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## BREAKFAST MENU

6.30am – 11.00am

Please dial Restaurant (1333) for service.

A \$5 room service charge applies to all orders.

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### BREAKFAST

|  |    |
|--|----|
| Locally baked croissant with your favourite condiment                        | 6  |
| Cereal, with cold or warm milk   | 6  |
| Handcrafted sourdough, rye or gluten free, served with butter and preserves  | 8  |
| Free range eggs, poached, fried or scrambled, on handcrafted sourdough       | 15 |
| Almond milk chia, coconut yoghurt, mango, berries, supernuts                 | 16 |
| Organic granola, hemp seed, coconut yoghurt, summer fruit                    | 14 |
| Smashed avocado, spinach, poached eggs, marinated feta, dukkah, on sourdough | 22 |
| Tasmanian smoked salmon, poached eggs, toasted rye, crème fraiche, dill      | 22 |

|  |    |
|--|----|
| Carrot hummus, baby carrot, sweet potato, avocado, spinach, candied pumpkin seeds, fried egg | 20 |
| Heirloom tomato, pesto, mozzarella, on sourdough   | 18 |
| What's the omelette?   | 22 |
| Bacon, lettuce, tomato, cheese, aioli roll   | 11 |
| – Add a fried egg  | 4  |

### SIDES

|                                |   |
|--------------------------------|---|
| Marinated tofu                 | 6 |
| Smokehouse bacon               | 5 |
| Field mushrooms                | 5 |
| Avocado                        | 6 |
| Tasmanian salmon               | 7 |
| Chorizo                        | 7 |
| Spinach                        | 5 |
| Blistered cherry tomato, basil | 5 |



ALL DAY DINING  
Midday – 10.00pm

Please dial Restaurant (1333) for service.  
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SANDWICHES

|  |    |
|--|----|
| Pulled pork roll, asian slaw   | 18 |
| Chargrilled steak sandwich, Swiss cheese, caramelised onions, mustard mayo, and French fries | 25 |
| Your choice of ham, cheese and tomato in a toasted Panini                                    | 18 |
| All served with French fries   |    |

CHARCUTERIE  
& ACCOMPANIMENTS

|   |    |
|---|----|
| Selection of smokehouse cold cut meats, served with chargrilled sourdough and pickles |    |
| – For two   | 25 |
| – For four  | 34 |
| Warm olives   | 6  |
| Cheddar   | 8  |

We will try our best to accommodate personal changes, however during peak periods this may not be possible.

SMALL

|   |    |
|---|----|
| Grilled chorizo, asparagus, jamon, broad beans, sherry emulsion         | 16 |
| Grilled calamari, cucumber & daikon salad, fresh herbs, sauce nero      | 22 |
| Lamb cutlets, sweet potato purée, fatoush salad, sumac yoghurt          | 24 |
| Roasted cauliflower, hummus, crispy chickpeas, sultanas, tahini yoghurt | 19 |
| Coconut tofu salad, cashews, peanuts, wombok                            | 20 |
| Poached chicken salad, cucumber, walnut leaves, lemon dressing          | 22 |

SIT BACK AND UNWIND,  
WE'LL BRING YOUR PICKS  
STRAIGHT TO YOUR NEST.

Please ask us for our everchanging specials.  
Please inform restaurant staff if you have any allergies.

LARGE

|   |    |
|---|----|
| 350g dry aged rib eye. Chargrilled and served with garlic mash, roasted shallots, black garlic butter, red wine jus | 45 |
| 250g porterhouse. Chargrilled and served with garlic mash, roasted shallots, black garlic butter, red wine jus      | 38 |
| Zattar infused lamb rump, hummus, smoked eggplant, lamb jus, baby veg   | 36 |
| Wagyu beef burger, tomato, relish, bacon, aged tasty cheese, pickles  | 27 |
| Chicken tikka masala, saffron rice, beetroot raita, pappadum  | 29 |
| Crispy market fish and chips, tartare   | 25 |
| Beetroot risotto, sage and walnut butter, goats cheese  | 31 |
| What's the fishmonger's selection?  | 37 |

SIDES

|  |    |
|--|----|
| Garden salad                                 | 9  |
| Heirloom tomato, bocconcini, basil           | 13 |
| Steamed broccoli, chilli, garlic, walnuts    | 12 |
| Roasted carrot salad, harissa, olives, herbs | 12 |
| French fries, aioli                          | 10 |

SOMETHING SWEET

|   |    |
|---|----|
| Vanilla pannacotta, mango lychee, mint, coconut crumb | 14 |
| Cheesecake, macadamia ice cream, blueberry compote    | 14 |
| Three cheeses platter, quince, dried fruits, lavosh   | 29 |

SOMETHING WET

WINE

|  |       |
|--|-------|
| Sauvignon Blanc<br>Munamuna, Marlborough NZ        | 11/44 |
| Chardonnay<br>Flametree Embers, Margaret River, WA | 12/52 |
| Pinot Noir<br>Ingram Rd, Yarra Valley, VIC         | 12/52 |
| Tempranillo<br>Radio Boka, Valencia, Spain         | 11/44 |

Please ask for our selections of beer, spirits, cocktails and premium wines.

HOT

|               |   |
|---------------|---|
| Coffee or tea | 4 |
|---------------|---|



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## OVERNIGHT MENU

10.00pm – 6.30am

Please dial Restaurant (1333) for service.  
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### NIGHTTIME NIBBLES

#### PIZZAS

Margherita; cherry tomato, basil, 18  
bocconcini

Salami; capsicum, olives, mozzarella 20

#### SANDWICHES

Pulled pork roll, asian slaw 18

Cajun grilled chicken, kaleslaw, 20  
avocado cheese wrap

Coconut crusted tofu, salad roll 18

Your choice of ham, cheese and 18  
tomato in a toasted Panini

All served with French fries

#### HOT

Spicy honey soy chicken wings 18

Hot fries, aioli 10

### SOMETHING SWEET

Cheesecake, macadamia ice cream, 14  
blueberry compote

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MORE OF A NIGHT OWL?  
DON'T FLUTTER,  
WE'LL STILL FEED YOU.

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Please inform restaurant staff if you have any allergies.