

BREAKFAST

Served from 6.00am – 11.00am.

For all orders, please contact guest services on extension 77.

Please note an \$8 surcharge is applied to every order.



Continental Breakfast	14.00	Fruit Plate	15.00
2 slices of toasted bread, jam and butter, juice or milk		Selection of fresh fruit and berries	
English Breakfast	25.00	Coffee and Hot Chocolate	<i>Reg Large</i>
2 slices of toasted bread, pork sausages, bacon, hash browns, tomato, baked beans, mushrooms		Café Latte	6.00 6.50
Charcuterie	24.00	Cappuccino	6.00 6.50
2 slices of toasted bread, Chef's selection of cold cuts, cheeses, fresh vegetables		Espresso	5.50 6.00
Eggs to Order	21.00	Flat White	6.00 6.50
2 free-range eggs on toast with choice of white, wholemeal, multi-grain, sourdough, or gluten-free bread.		Mocha	6.00 6.50
Choice of boiled, poached, or fried eggs		Macchiato	6.00 6.50
3 Egg Omelette	23.00	Long Black	5.50 6.00
Choice of ham, onion, capsicum, tomato, mushroom, spinach, cheese		Hot Chocolate	6.00 6.50
Indigenous Omelette 	23.00	Tea Selection	
Warrigal greens, smoked kangaroo, native pepper		Chamomile	6.50
Housemade Bircher Muesli	21.00	Earl Grey	6.50
Organic oats, yoghurt, fresh berries, green apple (V)		Brilliant Breakfast	6.50
Chef-Crafted Pancakes	23.00	Jasmine Green Tea	6.50
Strawberries, clotted cream, maple syrup, hazelnuts		Peppermint	6.50
		Spiced Chai	6.50
		Juice	
		Orange, apple, or pineapple	6.50
		Smoothie of the Day	9.50
		Fresh Juice of the Day	14.50

ALL- DAY DINING

Served from 11.00am – 5.30pm.

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LIGHT

Soup of the Moment

Served with bread roll and butter

Thai Papaya and Prawn Salad

Cucumber, lychees, snow peas, bean sprouts, spring onion, river mint, chilli, fried shallots, peanuts (DF)

Ancient Grains Salad

Freekeh, wild rice, kale, pomegranate, pickled red onion, sultanas, native currants, almonds, wattle seed beetroot hummus, maple syrup, cumin dressing (VV)

Chicken Caesar Salad

Baby cos lettuce, lemon myrtle grilled chicken, white anchovies, pancetta, poached egg, parmesan, croutons

15.00	Curry of the Day	31.00
	Fragrant basmati rice, mango pickle, desert lime raita, papadums	
28.00	Grilled Swordfish	39.00
	Asian green vegetables, pickled muntries, roasted sesame, teriyaki sauce (DF)	
28.00	Oxtail Pappardelle	33.50
	Red wine braised, bush tomato, spiced carrot dust, parmesan	
	Mushroom Gnocchi	32.00
	Wild mushroom, garlic, and thyme sauce, Grated parmesan, sage, seablites (V)	
28.00	Gourmet Beef Burger	31.00
	Sweet bun, bush honey caramelised onion, Manchego cheese, lettuce, tomato, smoked paprika mayonnaise	
	Club Sandwich	29.50
	Lemon myrtle grilled chicken, bacon, fried egg, tomato, sweet mustard, cos lettuce, finger lime aioli	
	Barramundi Burger	31.00
	Brioche bun, kale, roasted tomato, red onion, native tartare sauce	
	Aussie Vegan Burger	29.50
	Vegan patty, vegan cheddar, bush tomato, lettuce, onion, pickles, vegan aioli (VV)	

DAY DINING

Served from 11.00am – 10:00pm

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DESSERTS

Desert Honey Macadamia 	19.50
Desert honey macadamia praline and vanilla mousse	
Illawara Chocolate Mousse 	19.50
Chocolate mousse, Illawara plum gel, vanilla Chantilly cream	
Finger Lime Mousse 	19.50
Finger lime mousse, finger lime gel, almond sable, lemon glaze	
Orange and Chocolate Wattle Seed 	19.50
Vegan orange cake, chocolate wattle seed cream, dark chocolate coating (GF, VV)	
Australian Cheese Selection 	31.00
Lavosh crackers, quince paste, grapes, roasted nuts	

IN-ROOM DINING

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CHILDREN'S MENU

Served from 11.00am – 10.00pm.

Includes 1 soft drink or juice per meal

Macaroni	19.50
Macaroni, cheese sauce (V)	
Cheeseburger	19.50
French fries, gherkins	
Grilled Fillet Mignon	19.50
Sautéed vegetables, mashed potato (GF)	
Tempura Battered Barramundi	19.50
French fries, tomato sauce	

OVER-NIGHT DINING

Served from 5.30pm – 6.00am.

Chicken Caesar Salad 	28.00
Baby cos lettuce, lemon myrtle grilled chicken, white anchovies, pancetta, poached egg, parmesan, croutons	
Curry of the Day 	31.00
Fragrant basmati rice, mango pickle, desert lime raita, papadums	
Aussie Vegan Burger 	29.50
Vegan patty, vegan cheddar, bush tomato, lettuce, onion, pickles, vegan aioli (VV)	
Gourmet Beef Burger 	31.00
Sweet bun, bush honey caramelised onion, Manchego cheese, lettuce, tomato, smoked paprika mayonnaise	
French Fries 	12.00
Chipotle, bush tomato aioli	
Australian Cheese Selection 	31.00
Water crackers, quince paste, grapes, roasted nuts	

IN-ROOM BEVERAGES

Served from 12.00pm – 9.00pm.

