

## In-Room Dining Menu

Available  
11am – 10pm

Effective 1 April, 2025

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## Supper Menu

Available  
10pm – 6am

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Please call extension 1 to place your order

Room Service orders under \$35 will incur a \$6.50 delivery surcharge

Prices are inclusive of Goods and Services Tax (GST)

Credit Card Surcharge applies – Visa/Mastercard 1.4%, American Express 1.9%

## ROOM SERVICE MENU

Available from 11am – 10pm

## LIGHT MEALS

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| <b>Arancini</b>                                                                                      | 16 |
| Ham, mushroom, cheese & garlic aioli                                                                 |    |
| <b>Fish &amp; Chips</b>                                                                              | 25 |
| Beer Battered, chips, tartare sauce & lemon wedge (DFO)                                              |    |
| <b>Crispy Calamari (GF)</b>                                                                          | 25 |
| With green salad, aioli & lemon wedge (GF, DFO)                                                      |    |
| <b>Steak Sandwich</b>                                                                                | 25 |
| Char grilled ciabatta, beef steak, grilled bacon, tomato, caramelised onion jam, cheese & mayonnaise |    |
| <b>Bangers &amp; Mash</b>                                                                            | 25 |
| Cumberland sausage, royal blue mashed potatoes & jus (GF)                                            |    |

## PIZZA & BREAD

|                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------|----|
| <b>Pizza Meat Lovers</b>                                                                                           | 22 |
| Chorizo, roasted chicken, beef chipolata, bacon, mushrooms, olives, tomatoes, napolitana sauce & mozzarella cheese |    |
| <b>Pizza Bianca (V)</b>                                                                                            | 18 |
| Mozzarella, ricotta, parmesan cheese, garlic & sage                                                                |    |
| <b>Pizza Margherita (V)</b>                                                                                        | 20 |
| Sliced Roma tomatoes, mozzarella, bocconcini & basil                                                               |    |
| <b>Roasted Pumpkin Pizza (V)</b>                                                                                   | 22 |
| Thyme Roasted pumpkin, cream cheese feta cheese, spinach, cherry tomato & mozzarella cheese                        |    |
| <b>Chatpata Pizza (V)</b>                                                                                          | 22 |
| Paneer, Chilli, capsicum, mushroom, spinach, napolitana sauce & mozzarella cheese                                  |    |
| Gluten-free option pizza base add \$3                                                                              |    |
| <b>Garlic Bread</b>                                                                                                | 12 |
| <b>Bruschetta (V)</b>                                                                                              | 16 |
| Mixed tomatoes, basil, cornichons, capers & olive oil                                                              |    |
| <b>Toasted Panini Bread (GF)</b>                                                                                   | 18 |
| Ham, cheese, mayonnaise, tomato & salad                                                                            |    |

*(GF/GFO) denotes gluten-free options / Gluten-free options available*  
*(DF) denotes dairy-free options*  
*(V) denotes vegetarian options*  
*(VGN/VGNO) denotes vegan option/ vegan option available*  
*While we endeavour to cater for special dietary requirements,*  
*we are unable to guarantee dishes are entirely free of all traces of allergens.*

## ROOM SERVICE MENU

Available from 11am – 10pm

## PASTA CORNER

|                                                                     |    |
|---------------------------------------------------------------------|----|
| <b>Linguine</b>                                                     | 28 |
| with Mussel, Chilli, cherry tomato, parsley, garlic and white wine  |    |
| <b>Mascarpone Creamy Risotto</b>                                    | 38 |
| with asparagus, mushroom, pumpkin, and parmesan cheese (GF, V, DFO) |    |
| <b>Penne Carbonara</b>                                              | 28 |
| with bacon, garlic, sage, egg yolk & parmesan cheese                |    |

