

In-Room Dining Menu

Available
11am – 10pm

Effective 3 September 2024

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

Beer Battered Chips	15
Potato Wedges	15
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
Char grilled ciabatta, beef steak, grilled bacon, tomato, caramelised onion jam & mayonnaise	
Lemon and Herbs Marinated Grill Gambas	30
with fennel confit, cherry tomato, lime, & pome grenade salsa (GF, DF)	
Bangers & Mash	25
Cumberland sausage, mash & jus	
Purple Sweet Potato Soup	20
with chicken & capsicum skewer, carrot, & orange chutney (GF)	
Toasted Gnocchi	20
with mushroom, cherry tomato, spinach & parmesan cheese (GF, V, VEGANO)	
Grilled Vegetable Terrine	20
with mushroom, cherry tomato, spinach & parmesan cheese (GF, V, VEGANO)	
Thai Fish Cake (GF, DF)	20
With fennel & citrus salad	

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, cornichon, caper & 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

(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

Cajun Spice Marinated Chicken Breast	38
with mashed potato & grilled Mediterranean vegetable & thyme jus (GF, DF)	
Pan Fried Barramundi	38
with potato rosti, sautéed Pak choy, shrimp & coriander salsa & butter sauce (GF)	
Linguine Frutti Di Mare pasta	38
seafood linguine with napolitana sauce	
Penne Pasta	25
with Carbonara sauce	
Beef Sirloin 300gms (100 Days Grain Fed, Southwest WA) (GF, DF)	37
Add Sauce – green pepper sauce, creamy mushroom sauce, red wine jus	2
Add Accompaniments	
Creamy Garlic Prawns	14
Potato Mash	15
Garden Salad (GF/DF)	15
Sautéed Garlic Green Bean & Almond (Gf, DF)	15
Potato Wedges	15
Beer Battered Chips	15
Sauce – aioli, sour cream, sweet chilli, tomato, mustard, mayonnaise, BBQ	2
Chili Mussels	36
with grilled casalinga bread	
Grilled Pork Loin	38
with pommes boulangère, orange braised baby carrot, red wine jus sauce (GF, DF)	
Creamy Risotto	38
with asparagus, mushrooms, pumpkin & parmesan (GF, V, VEGANO)	

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ROOM SERVICE MENU

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DESSERT

Rice Milk Panna Cotta with berry compote (GF, DF, VEGAN)	20
Trilogy Cheesecake with raspberry sorbet	20
Sticky Fig Pudding with butterscotch sauce	20
Chocolate Tart with mascarpone cream	20
Cheese Platter For Two King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers	28

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SUPPER MENU

Available from 10pm – 6am

Ham, Cheese and Tomato Sandwich	22
With Mustard Mayonnaise	
Pizza Marco Polo	25
Wood-fired pizza base, roast chicken, salami, semi-dried tomato, kalamata olives, pesto, feta & mozzarella	
Curry and Rice (GF)	40
Check with our friendly staff member	
Pizza Margherita (V)	20
Wood-fired pizza base, sliced Roma tomatoes, mozzarella & basil	
Soup of the Day (V)	15
With fresh baked bread	
Greek Salad (V, GF)	22
Grilled Vegetable Lasagna	30
Fruit Salad (V, GF, DF, Vegan)	12

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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)