SEASONAL MENU

Please dial '4' for In Room Dining Available daily from 11:00am-9:30pm. *Overnight from 10:00pm-6:00am

STARTERS

Soup of the day [*] Slow-cooked lamb Vinaigrette slaw	10 18
Compressed watermelon salad Aphrodite feta, Kalamata olives, mint, red onion	13
Quinoa superfood salad1Macadamia, pine nuts, pumpkin seeds, goji berries and silver beet1	5.5
Prawns and avocado cocktail Maryrose sauce, cos lettuce	19
MAINS	
Char-grilled pork fillet Black pudding, roasted honey apple, lattice chip	29 s
Sesame chicken Marsala mushroom cream, polenta chips, zucchini ribbons	29
Char-grilled rib eye 250gm On the bone with peppercorn jus, truffle mash	38
Pearl couscous Mediterranean grilled vegetables, beet and blood orange dressing	25
Seared salmon fillet Pea puree, crushed herbed new potatoes	29
Charred beef burger Served on brioche bun, bacon, Swiss cheese, tomato relish, mayo, mescalin and chips (burger cooked well done)	23
Tuscan spiced chicken burger Served on brioche bun, cream cheese pesto, roasted capsicum, rocket and chips	22
Prawn laksa A blend of fresh herbs and spices, rice noodles, seafood and coconut flavoured soup	29
Nasi Goreng*2Fried rice with chicken satay skewers2and prawn crackers2	7.5

Pizza* Ham, olives, pesto, feta and mushroom	23
Toasted sandwich*	18
Sourdough with ham, Swiss cheese and tomato	

DESSERTS

Tim Tam smash Malt biscuits, cream cheese and chocolate	16
Warm beetroot chocolate brownie Frozen yoghurt	17
Eton mess Crisp meringue, vanilla Chantilly cream, fresh mixed berries	16
Australian cheese board* Brie, blue, cheddar cheese, lavoch, quince pas	<i>20</i> te
Fruit plate* Seasonal sliced fresh fruit	18

SIDES

Chips	10
Sautéed summer vegetables	10
Roasted pear, rocket and parmesan salad	10
Potato mash	10

BEVERAGES

Chain of Fire Chardonnay	6.5	30
Ara Sav Blanc	10	43
Cool Woods Pinot Gris	9	40
Fiore Moscato	9	40
Josef Cromy Botrytis Riesling	17	45
Chain of Fire Merlot	6.5	30
Montalto Pennon Hill PN	17	70
Robert Oatley GSM	12	50
Endless Shiraz	9.5	42

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.



