

## In-Room Dining Menu

Available  
11am – 10pm

Effective 1 February 2025

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## Supper Menu

Available  
10pm – 6am

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## Smart Bar Menu

Available All Day

Please call extension 1 to place your order

A \$6.50 service delivery fee applies per delivery

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>Beer Battered Chips</b>	<b>12</b>
<b>Potato Wedges</b>	<b>12</b>
<b>Add Sauce</b>	<b>2</b>
(Aioli, Sour Cream, Sweet Chilli, Tomato, Mustard, Mayonnaise, BBQ)	
<b>Arancini</b>	<b>15</b>
Ham, mushroom, cheese & garlic aioli	
<b>Fish &amp; Chips</b>	<b>25</b>
Beer Battered, chips, tartare sauce and lemon wedge	
<b>Crispy Calamari (GF)</b>	<b>24</b>
Aioli sauce	
<b>Steak Sandwich</b>	<b>25</b>
Char grilled ciabatta, beef steak, grilled bacon, tomato, caramelised onion jam & mayonnaise	
<b>Lemon &amp; Herbs Marinated Grilled Gambas</b>	<b>30</b>
with fennel confit, cherry tomato, lime & pomegranate salsa (GF, DF)	
<b>Bangers &amp; Mash</b>	<b>25</b>
Cumberland sausage, mashed potatoes & jus	
<b>Slow Cooked Pork Shoulder Terrine</b>	<b>20</b>
with wasabi apple puree, fennel & radish salad (GF, DF)	
<b>Sundried Tomato &amp; Ricotta Cheese Panna Cotta</b>	<b>20</b>
with beetroot & chickpeas hummus & basil oil (GF, V)	
<b>Toasted Gnocchi</b>	<b>20</b>
with porcini mushroom, cherry tomato, spinach & parmesan cheese (GF, VGNO)	
<b>Smoked Salmon &amp; Dill Cream Cheese Roulade</b>	<b>20</b>
with flying fish roe salsa, fennel confit and coriander oil (GF)	

### PIZZA & BREAD

<b>Pizza Marco Polo</b>	<b>22</b>
Wood-fired pizza base, chicken, salami, semi-dried tomatoes, kalamata olives, pesto, feta & mozzarella	
<b>Pizza Bianca (V)</b>	<b>18</b>
Mozzarella, ricotta, parmesan cheese, garlic & sage	
<b>Pizza Margherita (V)</b>	<b>20</b>
Wood-fired pizza base, sliced Roma tomatoes, mozzarella & basil	
<i>Gluten-free option pizza base add \$3</i>	
<b>Garlic Bread</b>	<b>14</b>
<b>Bruschetta (V)</b>	<b>16</b>
Mixed tomatoes, basil, cornichons, capers & olive oil	
<b>Toasted Panini Bread (GF)</b>	<b>18</b>
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

### MAIN COURSE

<b>Vongole Pasta</b>	<b>38</b>
with NZ clams, saffron, tomato, parsley, red chilli, garlic, white wine & butter	
<b>Pan Fried Barramundi</b>	<b>38</b>
potato and herbs croquette, sautéed baby spinach and fish roe butter sauce	
<b>Stuffed Chicken Roulade</b>	<b>38</b>
with barley, vegetable risotto & mushroom sauce (DF)	
<b>Penne Pasta</b>	<b>25</b>
with Carbonara sauce	
<b>Beef Sirloin 300gms (100 Days Grain Fed, Southwest WA) (GF, DF)</b>	<b>37</b>
<b>Scotch Fillet 300gms (MSA Grade, recommended cooked medium) (GF)</b>	<b>40</b>
<b>Tomahawk Steak (MSA Grade, Southwest WA) (GF)</b>	<b>75</b>
<b>Add Sauce</b> – pepper sauce, mushroom sauce, red wine jus	<b>2</b>
<b>Add Accompaniments</b>	
<b>Creamy Garlic Prawns</b>	<b>14</b>
<b>Potato Mash / Garden Salad (GF, DF) / Sautéed Garlic Green Bean &amp; Almond (GF, DF)</b>	<b>12</b>
<b>Potato Wedges / Beer Battered Chips</b>	<b>12</b>
<b>Sauce</b> – aioli, sour cream, sweet chilli, tomato, mustard, mayonnaise, BBQ	<b>2</b>
<b>Chili Mussels</b>	<b>36</b>
with grilled casalinga bread	
<b>Roast Vegetable Parcel</b>	<b>38</b>
with grilled asparagus, roquette & pear salad (DF, VGN)	
<b>Grilled Vegetable Lasagna</b>	<b>38</b>
with basil and tomato sauce (V)	

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## ROOM SERVICE MENU

Available from 11am – 10pm

### DESSERT

<b>Mango Panna Cotta</b>	20
with berry compote (GF, VGN)	
<b>Warm Brownie</b>	20
with Chantilly cream, hot chocolate sauce and toasted almond	
<b>Vanilla Crème Brûlée</b>	20
with seasonal fruit (GF)	
<b>Strawberry Mousse Tart</b>	20
with raspberry sorbet (GF, V)	
<b>Cheese Platter For Two</b>	28
King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers	

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## SUPPER MENU

Available from 10pm – 6am

<b>Ham, Cheese and Tomato Sandwich</b>	<b>22</b>
with mustard mayonnaise	
<b>Pizza Marco Polo</b>	<b>25</b>
Wood-fired pizza base, roast chicken, salami, semi-dried tomato, kalamata olives, pesto, feta & mozzarella	
<b>Curry and 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>Soup of the Day (V)</b>	<b>15</b>
with fresh baked bread	
<b>Greek Salad (V, GF)</b>	<b>22</b>
<b>Grilled 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
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

## SMART BAR MENU

(Available at Reception)

Gordon Gin & Tonic Can RTD (Ready to Drink)	13.5
Jim Beam & Cola RTD (Ready to Drink)	13.5
White Wine Hardy's 750ml	22
Red Wine Hardy's 750ml	22
Moscato Hardy's 750ml	22
Sparkling Brut Hardy's 750ml	22
Crown Lager	10
Great Northern Can	10
Pepsi	5.5
Lemonade	5.5
Natural Spring Water	3
Sparkling San Pellegrino Water	10
Red Rock Potato Chips	4.5
SUIMIN Chicken Pot Noodles	5
Vanilla Ice Cream Mini Tub	2

Order by dialing - 9

Pick up at Reception

or Delivered to your room (\$6.50 delivery fee applies)