

Drinks

SPARKLING WINE

	Glass (S)	Glass (L)	Bottle
Mumm Cordon Rouge 375ml			\$70.00
Mumm Cordon Rouge 750ml			\$135.00
Willowglen Brut Cuvée	\$9.00		\$42.00
Redbank Prosecco			\$54.00
Jansz Cuvée			\$74.00

WHITE WINE

	Glass (S)	Glass (L)	Bottle
Willowglen Chardonnay	\$9.00	\$12.00	\$42.00
Fat Bastard Chardonnay	\$13.00	\$15.00	\$63.00
Penfolds Koonuga Hill Chardonnay 375ml			\$25.00
La Mashera Pinot Grigio	\$13.00	\$15.00	\$63.00
Jim Barry Watervale Riesling	\$15.00	\$17.00	\$63.00
Oyster Bay Sauvignon Blanc	\$15.00	\$18.00	\$65.00
Vass Felix Sauvignon Blanc	\$10.00	\$13.00	\$45.00
Vivo Moscato	\$10.00	\$13.00	\$45.00

ROSÉ

	Glass (S)	Glass (L)	Bottle
Tempus Two Rosé	\$13.00	\$16.00	\$64.00

RED WINE

	Glass (S)	Glass (L)	Bottle
Willowglen Shiraz Cabernet	\$10.00	\$13.00	\$45.00
Penfolds Koonunga Hill Shiraz Cabernet 375ml			\$25.00
Oyster Bay Merlot	\$13.00	\$15.00	\$65.00
Second Inning Bleasdale Malbec	\$15.00	\$18.00	\$70.00
19 Crimes Cabernet Sauvignon	\$13.00	\$16.00	\$65.00
Dalrymple Pinot Noir	\$15.00	\$18.00	\$70.00
Pepperjack Shiraz	\$15.00	\$15.00	\$70.00

DESSERT WINE

	Glass (S)	Glass (L)	Bottle
Noble One 375ml	\$15.00		\$35.00

DOMESTIC LAGER

Hahn Super Dry			\$11.00
Carlton Draught			\$12.00
Great Northern Super Crisp			\$12.00
Carlton Dry			\$12.00
James Boag's Premium Lager			\$12.00

DOMESTIC CRAFT BEER

James Squire 150 Lashes Pale Ale			\$14.00
Lord Nelson Three Sheets Pale Ale			\$13.00
Brookvale Union Ginger Beer			\$13.00
Stone & Wood Pacific Ale			\$14.00
Balter Hazy			\$14.00
White Rabbit Dark Ale			\$14.00
Pirate Life IPA			\$14.00
Bentspoke Crankshaft IPA			\$15.00

INTERNATIONAL BEER

Asahi			\$13.00
Asahi Super Dry Zero			\$10.00
Stella Artois			\$13.00
Corona Extra			\$13.00

SCOTCH WHISKY - SINGLE MALT

Glenfiddich 12 YO	\$14.00
Aberlour 12 YO	\$15.00
Glenmorangie Original 10 YO	\$15.00
The Glenlivet Founders Reserve	\$17.00
Lagavulin 16 YO	\$17.00
Oban 14 YO	\$17.00

WHISKEY - BLEND

Johnnie Walker Red Label	\$11.00
Jack Daniel's No.7	\$11.00
Canadian Club	\$12.00
Jameson Original	\$12.00
Johnnie Walker Black Label	\$12.00
Chivas Regal 12 YO	\$13.00
Chivas Regal Extra 13 YO	\$14.00
Dimple 15 YO	\$15.00

BOURBON

Jim Beam	\$11.00
Maker's Mark	\$13.00
Wild Turkey	\$13.00

VODKA

Absolut	\$11.00
Absolut Citron	\$12.00
Belvedere	\$13.00
Grey Goose	\$14.00
Absolut Elyx	\$15.00

GIN

Beefeater	\$11.00
Beefeater 24	\$13.00
Tanqueray	\$13.00
Bombay Sapphire	\$13.00
Hendrick's	\$15.00
Tanqueray No.10	\$16.00

RUM

Bacardi Carta Blanca	\$11.00
Bundaberg Original	\$12.00
Captain Morgan Spiced Gold	\$13.00

TEQUILA

Olmecca Reposado	\$11.00
Jose Cuervo Especial Reposado	\$12.00

SOFT DRINKS & JUICES

Pepsi Pepsi Max Solo Lemonade Ginger Ale	\$5.00 each
Coca Cola Coke Zero Franta Tonic Water	
Soda Water Apple Juice Orange Juice	



Room Service

Small Plates

Hummus ^V Warm pita, herbed good oil	\$10.00
Sicilian Garlic Cheese Bread ^V Marinara dipping sauce	\$12.00
Potato Wedges ^V Sour cream and sweet chilli	\$16.00
Chicken Tikka Taco Slaw, pickled onion, chilli mayo and coriander	\$18.00
Spicy Korean Fried Chicken Creamy herbed dipping sauce	\$24.00
Sichuan Pepper Calamari ^I Lime aioli	\$24.00

