

## In-Room Dining Menu

Available  
11am – 10pm

Effective 1 January 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)

## ROOM SERVICE MENU

Available from 11am – 10pm

### LIGHT MEALS

<b>Beer Battered Chips</b>	15
<b>Potato Wedges</b>	15
<b>Add Sauce</b>	2
(Aioli, Sour Cream, Sweet Chilli, Tomato, Mustard, Mayonnaise, BBQ)	
<b>Arancini</b>	15
Ham, mushroom, cheese & garlic aioli	
<b>Fish &amp; Chips</b>	25
Beer Battered, chips, tartare sauce and lemon wedge	
<b>Crispy Calamari (GF)</b>	24
Aioli sauce	
<b>Steak Sandwich</b>	25
Char grilled ciabatta, beef steak, grilled bacon, tomato, caramelised onion jam & mayonnaise	
<b>Crispy Skin Pork Belly</b>	30
with parsnip puree, sauteed pak-choy & apple sauce (GF, DF)	
<b>Bangers &amp; Mash</b>	25
Cumberland sausage, mash & jus	
<b>Green Peas &amp; Coconut Soup</b>	20
with roasted capsicum piperade flavoured with onion oil (GF, VEGAN)	
<b>Thai Fish Cake</b>	20
with fennel & citrus salad (GF, DF)	
<b>Pomodori Ripieni Di Risotto Allo Zafferano</b>	20
with roquette & grilled artichoke salad (GF, V)	
<b>Potato and Goad Cheese Croquette</b>	20
with roquette salad (V, DF)	

### PIZZA & BREAD

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

*(VEGANO) denotes 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>Beef Bourguignon (Lardon)</b>	<b>38</b>
with parsley & buttered fettuccine pasta & parmesan cheese	
<b>Oven Baked Barramundi</b>	<b>38</b>
crusted with herbs and macadamia served on a white bean & vegetable ragout (GF, DF)	
<b>Zucchini, Butternut Pumpkin &amp; Ricotta Cheese Lasagna</b>	<b>38</b>
with roasted cherry tomato & sage sauce (GF, V)	
<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> – green pepper sauce, creamy 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>15</b>
<b>Potato Wedges / Beer Battered Chips</b>	<b>15</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>Creole Spice Marinated Chicken Skewers</b>	<b>38</b>
with vegetable risotto & mushroom sauce (GF)	
<b>Field Mushroom Farci</b>	<b>38</b>
Stuffed with vegetable & couscous served with pomme boulangère, grilled asparagus & cherry tomato (GF, VEGAN)	

*(GF/GFO) denotes gluten-free options / Gluten-free options available*

*(DF) denotes dairy-free options*

*(V) denotes vegetarian options*

*(VEGANO) denotes 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

### DESSERT

<b>Rice Milk Panna Cotta</b>	20
with berry compote (GF, VEGAN)	
<b>Stuffed Choux Pastry</b>	20
with pistachio cream served with hot chocolate sauce & toasted almond	
<b>Vanilla Crème Brûlée</b>	20
with seasonal fruit (GF)	
<b>Chocolate Tart</b>	20
with mascarpone cream	
<b>Cheese Platter For Two</b>	28
King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers	

*(GF/GFO) denotes gluten-free options / Gluten-free options available*

*(DF) denotes dairy-free options*

*(V) denotes vegetarian options*

*(VEGANO) denotes 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.*

## 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 Lasagna</b>	<b>30</b>
<b>Fruit Salad (V, GF, DF, Vegan)</b>	<b>12</b>

*(GF/GFO) denotes gluten-free options / Gluten-free options available*

*(DF) denotes dairy-free options*

*(V) denotes vegetarian options*

*(VEGANO) denotes 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.*

Prices are inclusive of Goods and Services Tax (GST)

## 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)