SERVICE



SEASONAL CRUDITÉS BOWL with Ranch Dressing and Hummus V, GF	5
FRIED POTATO WEDGES with Chives, Sour Cream and Sweet Chilli Sauce V. NF. GF	7
SOUP OF THE DAY with Crusty Bread	6
BAKED NACHOS with Shredded Cheese, Guacamole, Tomato Salsa and Sour Cream NF +Add Beef Chilli con Carne	10
AUSSIE OUTBACK BURGER * on a Sesame Bun with Cheddar Cheese and Onion Relish NF	11
CHEESE PLATE with Crackers, Watermelon Jam and Dried Fruit V, NF, GFR	7
SLICED SEASONAL FRESH FRUIT PB, NF, GF	7
SLICED SEASONAL FRESH FRUIT	3

POTATO CHIPS

Smiths Chips Cheese & Onion Crinkle Cut	3.50
Smiths Chips BBQ Crinkle Cut	3.50
Smiths Chips Salt & Vinegar Crinkle Cut	3.50
Doritos- Cheese Supreme	3.50
Red Rock Deli Honey Soy Chicken Potato Chip	4
NIITS	

Snacks

Nobbys Peanuts Salted

4



ROAST BEEF BAGUETTE with Gherkins, Tomato, Spanish Onion and Mustard Mayonnaise NF, GFR	11
TANDOORI SPICED CHICKEN PITA POCKET with Coriander Yoghurt, Cucumber and Tomatoes NF	10
MOROCCAN FALAFEL WRAP Fried Chickpea Patties with Harissa , Dairy-free Cheese and Tabouli in Flour Tortilla PB	10
AUSSIE OUTBACK BURGER * on a Sesame Bun with Cheddar Cheese and Onion Relish NF	11
BEEF STEAK , ONION & MUSHROOM PIE with Dark Beer Gravy and Pastry Crust NF	12
AMERICAN HOT DOG with Caramelised Onions, Pickled Jalapenos and Thick Yellow Cheese Sauce	11
STICKY BBQ PORK SPARERIBS with Creamy Cabbage and Pineapple Slaw	12

CAESAR SALAD with Parmesan Cheese and Garlic Croutons V, NF, GFR +Add Anchovies or Chicken Tenders SOUP OF THE DAY with Crusty Bread

This menu is available between 10:00am to 11:00pm

Please call room service to place your order and for tray pickup after your meal.

The number for room service can be found in your room folder.

Please allow up to 30 minutes for preparation and delivery.



LASAGNA DI MANZO Beef Lasagna, Tomato, Mozzarella & Parmesan NF	16
MARGHER ITA VERACE San Marzano Tomatoes, Fior Di Latte, Basil and Extra Virgin Olive Oil V. NF	14
DIAVOLO San Marzano Tomatoes, Fior Di Latte , Very Hot Salami and Rocket <i>NF</i>	16
CARNIVORA San Marzano Tomato, Fior Di Latte, Mild Salami, Prosciutto Cotto and Fresh Basil	18
NUTELLA CALZONE Nutella Filled Pizza Pocket V	12



CITRUS CHEESE CAKE Zesty Delight with Stewed Strawberry Compote V, NF	7
CHOCOLATE FUDGE SLICE Hazelnut Sponge and Rich Dark Chocolate V	7
CHEESE PLATE with Crackers, Watermelon Jam and Dried Fruit V, NF, GFR	7
SLICED SEASONAL FRESH FRUIT PB, NF, GF	7

*Burgers may be cooked to order.

Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.



BUBBLES

MOËT & CHANDON IMPÉRIAL CHAMPAGNE France	98
ROTHBURY SPARKLING CUVEE Hunter Valley	37
DE BORTOLI, PROSECCO King Valley	37
BROWN BROTHER'S ZIBIBO ROSE SPARKLING Victoria	43

ROSE & MOSCATO

BROWN BROTHER'S, MOSCATO,	40
King Valley	
TYRRELL'S LOST BLOCK, GRENACHE ROSE Margaret River	37
LA BOHÈME ACT TWO, PINOT NOIR ROSE Yarra Valley	43

BEER

PERONI NASTRO AZZURA	10
GREAT NORTHERN SUPER CRISP	9.50
ASAHI SUPER DRY	10
PURE BLONDE	9.50
SOMERSBY APPLE CIDER	9.50
4 PINES PACIFIC ALE	9.50
COOPERS MID ALE	9
VICTORIA BITTER	9

SOFT DRINKS

PEPSI	3.50
PEPSIMAX	3.50
SUNKIST	3.50
LEMONADE	3.50
SOLO LEMON	3.50
RED BULL	6.25

WHITE WINE

TYRELL'S BEYOND BROKE ROAD SAUVIGNON BLANC Orange, NSW	39
OYSTER BAY, SAUVIGNON BLANC Marlborough	42
GLANDORE ESTATE DPJ, CHARDONNAY Hunter Valley	53
LA BOHÈME ACT THREE, PINOT GRIS Yarra Valley	43
MARGAN ESTATE, CHARDONNAY Hunter Valley	40
ROB DOLAN TRUE COLOURS, CHARDONNAY Yarra Valley	44
LEASINGHAM BIN 7, RIESLING, Clare Valley	47
RED WINE	
LOCK & KEY PINOT NOIR Tumbarumba	43
KATNOOK FOUNDERS BLOCK, MERLOT Coonawarra	40
CHATEAU TANUNDA GRAND BAROSSA, SHIRAZ Barossa	53
GLANDORE ESTATE, SHIRAZ Hunter Valley	58
MARGAN ESTATE, CABERNET SAUVIGNON Hunter Valley	54
DE BORTOLI ROSE ROSE, SANGIOVESE	39

All wines are available by bottle only.

King Valley

Alcohol is only available from 10:00am to 11:00pm.

We are committed to responsible service of alcohol.

There may be times when we consider it appropriate to refuse the service of alcohol to a guest for any reason.

Guests must be 18 years or over to purchase or consume alcohol.

Please remember, it's against the law for anyone – even a family member – to buy alcohol for a minor under 18.

Please drink responsibly.