Soups, Salads & Sandwiches

Soup Of The Day Sour dough toast	\$16.00
Caesar Salad ^{CP} Romaine lettuce, brioche croutons and crispy bacon dressed in parmesan and olive oil emulsion topped with boiled egg Add chicken \$10.00 Add banana prawns ^A \$12.00	\$19.00
Warm Roast Pumpkin Bowl ^{V GF CN} Spice roasted pumpkin, avocado, quinoa, spinach, feta and crunchy nut gremolata	\$22.00
Fresh Burrata Caprese ^V Heirloom cherry tomatoes, basil oil, cracked pepper, sourdough	\$27.00
Prawn Tempura ^I Cucumber and carrot salad, creamy spicy sauce	\$28.00
Chicken and Brie Wrap Grilled chicken, brie, rocket and cranberry mayo, served with fries	\$30.00
Vegetable Burger ^V Crisp lettuce, avocado, tomato, relish, fries	\$28.00
Wagyu Beef Burger Crisp lettuce, cheddar, tomato, pickles, caramelised onions and BBQ sauce and aioli served with fries	\$30.00

Larger Plates

Stir-Fried Tofu, Asian greens ^{VG GF} Seasonal vegetables, soy-ginger sauce, rice	\$33.00
Chicken Schnitzel ^{CA} Panko crumbed crispy chicken, served with chips, green salad and rich gravy	\$32.00
Butter Chicken ^{GF} Served with basmati rice, pickle and poppadum	\$34.00
Flame grilled 'Peri-Peri' Chicken (250gm.) Served with slaw, chips and romesco sauce	\$36.00
Beer Battered Crispy Flathead & Chips ^I Tartare sauce, lemon	\$36.00
Pan-seared 'Humpty-Doo' Barramundi ^{A GF} Herbed mash potatoes, broccolini and salsa verde	\$38.00
Overnight braised Lamb Shoulder ^{GF} Chimichurri, roasted root vegetables, petite bouche and cumin yoghurt	\$46.00
Slow Cooked Beef Cheeks ^{GF CA} Garlic mash potatoes and broccolini	\$46.00
Riverina Black Angus Striploin (250 gms.) ^{GF CA} EVOO tossed broccolini, red wine jus	\$48.00
Grain fed Rib-Eye on the bone (350 gms.) ^{GF CA} EVOO tossed broccolini, red wine jus	\$58.00

Pasta And Pizzas

Spaghetti tossed in a choice of your sauce	
Choose from sauces below:	
Arrabbiata ^V	\$26.00
Tomato and basil sauce finished with pepperoncini chillies and EVOO	
Creamy Tuscan Chicken	\$30.00
Sundried tomatoes, baby spinach and bell peppers, finished with parmesan	
Lemon & Prawn ^A	\$34.00
Banana Prawns, garlic, green peas, white wine and butter	
Margherita Pizza ^V	\$24.00
San Marzano tomato sauce, fresh buffalo mozzarella and basil	
Portuguese Chicken Pizza	\$28.00
Tomato, onion, pepper, mozzarella and 'peri peri' mayonnaise	

Sides

Fries with Aioli ^{VG}	\$9.00
Buttered Naan (2 pcs) ^V	\$9.00
Steamed Bok Choy ^{VG GF}	\$9.00
Sweet Potato Fries ^{VG}	\$12.00
Creamy Mash ^{V GF}	\$9.00
Steamed Broccolini ^{VG GF}	\$9.00
Garden Salad ^{VG GF}	\$10.00
Steamed Rice ^{VG GF}	\$7.00

Desserts

Apple Tarte Tartin ^V	\$18.00
Vanilla ice cream	
Trio of Chocolate Flourless Cake ^{VG GF CN}	\$18.00
Chocolate soil	
Funnel Cake Fries ^V	\$18.00
Cinnamon sugar, Biscoff crumb and vanilla ice cream	
Sticky Date Pudding ^V	\$18.00
Butterscotch sauce, vanilla ice cream	
Cheese Plate ^{CN}	\$26.00
Selection of local cheeses, quince, nuts and crackers	

Kids Menu (Main, Dessert & Drink - \$18.00)

Toasted Ham and Cheese Sandwich ^{CP}	Dessert
Served with chips	Fresh Yoghurt & Strawberries ^{VG}
OR	OR
Pasta in Tomato Basil Sauce ^{VG}	Vanilla Ice Cream with Tim Tams ^V
OR	
Fish and Chips	
Served with tomato sauce and lemon	
OR	Drink
Chicken Nuggets and Chips	Soft Drink OR Juice (Apple or Orange)
Served with tomato sauce	

Overnight Menu (9.30 pm - 6.30 am)

Sicilian Garlic Cheese Bread ^V	\$12.00	Margherita Pizza ^V	\$24.00
Marinara dipping sauce		San Marzano tomato sauce, fresh buffalo mozzarella and basil	
Cheese Toastie ^V	\$12.00	Portuguese Chicken Pizza	\$28.00
Aged cheddar		Tomato, onion, pepper, mozzarella	
Caesar Salad ^{CP}	\$18.00	Butter Chicken ^{GF}	\$34.00
Romaine lettuce, brioche croutons and crispy bacon, dressed in parmesan and olive oil emulsion topped with boiled egg		Served with basmati rice and poppadum (replace chicken with vegetables)	
DESSERT			
Trio of Chocolate Flourless Cake ^{VG GF CN}			\$18.00
With vanilla ice cream			
Apple Tart Tartin			\$18.00
Vanilla ice cream			
Cheese Plate ^{CN}			\$26.00
selection of local cheeses, quince, nuts and crackers			

V = Vegetarian VG = Vegan GF = Gluten-free DF = Dairy-free CN = Contains nuts CP = Contains pork CA = Contains alcohol A = Australian Seafood I = Imported Seafood

Some of our menu contains nuts, nut traces or nut oil. Special dietary requirements can be accommodated. Please note a service charge of \$8 is applicable per order.

In-Room Dining Menu available from 10am - 9.30pm. Overnight menu available 9.30pm – 6.30am.

Scan QR code above fridge area or dial 9 to place an order.