

TO EAT

We've got your meal in the bag, literally...

All meals are conveniently packaged using eco-friendly packaging to stay hot and fresh on the go or to enjoy in the comfort of your guest room.

Delivery to your room incurs a \$6.00 fee, alternatively your meal can be collected without a fee at The Eatery during breakfast or The Best Brew Bar & Kitchen during lunch & dinner.



BREAKFAST

Served Monday to Sunday from 6:30am to 10:30am.

CONTINENTAL BREAKFAST

Banana Bread	\$4.50
Served with butter	
Fresh Croissant	\$5.00
Served with butter	
Bakery Box	\$7.00
Selection of chocolate croissant, escargot Danish and mini muffin	
Muesli Crunch	\$7.50
Toasted muesli served with yoghurt	
Fruit Salad	\$10.00
Fresh seasonal fruit served with natural Greek yoghurt	

HOT BREAKFAST

Bacon & Egg English Muffin	\$6.50
Grilled bacon, fried egg and BBQ sauce	
Breakfast Wrap	\$7.50
Steak with scrambled eggs and BBQ sauce	
Toasted Croissant	\$8.00
Ham and cheese	
Pancake Stack	\$14.00
Three fluffy mini pancakes with fresh berries and maple syrup	

Please advise the In-Room Dining Attendant should you have any special dietary requirements, food allergies or food intolerances. State Law prohibits the sale or consumption of alcohol by persons under the age of 18 years. Delivery to your room incurs a \$6.00 charge per order. For orders under \$10.00, no delivery charges apply (only applicable for one order per day). Alternatively, your meal bag can be collected without a delivery fee in The Eatery during breakfast or The Best Brew during lunch and dinner

LUNCH & DINNER

Served Monday to Sunday from 10:30am to 10:30pm.

SALADS

Classic Caesar \$18.00

Torn romaine lettuce, croutons, bacon bits, boiled egg, Parmesan tossed in Caesar dressing v

- With Grilled Chicken \$22.00

Kale & Quinoa Salad \$18.50

Capsicum, cherry tomatoes, feta, red onion, semi-dried tomato, olives, homemade harissa with fresh coriander *gf, v*

Chickpea Salad \$20.00

Almonds, parsley, red onion, dates, hummus, tahini, lemon juice, olive oil, fennel, orange segments v

- With Grilled Moroccan Lamb \$25.00

MAINS

Soup of the day \$14.00

With crusty bread v

Vegetable Tart Tartin \$14.00

Cherry tomato, caramelised onion, capsicum with salad v

Trio of Cajun Chicken Tacos \$15.00

Guacamole, fresh tomato salsa, spicy mayo in a soft tortilla

Vegetarian Curry \$20.00

Paneer served with jeweled rice and papadum

Chicken Curry \$22.00

Served with jeweled rice and papadum

French Cheese Board \$24.00

Fourme d'Ambert blue cheese, Cantal mature cheddar, Delice d'Argental triple brie, grissini, lavosh cracker v

Grazing Board \$24.00

Jamón curado, copa, salami, baguette, cornichons, lavosh crackers, bocconcini

LUNCH & DINNER (CONTINUED)

PASTA

Pappardelle Boscaiola \$20.00

Bacon, enoki, shimeji & oyster mushrooms in a garlic & cream sauce tossed through ribbons of pappardelle pasta topped with crispy shiitake mushrooms

Linguine Marinara \$26.00

Prawns, mussels, scallops, squid in a Napoletana sauce tossed with linguine pasta, fresh basil

BURGERS AND SANDWICHES

Classic Burger \$18.00

Chargrilled beef patty, cheddar, red onion, lettuce, tomato, gherkin, with fries and tomato relish, corn relish, guacamole on the side

Portuguese Chicken Burger \$20.00

Peri-peri chicken breast, mixed leaf & coriander salad, red onion, tomato, sweet chilli, mayo with fries

Club Sandwich \$24.00

Grilled chicken breast, mayo, lettuce, tomato, bacon, fried egg on toasted white bread with fries

PIZZA

Margherita \$18.00

Tomato sauce, plenty of mozzarella, fresh basil v

Florentine \$20.00

Spinach, cherry tomatoes, red onion, Kalamata olives, mozzarella, crumbled feta v

Parma Ham, Rocket & Tomato \$24.00

Garlic, shaved Parmesan, drizzle of balsamic glaze

Peri-Peri Chicken \$22.00

Roasted capsicum, red onion, bocconcini, mozzarella, peri-peri mayo

Gluten Free Base \$4.00

Please advise the In-Room Dining Attendant should you have any special dietary requirements, food allergies or food intolerances. State Law prohibits the sale or consumption of alcohol by persons under the age of 18 years. Delivery to your room incurs a \$6.00 charge per order. For orders under \$10.00, no delivery charges apply (only applicable for one order per day). Alternatively, your meal bag can be collected without a delivery fee in The Eatery during breakfast or The Best Brew during lunch and dinner.

Flip for more ▼

LUNCH & DINNER (CONTINUED)

ON THE SIDE

Bucket of Fries *v* \$7.00

Rocket, Pear & Parmesan Salad *v gf* \$8.00

Steamed Seasonal Greens *v gf* \$8.00

Bucket of Wedges *v* \$9.00

With sour cream, sweet chilli

Additional Sauces \$1.00

Aioli, Mayo, Sweet Chilli or Sour Cream

DESSERTS

Gelati Jar \$7.00

150ml 'Gelista' artisan handmade gelato

- Lightly salted caramel macadamia

- Ricotta, fig & honey

- Blood orange and dark chocolate

Fresh Fruit Salad

Natural Greek yoghurt *gf* \$10.00

Brownie \$10.00

Warm dark chocolate brownie with crème anglaise

Apple Tart Tartin

With crème fraîche, fresh raspberries \$12.00

KID'S CORNER

Fruit Salad *gf* \$5.00

Cheesy Pizza

Homemade tomato sauce base, lots of mozzarella cheese \$8.00

Chicken Nuggets

Crumbed chicken pieces with fries \$10.00

Fish & Chips

Deep fried battered fish with fries \$12.00

Fish of the Day

Grilled fish with seasonal steamed vegetables *gf* \$14.00

Gelati Jar

\$7.00

- Lightly salted caramel macadamia

- Ricotta, fig & honey

- Blood orange and dark chocolate

Please advise the In-Room Dining Attendant should you have any special dietary requirements, food allergies or food intolerances. State Law prohibits the sale or consumption of alcohol by persons under the age of 18 years. Delivery to your room incurs a \$6.00 charge per order. For orders under \$10.00, no delivery charges apply (only applicable for one order per day). Alternatively, your meal bag can be collected without a delivery fee in The Eatery during breakfast or The Best Brew during lunch and dinner.