

LARDER

IN ROOM DINING

Entrees

- Warm artisan bread rolls served with whipped Lard Ass butter, delivering rich dairy notes and a soft, pillowy crumb. \$14
- Golden croquettes with molten provolone and spicy nduja, lifted by a fresh lime and tarragon mayonnaise. \$27
- Sweet and spicy chicken wings, soy and ginger glaze (8) \$26
- Crisp crumbed zucchini with a tender centre, paired with roasted garlic and lemon aioli (GF, V) \$24
- Sweet candied beetroot baked with tangy goat's cheese in a crisp tart shell, finished with a peppery watercress salad. (V)\$26

Mains

- Succulent monkfish wrapped in prosciutto, served over creamy saffron risotto with sweet pea purée and chilli crisp. (A) \$42
- Rosy lamb loin paired with soft polenta, sweet-sour caponata and pickled mustard seeds for balance and depth. \$57
- Char-grilled porterhouse topped with spiced gochujang cafe de Paris butter, served with smooth cauliflower purée and maple miso roasted carrots. \$59
- Juicy brined roast chicken served with sweet candied yams, buttered Brussels sprouts and vibrant purple carrot purée. \$38
- Slow-braised kangaroo ragù with deep, earthy flavours, tossed through ribbons of mafaldine pasta and finished with aged cheese. \$36
- Bow-tie pasta coated in rich sun-dried tomato pesto, finished with creamy Meredith goat's cheese. (V) \$36

Sides

- Crisp baby gem lettuce tossed with classic Caesar dressing, crunchy croutons, bacon crisps, anchovy and shaved Parmesan. \$24
- Crisp roasted kipfler potatoes tossed with spicy nduja and herbs. \$18
- Roasted heirloom carrots glazed in sweet maple miso, finished with toasted sesame seeds for savoury depth and warmth. \$18
- Hand-cut fries, double cooked until crisp, served with mustard mayonnaise. \$14

Dessert

- Chocolate filling with toasted pecans in a crisp pastry shell, served with vanilla bean ice cream. \$17
- Tender poached quince and sharp raspberries topped with buttery crumble, paired with Baileys-infused ice cream. \$19

Kids

- Lightly crumbed free-range chicken, baked or shallow fried, served with steamed vegetables and kipfler potatoes. \$19
- Grass-fed beef patty, cheddar, soft bun, tomato and ketchup. Served with house chips or carrot sticks. \$19
- Fresh local fish, lightly grilled, served with potatoes and greens. \$19(I)
- Short pasta in slow-cooked tomato sauce with hidden vegetables and Parmesan. \$19
- Pasta tossed with olive oil, seasonal vegetables, and grated cheese. \$19

\$6 service charge applies for room delivery.

Seafood classification origin legend

(A) Australian (I) Imported (M) Mixed

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please advise our team of any food allergies when ordering. (A) Australian (I) Imported (M) Mixed.

A 15% surcharge applies on public holidays.