

In-Room Dining Menu

Available
11am – 10pm

Effective 1 April, 2025

Supper Menu

Available
10pm – 6am

Smart Bar Menu

Available All Day

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

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

PIZZA & BREAD

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

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

FROM THE GRILL

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

FROM THE OCEAN

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

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ROOM SERVICE MENU

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FROM THE OCEAN

Surf & Turf

Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetable & truffle Sauce

75

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

Garden Salad (GF, DF, VGN)

2

DESSERTS

Strawberry Panna Cotta

with berry compote & fruit coulis (GF, DF, VGN, H)

Vanilla Crème Brule

with seasonal fruit (GF, H)

Roasted Pineapple Millefeuille

with coconut mousse & passion fruit sorbet (GF, DF, VGN, H)

Chocolate Fondant

with chocolate & mint ice cream (H)

Cheese Platter For Two

King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers

20

20

20

20

28

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

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

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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
Skuttlebutt 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