



## IN ROOM DINING DINNER MENU

Available 6pm - 9pm

### ENTRÉES

**Trio of Dips 18**

Hummus, tzatziki, baba ganoush & pita bread (NF)

**Scallop a la Plancha 29**

Parsley & clam butter stock, trout roe verde (NF/GF)

**Roasted Cauliflower Soup 15**

Caramelised onion, smoked cheddar & blue cheese crouton (NF)

Chilled Sous Vide Egg 2

Speck 4

**Pork Bao 22**

Char siu pork & wasabi slaw (NF/DF)

**Pacific Plate Oysters**

Nam jim, crispy shallot & coriander (GF/DF/NF)

Each	1/2 Doz
6	32

**Charcuterie Board**

Served with tomato relish, crackers, gherkins & kalamata olives

Each	All
12	34

**Prosciutto:** Processed and matured in San Daniele del Friuli. Matured on the bone for a minimum of 16 months, with a strong fragrance and a sweet, delicate taste. (Italy)

**Serrano:** Matured on the bone for 18 months – a deeper colour, dense texture and savoury flavour. (Spain)

**Truffle & Squid Ink Salami:** Incorporated carefully with hand cut pork fat and whole muscle. Aged in a natural casing for 3-4 months. (Australia)

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

Please advise of any dietary requirements or allergies.  
A \$5 tray service charge applies to any room service orders.  
An additional surcharge of 15% will apply on Public Holidays.  
We thank you for your understanding.



## MAINS

### **Glacier 51 Tooth Fish 65**

Garlic mash, greens & bisque (NF/GF)

### **Pistachio Crusted Atlantic Salmon 41**

Roasted heirloom beetroot, asparagus & béarnaise (GF/NF)

### **Butter Chicken 33**

Tender Maryland, kachumber salad & pickled onion.

Your choice of rice or naan bread

### **Trio of Ricotta Gnocchi 35**

Spinach, beetroot & saffron, corn puree, crushed pistachio & pecorino (V)

### **Linguini Arrabiatta 27**

Tomato sugo, olives, zucchini, broccoli & basil (VG/NF)

### **"Spice Central" Black Angus Burger 29**

Cheese, tomato, bacon, pickle, aioli & fries (NF)

## FROM THE GRILL

All our meats are rubbed in smoked paprika and are served with duck fat confit potato, blistered tomato and red wine jus.

### **Riverine Rump Steak 250g (MSA) 38**

### **Borrowdale Pork Sirloin 200g (Free Range) 38**

### **Wagyu Sirloin 200g (MB 8+) 75**

### **Scotch Fillet 300g (Grass Feed MSA) 51**

### **Black Angus Eye Fillet 200g (MB3+) 51**

### **Lamb Loin Chops 45**

## SIDES

### **Half | Full**

### **Mesclun Salad**

Maple vinaigrette & pecan (GF/VG)

6 11

### **French Fries**

Grated parmesan & aioli (GF/NF/V)

6 11

### **Garlic Mashed Potato**

Herbs (GF/NF)

6 11

### **Seasonal Greens**

Butter tossed (GF/NF)

8 15

### **Sautéed Mushroom**

Assorted mushrooms, herbs & parmesan (GF/NF)

8 15

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

Please advise of any dietary requirements or allergies.  
A \$5 tray service charge applies to any room service orders.  
An additional surcharge of 15% will apply on Public Holidays.  
We thank you for your understanding.



## CHEESE SELECTION

### **Cheese Tasting**

Served with assorted condiments,  
crackers & rustic grissini

Each | All  
10 28

**Brillat Savarin:** Soft ripened triple cream cheese, named after the famous 18<sup>th</sup> century French food writer of the same name.

Milk: Cow

Origin: France

**Tomme De Chevre:** Semi hard cheese produced using pasteurised milk from the Saanen goat. The flavour is mild but buttery rich and nutty.

Milk: Goat

Origin: France

**Berry's Creek Riverine Blue Cheese:** The only buffalo milk made blue cheese in Australia and one of only a handful made on the planet – the super smooth, creamy and delicate texture is the highlight.

Milk: Buffalo

Origin: Australia

## DESSERTS

### **Warm Chocolate Fondant 13**

Vanilla ice cream 5

### **Milton Rum, Pecan Pie 16**

Cherry & whipped cream

### **Freshly Cut Fruits 13**

Ginger sorbet (VG/GF/DF/NF)

### **Ginger Bread Ice Cream 6/scoop**

### **Vanilla Ice Cream 5/scoop**

### **Sorbet Selection (VG/GF/NF) 5/scoop**

Raspberry

Ginger

Passionfruit

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

Please advise of any dietary requirements or allergies.  
A \$5 tray service charge applies to any room service orders.  
An additional surcharge of 15% will apply on Public Holidays.  
We thank you for your understanding.