



IN-ROOM MENU

IN-ROOM MENU

ALL DAY BREAKFAST

Served 06.00am-09.00pm

Chef's seasonal sliced fruit plate (v,h,gf)	\$14
With natural greek yoghurt	
Breakfast burger (gf on request)	\$16
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
Three egg omelette	\$23
- shaved maple glazed ham, gruyere cheese, blistered cherry tomatoes and toast	
- mushroom, baby spinach, cheddar cheese, blistered cherry tomatoes and toast	
Big breakfast (gf on request)	\$27
Eggs (2), maple cured bacon, chicken chipolatas, grilled tomato, house beans, hash browns, toast	

ALL DAY MENU

Served 10.30am-09.00pm

Rosemary salted rustic fries (v,h,gf)	\$9.50
Cheese toastie (gf on request)	\$10
Cheese, dijon mustard and cheese sauce	
Add ham	\$2
Additional sandwich	\$8
House made soup of the day	\$16
Club sandwich (gf on request)	\$23
Maple cured bacon, free range egg, sliced turkey breast, vine ripened tomatoes, cos lettuce, avocado, cranberry and mayonnaise with rustic fries and aioli	
Fish and chips	\$24
Beer battered flathead fillets, simple salad, rustic fries and tartare sauce	
Australian cheese platter	\$24
Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes and soy roast pepitas	
House made vegetarian lasagna (v)	\$25
Served with a plain salad and rustic fries	
Wagyu burger (gf on request)	\$25
Beef, maple cured bacon, vine ripened tomatoes, rocket, gruyere cheese, onion, mild mustard and barbecue sauce with rustic fries and aioli	
Spaghetti bolognaise	\$26
A rich tomato and minced beef sauce with onions, olive oil and garlic, seasoned with herbs, served over spaghetti pasta	
Seafood basket	\$33
Calamari, coconut prawns, beer battered flathead fillets, rustic fries and tartare sauce	

v - vegetarian | h - halal | gf - gluten free

*All menu items are subject to change according to seasonality and availability. Please note there is a 10% surcharge on Public Holidays



IN-ROOM MENU

APPETISER

Served 12noon-09.00pm

Warm sourdough (v,h)	\$9.50
Pepe saya butter, extra virgin olive oil, sea salt	
Croquetas de jamon	\$12
Saffron mayonnaise, smoky almonds, chilli oil	
House cured smoked duck breast	\$22
Mushroom and chicken tortellini, pickled turnip, mushroom broth, tarragon	
Barbequed octopus	\$24
Green rice, tomato and chilli piko, garlic chips, arugula mayo, olive crumb, lemon	
Asparagus duo (v,h,gf)	\$17
Onion souboise, wattle seed and cheese crisp, sous vide hen's egg, lemon myrtle	
Crispy pork belly (gf)	\$21
Carrot jam, smoked chats, pickled mustard seeds, nasturtium	
Salt & pepper squid	\$20
Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise	

MAIN

Pan fried house made potato gnocchi (v,h)	\$28
Roasted pumpkin, red pimento and tomato sauce, grilled zucchini, goat cheese cream	
Market fish (h)	\$38
Golden crumbed potato and preserved lemon croquette, char-grilled broccolini, sauce vierge, petite herb and radish salad	
180gm Eye fillet MSA (gf)	\$39
Grilled vegetable, sautéed herbed kipfler potato, confit garlic, choice of red win jus, pink peppercorn jus or mushroom sauce	
'The Royal' crab spaghetti	\$39
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused olive oil, garlic and chilli	
Chermoula spice chicken supreme	\$33
Potato and parmesan gnocchi, burnt carrot puree, asparagus, chorizo crumb, honey and thyme labneh	

ADDITIONAL SIDES

Pepper sauce, mushroom or beef jus (all gf)	\$3
Garden salad (v,gf)	\$8.50
Rustic fries (v,h,gf)	\$9.50
Seasonal greens (v,h,gf)	\$9.50

