14
Trio of ice cream	8
Fruit salad with yoghurt	9
Chocolate brownie, fudge sauce, vanilla ice cream	10

Desserts

Chocolate fondant, Chantilly cream, seasonal berries	17
Strawberry parfait, caramel sauce, chocolate soil	17
Vanilla panna cotta, peach jelly, hazelnut praline, baby mint gf	17
Selection of cheese, dried fruit, lavosh, crackers	27