



## **IN ROOM DINING LUNCH MENU**

**Available 12pm - 6pm**

### **Trio of Dips 18**

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

### **Roasted Cauliflower Soup 15**

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

Chilled Sous Vide Egg 2

Speck 4

### **Avocado Salad 10**

Mesclun, tomato & maple dressing

Prawns (2 pieces) 12

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

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

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

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

### **Linguini Arrabiatta 27**

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

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

"Paprika rubbed", duck fat "confit potato", blistered tomato & red wine jus

## **SIDES**

### **Half | Full**

#### **Mesclun Salad**

Maple vinaigrette & pecan (GF/VG)

6 11

#### **French Fries**

Grated parmesan & aioli (GF/NF/V)

6 11

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.



## KIDS

**Fish & Chips 15**

**Chicken Nuggets & Fries 11**

**Tenderloin Burger, Cheese, Tomato, Lettuce & Chips 15**

## DESSERTS

**Freshly Cut Fruits 13**

**Ginger sorbet (VG/GF/DF/NF)**

**Vanilla Ice Cream 5/scoop**

**Ginger Bread Ice Cream 6/scoop**

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

Raspberry

Ginger

Passionfruit

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