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DESSERT

Crema Catalana (h,gf on request)	\$15
Biscuit wafer, sour plum granita, many berries	
Warmed apple and blueberry tart (h)	\$15
Almond streusel, salted condensed milk caramel, ginger and thyme poached rhubarb, vanilla bean ice cream, apple chip	
Milk chocolate parfait (h,gf)	\$15
Caramelised citrus, pistachio praline, fennel	
Australian cheese plater (v)	\$24
Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes, soy roasted pepitas	
Ice cream	
Classic Magnum, Cornetto Vanilla, mango Weiss Bar	\$4
Lemon Calippo	\$3

COFFEE AND HOT CHOCOLATE

Barista made coffee	Small \$4.50
Cappuccino, flat white, latte, espresso, piccolo, long black, iced latte	Large \$5.50
Shot of vanilla or caramel syrup	\$1
Extra shot of espresso	\$1
Chai latte	\$5.50
Hot chocolate	\$5.50

TEA

English breakfast tea by cup	\$3
Dilmah t-series loose leaf gourmet teapot	\$5
Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, Moroccan mint, Italian almond	

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IN-ROOM MENU

CHILDREN'S MENU

BREAKFAST

Served 06.00am-10.30am

Eggs on toast with house beans (gf on request) 1 egg (fried, poached or scrambled)	\$12
Two egg omelette (gf on request) - Shaved ham, cheese and tomato with toast - Mushroom, spinach and cheddar cheese with toast (v)	\$12
Smashed avocado with poached egg (1) (gf on request) Toasted sourdough, blistered cherry tomatoes	\$14
Mini breakfast burger (gf on request) Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish with a hash brown and house beans	\$14
French waffle Drizzled with Nutella and served with ice cream	\$7
Fresh seasonal fruit salad (v,h,gf)	\$6
Mini pancake stack With maple syrup and ice cream	\$7

ADD TO YOUR DISH

Bacon (2)	\$3	Vanilla ice cream (1)	\$2.50
Chicken chipolata (2)	\$3	Avocado (½)	\$3.50
House beans	\$3	Hash brown (2)	\$2.50

DRINKS

Choice of assorted juices by glass Apple, pineapple, orange or tomato	\$2.50
Glass of soft drink	\$4

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IN-ROOM MENU

CHILDREN'S MENU

ALL DAY MENU

Served 12noon-09.00pm

Served with fries, ketchup and small salad except spaghetti bolognaise

Mini cheeseburger (h)	\$14
Crispy calamari rings (4)	\$14
Crumbed chicken tenderloins (2)	\$14
Mini Margherita pizza (v)	\$14
Battered fish and chips (2)	\$14
Mini beef pies (3) (gf)	\$14
Mini spaghetti bolognaise (gf on request)	\$14
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

SOMETHING MORE FOR THE TEENS

Breakfast burger (gf on request)	\$16
Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	
Wagyu beef burger (gf on request)	\$25
Maple cured bacon, vine ripened tomatoes, rocket and gruyere cheese with onion, mild mustard and barbecue sauce	
Spaghetti Bolognaise (gf on request)	\$26
Ground lean beef and rich tomato sauce tossed through spaghetti, served with shaved parmesan and herbs	

DESSERT

French waffle	\$7
Drizzled with Nutella and served with ice cream	
Fresh seasonal fruit salad (gf,h,v)	\$6
Ice cream (3 scoops)	\$6
Chocolate, vanilla or strawberry ice cream served with choice of chocolate or strawberry topping	

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IN-ROOM MENU

LATE NIGHT DINING

Served 09.00pm-06.00am

Chef's seasonal sliced fruit plate (v,h,gf) With natural greek yoghurt	\$14
Breakfast burger (gf on request) Brioche bun, bacon, fried egg, melted cheddar cheese, tomato relish, aioli, roquette	\$16
Three egg omelette - shaved maple glazed ham, gruyere cheese, blistered cherry tomatoes and toast - mushroom, baby spinach, cheddar cheese, blistered cherry tomatoes and toast	\$23
Big breakfast (gf on request) Eggs (2), maple cured bacon, chicken chipolatas, grilled tomato, house beans, hash browns, toast	\$27

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