## FROM THE GRILL

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| <b>Beef Sirloin 300gms (Pasture-fed, O'Connor) (GF, DF)</b>                               | 60 |
| <b>Scotch Fillet 300gms (Pasture-fed, O'Connor, recommended to be cooked medium) (GF)</b> | 60 |
| <b>Rib-eye Steak on Bone (Pasture-fed, O'Connor) (GF)</b>                                 | 65 |
| With grilled baby vegetables                                                              | 2  |
| Add Sauce – pepper sauce, mushroom sauce, red wine jus                                    |    |
| <b>Creamy Garlic Prawns</b>                                                               | 12 |

## FROM THE OCEAN

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>Chilli Mussels</b>                                                                        | 38 |
| with grilled casalinga bread                                                                 |    |
| <b>Fish of the Day</b>                                                                       | 40 |
| check with our friendly staff                                                                |    |
| <b>Seafood Platter</b>                                                                       | 65 |
| with Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips |    |
| <b>The Whole Grilled Lobster</b>                                                             | 95 |

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## ROOM SERVICE MENU

Available from 11am – 10pm

## FROM THE OCEAN

|                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Surf &amp; Turf</b>                                                                                                          | 75 |
| Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetable & truffle Sauce |    |

## ADD ON SIDES: \$12 EACH

|                                                                 |   |
|-----------------------------------------------------------------|---|
| Mashed Potato                                                   |   |
| Sautéed Garlic Green Bean & Almond (GF, DF)                     |   |
| Beer Battered Chips                                             |   |
| Potato Wedges                                                   |   |
| Add Sauce - Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato | 2 |
| Garden Salad (GF, DF, VGN)                                      |   |

## DESSERTS

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>Strawberry Panna Cotta</b>                                                                 | 20 |
| with berry compote & fruit coulis (GF, DF, VGN, H)                                            |    |
| <b>Vanilla Crème Brule</b>                                                                    | 20 |
| with seasonal fruit (GF, H)                                                                   |    |
| <b>Roasted Pineapple Millefeuille</b>                                                         | 20 |
| with coconut mousse & passion fruit sorbet (GF, DF, VGN, H)                                   |    |
| <b>Chocolate Fondant</b>                                                                      | 20 |
| with chocolate & mint ice cream (H)                                                           |    |
| <b>Cheese Platter For Two</b>                                                                 | 28 |
| King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers |    |

## KIDS MENU

|                                                          |    |
|----------------------------------------------------------|----|
| Chicken Tenders served with Chips & Tomato Sauce         | 16 |
| Fish & Chips served with Tomato Sauce                    | 16 |
| Cheeseburger served with Chips & Tomato Sauce            | 16 |
| Pasta in Napoletana or creamy Sauce with Parmesan Cheese | 16 |
| Ice Cream Sundae                                         | 7  |
| Fruit Salad with Ice Cream                               | 7  |

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## SUPPER MENU

Available from 10pm – 6am

|                                                                                                            |           |
|------------------------------------------------------------------------------------------------------------|-----------|
| <b>Ham, Cheese &amp; Tomato Sandwich</b>                                                                   | <b>22</b> |
| with mustard mayonnaise                                                                                    |           |
| <b>Pizza Marco Polo</b>                                                                                    | <b>22</b> |
| Wood-fired pizza base, roast chicken, salami, semi-dried tomato, kalamata olives, pesto, feta & mozzarella |           |
| <b>Curry &amp; Rice (GF)</b>                                                                               | <b>40</b> |
| Check with our friendly staff                                                                              |           |
| <b>Pizza Margherita (V)</b>                                                                                | <b>20</b> |
| Wood-fired pizza base, sliced Roma tomatoes, mozzarella & basil                                            |           |
| <b>Vegetable &amp; Basil Pesto Wrap (V)</b>                                                                | <b>16</b> |
| <b>Fruit Salad (V, GF, DF, Vegan)</b>                                                                      | <b>12</b> |
| <b>Egg &amp; Bacon Fried Rice (GF, DF)</b>                                                                 | <b>25</b> |
| <b>Vegetable Fried Noodles (DF, V)</b>                                                                     | <b>25</b> |

