

## ROOM SERVICE

Please dial 6548 to place your order

Room service available  
10.00am to 10.00pm  
Monday - Sunday

Please note all orders attract a \$5.00  
service fee

## SNACKS - SMALLER

Garlic cob loaf - cultured butter - pecorino  
7

Local oysters - shucked to order (gf)

Natural - fresh lemon  
1/4 doz | 12

Pancetta kilpatrick  
1/4 doz | 14

Potato & leek soup - pancetta  
white truffle oil - toasted gruyere melt (v)  
15

Salt & pepper squid  
watercress & citrus salad - red pepper aioli (gf)  
18

Bruschetta - chard sourdough - mozzarella  
crushed peas - chilli - mint (v)  
16

Pan seared scallops - cauliflower  
sugar snaps - serrano (gf)  
18

Ricotta gnocchi - heirloom tomatoes  
walnuts - goats curd - dill (v)  
E | 19 M | 32

## CHARCUTERIE

Charcuterie board

House selected local and international meats  
Hand sliced to order

Served with - green tomato relish - olives  
lavosh - artisan breads & accompaniments  
small | 19 large | 28

## LARGER

Roasted pork belly - ricotta gnocchi  
rapini - celeriac  
34  
+ scallops | 40

Saltwater barramundi - spring greens  
sauce vierge - white bean puree (gf)  
34

Seafood linguine - mussels - vongole - squid  
fish - baby tomatoes - basil - garlic - chilli  
32

Mushroom risotto - smoked speck - asparagus  
sage - goats cheese fraiche - pecorino (gf)  
28

Braised local lamb shoulder - creamed potatoes  
salted zucchini - salsa verde - cress (gf)  
35

Free range chicken - cos lettuce  
reggiano parmesan - soft egg - pancetta  
croutons - anchovy dressing  
28

Beef burger - toasted cob - swiss cheese  
chipotle aioli - double smoked bacon - fries  
27

Tempura flathead tails - young leaves - fries  
house made tartar sauce  
27

## LOCAL BEEF

Grill - All cuts served with baby potatoes -  
sauce bordelaise (gf)

Scotch 300g grain fed 42

Porterhouse 300g grass fed 38

## ACCOMPANIMENTS

Fries - rosemary salt - roasted garlic aioli (v)  
9

Roasted cauliflower - smoked yoghurt  
feta - curry leaves (gf,v)  
10

Spiced pumpkin - salted ricotta  
honey - mint (gf,v)  
9

Vine tomatoes - lebanese cucumbers  
mozzarella - fresh oregano - black olives (gf,v)  
8

Baby potatoes - burnt butter  
crisp sage (gf,v)  
8

Spring greens - verjuice - olive oil  
lemon (gf,v)  
9

## SWEETS

Vanilla panna cotta - strawberry cider  
basil (gf)  
16

Salted chocolate pudding - pistachio  
strawberry sorbet  
16

2 local cheeses - fennel lavosh  
accompaniments  
25

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**VINO - GLASS**

<b>BUBBLES</b>	<b>G</b>
De Bortoli Bancroft Bridge Brut, NSW	9.5
Veuve D'Argent Cuvee Prestige Blanc de Blanc Brut, France	11.5
La Gioiosa Valdobbiadene Prosecco Superiore DOCG, Italy	11.5
<b>WHITE</b>	
De Bortoli Bancroft Bridge Sauvignon Blanc, NSW	9.5
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, Central Otago NZ	11
Hently Farm Riesling, Eden Valley, SA	10.5
Leura Park Pinot Gris, Bellarine Peninsula, VIC	11.5
Allinda Chardonnay, Yarra Valley VIC	10.5
Hamelin Bay Chardonnay Margaret River WA	12
<b>PINK</b>	
Match Point Rose, Rylstone NSW	10
Audrey Wilkinson Moscato Hunter Valley NSW	11
<b>RED</b>	
De Bortoli Bancroft Bridge Cabernet Merlot, NSW	9.5
Ara Pinot Noir, Marlborough NZ	11
Dalrymple Pinot Noir, Tamar Valley TAS	14.5
Earthworks Shiraz, Barossa SA	10
Heathcote Cravens Place Shiraz Heathcote VIC	11.5
Le Marquis Cabernet Sauvignon Rylstone NSW	11
Vasse Felix Filius Cabernet Sauvignon Margaret River WA	12
<b>STICKY</b>	
Heggies Vineyard Botrytis Riesling Eden Valley, SA	9.5
Galway Pipe Grand Tawny, SA	9.5

**BREWED**

<b>TAP</b>	<b>15oz   20oz</b>
James Boags Draught, TAS	8.5   11.5
Furphy Refreshing Ale, VIC	9.5   12.5
Heineken, Netherlands	10   13
<b>LOCAL</b>	
James Boags Light, TAS	8
Tooheys New, NSW	9
Furphy, VIC	9
James Boags Premium, TAS	9
Hahn Super Dry, NSW	9
XXXX Gold, QLD	9
Tooheys Extra Dry, NSW	9
<b>CRAFT</b>	
White Rabbit White Ale, VIC	10
Nine Tales Amber Ale, NSW	10
Stone & Wood Pacific Ale, NSW	10
Little Creatures Pale Ale, WA	10
One Fifty Lashes Pale Ale, NSW	10
Kosciuszko Pale Ale, NSW	10
Four Wives Pilsner, NSW	10
<b>IMPORTED</b>	
Heineken, Netherlands	10
Birra Moretti, Italy	10
Kirin, Japan	10
Guinness, Ireland	10
<b>CIDER</b>	
Pipsqueak, Apple, WA	9.5
Napoleone & Co, Pear, VIC	9.5

**SPIRITS**

Extensive local & International spirits section, please ask your friendly waiter for selections.

**BLENDED**

<b>Southern Spritz</b> Adelaide hills bitter orange rose vermouth - sparkling wine 16
<b>Espresso Martini</b> Tasmanian vodka - cold drip coffee liqueur - cold drip coffee 18
<b>Starward Two-Fold Sour</b> Port melbourne whisky - bitters lemon - sugar - egg white 18
<b>Good Morning Mary</b> Tasmanian vodka - 5 peppers mix 16
<b>Elderflower Collins</b> Adelaide hills gin - elderflower liqueur lemon juice - elderflower tonic 20
<b>Estate Negroni</b> Adelaide hills gin - rosso vermouth bitter orange 18
<b>Lemon Myrtle Highball</b> Tasmanian vodka - rose vermouth fever tree ginger ale 18

**OVERNIGHT MENU**

Available from 10.00pm to 6.00am

Margherita pizza - vine tomato rocket - mozzarella (v)	15
Speck pizza - vine tomato broccoli rabe - mozzarella	15
Champagne leg ham toasty - tomato swiss cheese - young leaves - fries	19
Fries - rosemary salt roasted garlic aioli	9
Seasoned potato wedges chili sauce - sour cream	12