

In-room dining menu

available from 11.00am – 10.30pm, daily

room service tray charge \$5

small to medium plates

housemade sourdough \$4 per person

daily selected oysters with mignonette dressing \$3.50 each

steamed baby bok choy & choy sum \$9

leaf salad with french vinaigrette \$8

frites \$8

marinated olives, baba ganoush & sourdough \$12

cured salmon, dill, capers, lemon & crème fraiche \$20

sliced bresaola & prosciutti with house pickles \$20

fior di latte caprese \$17

larger plates

crispy confit duck leg, salad of frisse, lentils, bacon & sherry \$26

pale ale battered rockling, tartare, cos & frites \$29

spaghettoni with tiger prawns, crab, garlic, chili & olive oil \$34

northern territory barramundi fillet with chinese greens, shitake & oyster mushrooms with sauce aigre-doux \$38

veal schnitzel & spicy coleslaw \$37

potato gnocchi with swiss brown mushrooms, asiago & chives \$29

from the grill

steaks served with dressed leaf salad and frites. your choice of bernaise, pepper sauce or dijon mustard.

180g gippsland grainfed sirloin 'minute' steak \$28

300g jacks creek angus scotch fillet \$45

bbq angus cheeseburger with frites \$18

something sweet

fresh seasonal fruit salad with organic yoghurt \$13

chocolate brulee tart with smoked hazelnut & salted caramel \$16

caramelized brioche with poached cherries & honey ice cream \$16

artisan cheese selection served with oatmeal crackers & quince \$21