

In-Room Dining Menu

Available
11am – 10pm

Effective 6 June 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, Mayo, BBQ)	
Arancini	15
Ham, mushroom, cheese and 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 and mayonnaise	
Roast Pork Belly (GF)	28
With pumpkin mash, kale and caramelised apple	
Bangers & Mash	25
Cumberland sausage, mash & jus	
WA Seafood Bouillabaisse (GFO)	26
With garlic saffron aioli bruschetta	
Potato and Goat Cheese Croquette	18
With roquette salad	
Grilled Marocain Lamb Kofta (GF)	22
With quinoa salad and yoghurt mint sauce	
Thai Fish Cake (GF, DF)	18
With fennel and citrus salad	

PIZZA & BREAD

Pizza Marco Polo	22
Wood-fired pizza base, chicken, salami, semi-dried tomatoes, kalamata olives, pesto, feta and mozzarella	
Pizza Bianca (V)	18
Mozzarella, ricotta, parmesan cheese, garlic and sage	
Pizza Margherita (V)	20
Wood-fired pizza base, sliced Roma tomatoes, mozzarella & basil	
<i>Gluten-free option pizza base add \$3.00</i>	
Garlic Bread	14
Bruschetta (v)	16
Mixed tomatoes, basil, cornichon, caper and olive oil	
Toasted Panini Bread (GF)	18
Ham, cheese, mayonnaise, tomato and salad	

WINTER WARMERS

Braised Beef Brisket (GF)	40
With sweet potato mash and grilled broccolini	
Winter Warmer Curry	40
Check with our friendly staff member	
Braised Lamb Shank (GF)	40
With sweet potato mash and grilled broccolini	
Braised Orange Duck Leg (GF)	40
Sweet potato mash, grilled Brussel sprouts and cherry tomato confit	

ROOM SERVICE MENU

Available from 11am – 10pm

MAIN COURSE

Cajun Spiced Chicken Breast (GF)	38
With polenta cake, vegetable ratatouille and mustard sauce	
Baked Barramundi (GF, DF)	38
Crusted with coconut and mint; sautéed vegetable tagliatelle served with coriander broth	
Linguine Pasta	29
with prawn, chilli, garlic, cherry tomato, white wine and butter sauce	
Penne Pasta	25
With Carbonara sauce	
Beef Sirloin 300gms (100 Days Grain Fed, Southwest WA) (GF, DF)	45
Cooked: Medium with grilled oyster mushroom, baby vegetable	
Add: creamy garlic prawns	
Sauce: green pepper sauce, creamy mushroom sauce, red wine jus	
The Hot Kilo	32
Chilli mussels 1kg, grilled casalinga bread	
Grilled Pork Loin (GF, DF)	40
With pome boulangère, braised orange baby carrots and thyme jus sauce	
Toasted Pesto Gnocchi (GF, V)	30
With mushrooms, spinach, cherry tomatoes and white wine sauce	
Pumpkin, Wild Mushroom, Asparagus, Pesto, Mascarpone Risotto (GF)	32
Grilled Almond and Polenta Cake (GF, V)	28
Oven-baked field mushroom, broccolini and roasted beetroot	

ROOM SERVICE MENU

Available from 11am – 10pm

DESSERT

Warm Banana Pudding	20
With caramel whisky sauce	
Chocolate Fondant	20
With chocolate and mint ice cream	
Lychee & Coconut Panna Cotta (GF, DF)	20
With caramelised berry and passion fruit coulis (GF)	
Mango Crème Brûlée (GF)	18
With seasonal fruit	
Cheese Platter For Two	28
King Island blue, Tasmanian brie, local vintage cheddar, dried fruits, nuts & lavosh crackers	

SUPPER MENU

Available from 10pm – 6am

Toasted Sandwich	25
Chicken, cheese, bacon, caramelised pickled onions with chips & salad	
Pizza Marco Polo	25
Wood-fired pizza base, roast chicken, salami, semi-dried tomato, kalamata olives, pesto, feta & mozzarella	
Curry of the Day	40
Check with our friendly staff member	
Chicken Caesar Salad	25
Chicken, cos lettuce salad, bacon, croutons, shaved parmesan, Caesar dressing, anchovy fillets & poached egg	
Soup of the Day	15
Fresh baked bread	

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 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)