

In-Room Dining Menu

Available
11am – 10pm

Effective 1 February 2025

Supper Menu

Available
10pm – 6am

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

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

PIZZA & BREAD

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

MAIN COURSE

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

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ROOM SERVICE MENU

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DESSERT

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

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)