



FRESHLY BAKED

Freshly Baked Focaccia – Olive Oil & Balsamico (V)	\$7.0
Garlic Toast – Smoked Cream Cheese (V)	\$9.0

DINNER MENU

17.30 – 20.30

MOUTHWATERING ENTREES

Fennel Cured Salmon - Cream Cheese– Capsicum – Rye – Lemon	\$15.0
Chowder – Mussels – Fish – Squid – Cream – Garlic Toast	\$15.0
Venison Carpaccio – Beets – Horseradish – Parmesan – Croutons	\$15.0
Mushroom Arancini – Black Pepper Mayo – Salted Lemon (V)	\$15.0

THE HOT KITCHEN MAINS

Daily Catch – Herb Risotto - Mustard Herbs – Tomato Powder	\$35.0
Beef Fillet – Beer and Honey Sauce – Jerusalem Artichokes – Crisps	\$35.0
Korean Pork Belly – Asian Coleslaw – Daikon – Sticky Rice	\$35.0
Green - Herb Risotto – Parmesan – Leaves – Feta (V)	\$35.0

SWEET FINISH

Shropshire Brulee - Vanilla – Liquorice – Sorbet	\$15.0
Valrhona to Valhalla - Chocolate Cremeaux – Sorbet – Crunch	\$15.0
Gingerbread – Rum Braised Pineapple – Passion Fruit Ice Cream	\$15.0

TWO COURSES \$45.0

THREE COURSES \$55.0



Bar and room Service Snack Menu

Available 16.00 - 22.00

Dirty Burger	\$19.0
Beef – Teriyaki – Cheese – Bacon – Caramelised Onion – Wedges – Aioli	
Platter for two	\$20.0
Beef Rilette – Samosas – Mini Corn Fritters – Dipping Sauces	
Homemade Beef Lasagne	\$18.0
Hand Cut Prime Beef - Béchamel Sauce – Tomatoes - Parmesan – Salad	
Panini	\$16.0
Parma Ham – Brie – Sundried Tomato – Wedges	
Toastie	\$12.0
Bacon - Cheese – Tomato - Fries	
Soup of the Day	\$14.0
Served with Garlic Toast	



After Hours room service Snack Menu

Available 22.00 - 16.00

Homemade Beef Lasagne	\$18.0
Hand Cut Prime Beef - Béchamel Sauce – Tomatoes - Parmesan – Salad	
Panini	\$16.0
Parma Ham – Brie – Sundried Tomato – Salad	
Toastie	\$12.0
Bacon - Cheese – Tomato - Salad	
Soup of the Day	\$14.0
Served with Garlic Toast	