For all orders please contact guest services on extension 77.

Please note an \$8 surcharge is applied to every order.

All beverages are subject to availability.



SPARKLING WINE AND CHAMPAGNE

De Bortoli ‘Lorimer’ Brut <i>NSW</i>	14.00	60.00
Bandini Prosecco NV <i>Veneto, Italy</i>	15.00	60.00
Taittinger Réserve Brut NV <i>Reims, France</i>	190.00	
Moët & Chandon Brut Imperial <i>Epernay, France NV</i>	210.00	

WHITE WINE

De Bortoli ‘Legacy’ Sauvignon Blanc <i>NSW</i>	14.00	60.00
Shaw & Smith Sauvignon Blanc <i>Adelaide Hills, SA</i>		99.00
Catalina Sounds Sauvignon Blanc <i>Marlborough, New Zealand</i>	17.50	85.00
De Bortoli ‘Legacy’ Chardonnay <i>NSW</i>	14.00	60.00
Credaro “Five Tales” Chardonnay <i>Margaret River, WA</i>	15.50	67.00

<i>Glass</i>	<i>Bottle</i>	WHITE WINE	<i>Glass</i>	<i>Bottle</i>
		In Dreams Chardonnay <i>Yarra Valley, VIC</i>		80.00
		Shaw & Smith M3 Chardonnay <i>Adelaide Hills, SA</i>		140.00
14.00	60.00	De Bortoli ‘Legacy’ Pinot Grigio <i>NSW</i>	14.00	60.00
		Rutherglen Estate Pinot Grigio <i>Rutherglen, VIC</i>		70.00
		Tar & Roses Pinot Grigio <i>Nagambie, VIC</i>		75.00
		Tim Smith Wines Viognier <i>Eden Valley, SA</i>		85.00
		Nick Spencer Gruner Veltliner <i>Tumbarumba, NSW</i>		99.00
		ROSÉ WINE		
14.00	60.00	De Bortoli ‘Legacy’ Rosé <i>NSW</i>	14.00	60.00
		Yangarra Estate Grenache Rosé <i>McLaren Vale, SA</i>		85.00

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RED WINE		<i>Glass</i>	<i>Bottle</i>	RED WINE		<i>Glass</i>	<i>Bottle</i>
First Creek Botanica Pinot Noir <i>NSW</i>	14.00	60.00		Yabby Lake Single Vineyard Syrah <i>Mornington Peninsula, VIC</i>			115.00
42 Degrees South Pinot Noir <i>Coal River Valley, TAS</i>	18.00	90.00		Pennys Hill ‘Malpas’ Merlot <i>McLaren Vale, SA</i>	18.00		85.00
Felton Road Bannockburn Pinot Noir <i>Central Otago, New Zealand</i>		215.00		Head GSM <i>Barossa, SA</i>			85.00
Hesketh Cabernet Sauvignon <i>Coonawara, SA</i>	14.00	65.00		Dal Zotto Sangiovese <i>King Valley, VIC</i>			85.00
Leeuwin Estate Prelude Cabernet Sauvignon <i>Margaret River, WA</i>		105.00		La Linea Tempranillo <i>Adelaide Hills, SA</i>			95.00
De Bortoli ‘Legacy’ Shiraz <i>NSW</i>	14.00	60.00		Tar & Roses Nebbiolo <i>Heathcote, VIC</i>			135.00
Bruno Shiraz <i>Barossa Valley, SA</i>	15.50	70.00		DESSERT WINE			
Tim Smith Wines ‘Bugalugs’ Shiraz <i>Barossa Valley, SA</i>		85.00		Frogmore Creek Iced Riesling 375ml			85.00
				<i>Coal River Valley, TAS</i>			

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COCKTAILS

Lemon Myrtle Mojito 
Bacardi rum, lime, fresh mint, lemon myrtle syrup, topped with soda water

Ilkari Collins
Koala gin, bloody shiraz gin, lemon, warrigal, soda

Dreamtime Sands 
Vodka, chambord, lychee liquer, hibiscus, lemon, pineapple juice

BEERS & CIDER

James Boags Light
James Squire 150 Lashes
5 Seeds Cider Crisp
Heineken
Stone & Wood Pacific Ale
James Boags Premium

27.50	Tanqueray Gin	13.00
	Bombay Sapphire Gin	15.00
	Hendrick's Gin	20.00
27.50	Green Ant Gin 	20.00
	Ketel One Vodka	13.00
	Belvedere Vodka	16.00
	Grey Goose Vodka	16.00
27.50	El Jimador Reposado Tequila	13.00

GIN, VODKA, TEQUILA

WHISKEY & BOURBON

	Canadian Club	13.00
	Johnny Walker Black	13.00
	Chivas Regal 12yr	13.00
	Monkey Shoulder	14.00
	Talisker 10yr	17.00
	Jack Daniels	14.00
	Makers Mark	14.00

MINERAL WATER

	Yaru Still 750ml	12.00
	Yaru Sparkling 750ml	12.00

 *Indigenous Flavours: Cocktails marked with this symbol have been carefully crafted by our team of bartenders to celebrate the ancient flavours of Indigenous Australia.*