

IN ROOM DINING MENU

CLASSICS

	10AM-9PM
Today's vegetarian soup ^(V) served with warm bread	12
Seafood chowder and crusty bread ^{(EF)(NF)}	16
Beef burger with bacon, dill pickles, burger sauce and chips	19
Fettuccine caponata ^{(NF)(V)(DF)} <i>Sweet and sour Italian braised eggplant</i>	19
Slow braised beef, mushrooms, ^{(EF)(NF)} tagliatelle and shaved parmesan	21
Pickled beetroot, toasted hazelnut, ^{(GF)(DF)(EF)(VG)} rocket salad and walnut vinaigrette	12
Smoked chicken, pancetta salad, ^(NF) sour dough croutons, baby coz hearts and lemon dill mayonnaise	16

SANDWICHES

	10AM-9PM
Marinated vegetables, spinach ^{(DF)(VG)(NF)} and spicy tomato chutney in house made focaccia - <i>Choice of salad or chips</i>	17
Smoked ham, provolone ^{(EF)(NF)} and seeded mustard toasted sourdough sandwich - <i>Choice of salad or chips</i>	18
Chips and aioli ^{(NF)(DF)}	8
Dressed leaves ^{(DF)(VG)(NF)(EF)(GF)}	8

DESSERTS

	10AM- 9PM
Cinnamon brulée with biscuit ^{(NF)(V)}	16
Blackcurrant dacquoise ^{(NF)(V)} coconut meringue layered with blackcurrant mousse and blackcurrant gel	12

CHEESE MENU

	10AM-9PM
with house baked lavosh and quince paste	
Coal River triple brie ^(V) <i>Robust, indulgent, creamy with a snowy rind</i>	14
Cave aged cheddar ^(V) <i>Aged in the Somerset caves, earthy and nutty</i>	14
King Island Roaring Forty Blue ^(V) <i>Sweet, slightly nutty character</i>	14

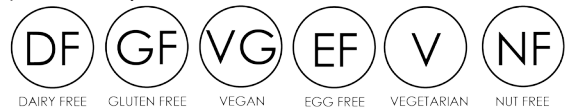
CHILDREN'S MENU

	10AM-9PM
Chargrilled steak with chips ^{(GF)(DF)(NF)} <i>Cooked medium</i>	17
Fettuccine With passata sauce ^{(NF)(V)} With cheese ^{(NF)(V)}	16
Cheeseburger with chips ^(EF)	17

LATE NIGHT MENU

	9PM-6AM
Soup of the moment ^(V) <i>Check with us what's inspired today's soup</i>	12
Slow braised beef, mushrooms, ^{(EF)(NF)} tagliatelle and shaved parmesan	21
Marinated vegetables, spinach ^{(DF)(VG)(NF)} and spicy tomato chutney in house made focaccia	17
Fettuccine caponata ^{(V)(NF)(DF)} <i>Sweet and sour Italian braised eggplant</i>	19
Smoked ham, provolone ^{(EF)(NF)} and seeded mustard toasted sourdough sandwich	19

\$5 delivery for room service order



IN ROOM DINING SPECIAL

6PM - 9PM

ENTRÉE

- Spiced roasted cauliflower (V) (EF) (GF) (DF) 14
Toasted sesame dressing and green chili chutney
- Chorizo filled mushrooms (NF) (GF) 16
Pecorino cheese, smoked paprika and black garlic
- Beetroot cured trout (NF) 20
Smoked salmon paté, dill pollen crisp and kohlrabi remoulade

MAIN

- Tassal salmon steak (EF) (NF) (GF) (DF) 38
Herb and capers sauce with warm borlotti beans salad
- Beef eye fillet (EF) (NF) (GF) (DF) 46
Roast Jerusalem artichoke, swiss chard, smoked bacon and thyme jus
- Leek and porcini risotto (V) (EF) 28
Goat's cheese and pine nuts granola

SIDES

- Roast potatoes in smoked paprika (V) (EF) (GF) (NF) and garlic butter
- Button mushrooms (V) (EF) (GF) (NF) and herb sour cream
- Sweet pea, broccolini, baby leek (V) (EF) (GF) (NF) and parmesan crumble
- Chips and aioli

DESSERT

- Steamed sticky ginger pudding (V) 14
Ginger beer syrup and coconut cream
- Chocolate, salted peanut butter cake (V) 15
Gingerbread ice cream

8

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