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## BEVERAGE LIST

Available All Day

### BEER

|                         |      |
|-------------------------|------|
| Great Northern Can      | 11   |
| Crown Lager             | 11   |
| Coopers Pale Ale        | 11   |
| Matso's Ginger Beer     | 12.5 |
| Pipsqueak Cider         | 12.5 |
| Pure Blonde             | 11   |
| Heineken Zero           | 11   |
| Little Creatures Rogers | 12   |
| Corona                  | 12.5 |
| Guinness (440ml can)    | 12.5 |
| Stella Artois           | 12.5 |
| Peroni                  | 12.5 |

### CHAMPAGNE & SPARKLING

|                            |     |      |
|----------------------------|-----|------|
| Omni Classic or Omni Sweet | 40  | 9    |
| Da Luca Prosecco (Italy)   | 47  | 11   |
| Yarra Burn Premium Cuvee   | 50  | 12.5 |
| Chandon NV                 | 58  |      |
| Moet Chandon Imperial      | 120 |      |

### HOUSE WINE

|                                  |    |   |
|----------------------------------|----|---|
| Hardy's Riddle Range             | 30 | 9 |
| Sparkling Brut, Chardonnay       | 30 | 9 |
| Sauvignon Blanc, Cabernet Merlot | 30 | 9 |
| Shiraz, Moscato                  | 30 | 9 |

### WHITE WINE

|                                                  |    |      |
|--------------------------------------------------|----|------|
| De Bortoli Vivo Sauvignon Blanc                  | 35 |      |
| Grant Burge Benchmark Semillon Sauvignon Blanc   | 40 |      |
| Grant Burge Benchmark Chardonnay                 | 40 | 10   |
| Brown Brothers Crouchon Riesling                 | 42 | 10   |
| Skuttlbutt Sauvignon Blanc Semillon              | 45 | 11   |
| Goundrey Unwooded Chardonnay                     | 45 | 11   |
| Amberley Chenin Blanc                            | 45 |      |
| Ferngrove Semillon Sauvignon Blanc               | 47 |      |
| Brookland Verse 1 Chardonnay                     | 48 |      |
| Brookland Verse 1 Semillon Sauvignon Blanc       | 47 |      |
| Oyster Bay Sauvignon Blanc (NZ)                  | 48 |      |
| Leeuwin Estate Siblings Sauvignon Blanc Semillon | 58 | 12.5 |

## BEVERAGE LIST

Available All Day

### RED WINE

|                                    |    |      |
|------------------------------------|----|------|
| De Bortoli Vivo Cabernet Sauvignon | 35 |      |
| Grant Burge Benchmark Shiraz       | 40 | 10   |
| Skuttlebutt Shiraz Cabernet        | 45 | 11   |
| Goudrey Cabernet Merlot            | 45 | 10   |
| Amberley Merlot                    | 47 | 11   |
| Amberley Shiraz                    | 47 |      |
| Ferngrove Cabernet Marlot          | 48 |      |
| Brookland Verse 1 Cabernet Merlot  | 48 |      |
| Annie's Lane Shiraz                | 49 |      |
| Oyster Bay Merlot (NZ)             | 50 |      |
| Brookland Verse 1 Shiraz           | 50 |      |
| Leeuwin Estate Siblings Shiraz     | 58 | 12.5 |

### SUPPER BEVERAGE LIST

Available from Reception

|                                           |      |      |
|-------------------------------------------|------|------|
| Gordon's Gin & Tonic Can (ready to drink) | 13.5 |      |
| Jim Beam & Cola (ready to drink)          | 13.5 |      |
| White Wine Hardy's 750ml                  | 30   |      |
| Red Wine Hardy's 750ml                    | 30   |      |
| Moscato Hardy's 750ml                     | 30   |      |
| Sparkling Brut Hardy's 750ml              | 30   |      |
| Crown Lager                               | 11   |      |
| Great Northern Can                        | 11   |      |
| Pepsi                                     | 5.5  |      |
| Lemonade                                  | 5.5  |      |
| Natural Spring Water                      | 3    |      |
| Sparkling San Pellegrino Water            | 10   | 12.5 |
| Vanilla Ice Cream Mini Tub                | 2    |      |