

Dinner Menu

Starters

Garlic Turkish bread

8

Salt & pepper squid

14

With a smoky paprika aioli

Pumpkin soup

12

With pepitas and spiced pumpkin oil,
served with a toasted bread roll

Crispy pork belly

18

Slow roasted pork belly marinated in maple
syrup and served with apple cider puree

Mains

Creamy mushroom risotto

24

A mixture of mushrooms including porcini
and swiss brown, topped with parmesan

Chicken schnitzel

24

Freshly crumbed schnitzel served with fries,
salad and a choice of gravy or mushroom sauce

Crispy skin salmon

32

Topped with lemon and herb butter and
served with seasonal roasted vegetables

Slow cooked lamb shank

30

Served with mashed potato

Two lamb shanks

+4

Wagyu beef rump

34

Served with your choice of the following:
Mashed potato, fries or sweet potato fries
Garden salad or seasonal vegetables
Mushroom sauce or gravy

Sides

Fries

8

Mashed potato

8

Sweet potato fries

8

Seasonal vegetables

8

Garden salad

8

Desserts

Sticky date pudding

14

Topped with butterscotch sauce
and served with vanilla ice cream

Apple & rhubarb crumble

14

With vanilla custard

Chocolate mousse tart

14

Served with berry coulis and fresh cream

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.

Drinks Menu

Beer & Cider

	Bottle
Cascade Premium Light	7.5
Victoria Bitter	8.5
Pure Blonde	8.5
Great Northern	8.5
Carlton Black	8.5
Carlton Dry	8.5
Fat Yak Pale Ale	9.5
Corona	9.5
Little Green Cider	8.5

Spirits

Ask our team for the full selection From 8.5

Non-alcoholic

Pepsi	4
Pepsi Max	4
Lemonade	4
Ginger ale	4
Lemon lime & bitters	4
Sparkling mineral water	4
Orange mango mineral water	4
Bottled water	4
Red Bull	5

Wine

Sparkling	Glass	Bottle
Chain of Fire Sparkling NV	9.5	38
Veuve Tailhan Blanc de Blanc	12	44

White

Chain of Fire Sauvignon Blanc Semillon	9	38
Pikorua Sauvignon Blanc	12	45
Keith Tulloch Per Diem Pinot Gris	12	47
Plantagenet Three Lions Chardonnay	12	50

Rose

Luna Rosa Rosado	10	42
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Red

Chain of Fire Merlot	9	38
Rymill The Yearling Shiraz	10	42
Copia Cabernet Merlot	12	47
Copia Pinot Noir	12	47

Room Service

In room dining is available Monday to Thursday, 5pm to 10pm and Friday to Sunday 6pm to 9pm. Please dial 6701 to order. All orders incur a \$4 service fee.

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Salt & pepper squid	14
With a smoky paprika aioli	
Pumpkin soup	12
With pepitas and spiced pumpkin oil, served with a toasted bread roll	
Crispy pork belly	18
Slow roasted pork belly marinated in maple syrup and served with apple cider puree	

Mains

Creamy mushroom risotto	24
A mixture of mushrooms including porcini and swiss brown, topped with parmesan	
Chicken schnitzel	24
Freshly crumbed schnitzel with fries, salad and a choice of gravy or mushroom sauce	
Crispy skin salmon	32
Topped with lemon and herb butter and served with seasonal roasted vegetables	
Slow cooked lamb shank	30
Served with mashed potato	
Two lamb shanks	+4
Wagyu beef rump	34
Served with your choice of the following:	
Mashed potato, fries or sweet potato fries	
Garden salad or seasonal vegetables	
Mushroom sauce or gravy	

Sides

Fries	8
Mashed potato	8
Sweet potato fries	8
Seasonal vegetables	8
Garden salad	8

Desserts

Sticky date pudding	14
Topped with butterscotch sauce and served with vanilla ice cream	
Apple & rhubarb crumble	14
With vanilla custard	
Chocolate mousse tart	14
Served with berry coulis and fresh cream	

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Wine

Glass

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Great Northern	8.5
Carlton Black	8.5
Carlton Dry	8.5
Fat Yak Pale Ale	9.5
Corona	9.5
Little Green Cider	8.5

Spirits & Cocktails

Ask our team for our full selection

Glass

From 8.5

Non Alcoholic

Pepsi	4
Pepsi Max	4
Lemonade	4
Ginger ale	4
Lemon, lime & bitters	4
Sparkling mineral water	4
Orange mango mineral water	4
Lemon lime mineral water	4
Bottled water	4
Red Bull	5

Grab 'n' Go

Available for pick up from our Reception desk.

Please note that the conditions of sale of alcohol may vary. Please ask Reception.

Snacks

Chips	4.5
Nuts	4
Tim Tam	3.5
Chocolate	4
Lollies	6.5
Muesli bar	3.5
Noodle cup	4

Drinks

Still water small	3
Still water large	4.5
Soft drink	3
Red Bull	5
Giesen Sauvignon Blanc 375ml	18
Giesen Merlot 375ml	18
Carlton Dry	8.5
Corona	9

Travelodge Hotels practises the responsible service of alcohol.

It is an offence to supply alcohol to anyone who is intoxicated or under the age of 18.