

In-Room Dining
11.00am - 10.30pm



All day breakfast

Big breakfast

maple cured bacon, chipolatas, grilled tomato, potato rosti,
two eggs your way – please choose fried, poached or scrambled 22

Three-egg omelette

shaved maple glazed ham, gruyere cheese,
blistered heirloom cherry tomatoes, toast (gf) ; OR
mushroom, spinach, gruyere cheese,
blistered heirloom cherry tomatoes, toast (gf, h, v) 22

Burgers and sandwiches

Wagyu burger

Wagyu beef, maple cured bacon, vine-ripened tomato,
rocket, gruyere cheese, onion, milk mustard, BBQ sauce 24

Royal with cheese

Wagyu beef, maple cured bacon, pickles,
American jack cheese, mild mustard, ketchup 22

Club sandwich

maple cured bacon, free range egg, sliced turkey breast, cranberry,
vine-ripened tomato, cos lettuce, avocado, mayonnaise 22

Croque monsieur

shaved leg ham, gruyere cheese, Dijon mustard, cheese sauce 16

all served with rustic fries and aioli
gluten-free bread available on request

Salads

Oak-smoked salmon niçoise

green beans, kipfler potato, olives, tomatoes,
capers, soft egg, French dressing (gf, h) 24

Smoked duck salad

baby beetroot, orange, frisée, candied walnuts, Pedro Ximénez sherry vinegar (gf) 24

Caesar salad

baby cos lettuce, garlic croutons, crispy bacon, parmesan, soft egg, anchovies 20
add grilled chicken tenderloin 24

GF - Gluten Free | H - Halal | V - Vegetarian

*A \$3 fee is charged for all deliveries

Entrées

Warm sourdough Pepe Saya butter, extra virgin olive oil (h, v)		10
Soup of the day mini sourdough, Pepe Saya butter		16
Oysters		
Natural finger lime caviar (gf)		
Kilpatrick Worcestershire sauce, ketchup, smoked bacon, tabasco	three six nine twelve	13 25 34 44
Charcuterie pork and pistachio terrine, jamon, Wagyu bresaola, truffle soppressa, condiments, sourdough		28
Twice-baked blue cheese soufflé asparagus, hazelnut crumbs, soft herbs (h, v)		18

Main courses

Market fish fennel, olives, capers, kipfler potato, heirloom tomato, salsa verde (gf, h)		36
200g Bindaree eye filet, 70-day grain-fed twice-cooked blue cheese soufflé, wilted English spinach, trussed cherry tomatoes, port jus		45
Roast spatchcock maple-cured bacon, bubble and squeak, asparagus, Swiss brown mushrooms, pan jus (gf)		34
Lamb cutlets watermelon, Persian feta, red onion, olives, minted yoghurt (gf, h)		34
Wild mushroom ravioli sautéed mixed mushrooms, asparagus, truffle paste, toasted almonds (h, v)		32

Side dishes

Duck fat kipfler potatoes herbs (gf, h)	9
Rustic fries truffle aioli (h, v)	9
Simple salad house dressing (gf, h, v)	9
Mixed greens garlic butter, toasted almonds (gf, h, v)	10

Desserts

Trio of chocolate dark chocolate ganache tart, chocolate mousse, chocolate ice cream (h, v)	16
Royal mess hazelnut meringue, vanilla cream, fresh summer berries (gf, h, v)	16
Latte panna cotta espresso and vanilla layers, coffee crème, shaved chocolate, biscotti (h, v)	16
Bombe Alaska jaconde sponge, vanilla ice cream, berry compote, Italian meringue (v)	20
Australian Cheese Milawa Blue (Victoria), Maffra Cloth-aged Cheddar (Victoria), Kris Lloyd Jersey Brie (South Australia), lavosh, oatey joes, quince paste, table grapes (h, v)	24
Chef's fruit platter sliced fresh seasonal fruit (gf, h, v)	12

Kids Menu

Meals include a main course, dessert and soft drink or juice of their choice 18

Mini cheeseburger
rustic fries, ketchup (h)

Mini fish and chips
simple salad, ketchup (h)

Crumbed chicken tenderloins
simple salad, rustic fries, ketchup (h)

Dessert

Vanilla, chocolate or strawberry ice cream
ice magic topping (v)

Waffles
nutella, vanilla ice cream (v)

Fresh fruit salad (gf, h, v)

Late night dining

10.30pm - 5.30am

Soup of the day mini sourdough, Pepe Saya butter	16
Charcuterie pork and pistachio terrine, jamon, Wagyu bresaola, truffle soppressa, condiments, sourdough	28
Vegetarian OR beef lasagne simple salad, rustic fries (h)	26
Fish and chips beer-battered flathead filets, simple salad, rustic fries, tartare sauce	24
Club sandwich maple cured bacon, free range egg, sliced turkey breast, cranberry, vine-ripened tomato, cos lettuce, avocado, mayonnaise, rustic fries	22
Toasted ham, cheese and tomato sandwich double-smoked ham, mature cheddar, vine-ripened tomato (1 sandwich) 12 choose from wholemeal, multigrain, white or gluten-free bread (2 sandwiches) 20	
Rustic fries aioli, ketchup (h, v)	9
Australian Cheese Milawa Blue (Victoria), Maffra Cloth-aged Cheddar (Victoria), Kris Lloyd Jersey Brie (South Australia), lavosh, oatey joes, quince paste, table grapes (h, v)	24
Chef's fruit platter sliced fresh seasonal fruit (gf, h, v)	12