



IN-ROOM DINING DINNER MENU

Available 6pm - 9pm (Sunday - Thursday)

Available 5:30pm - 9:30pm (Friday and Saturday)

ENTRÉES

Warm Mini Baguettes 15

Homemade roasted pepper & garlic butter (VGO/V)

Each | ½ Doz

Coffin Bay Oysters

Natural (GF/NF/DF)

6

34

Nam jim (GF/NF/DF)

7

38

Byron Bay Burrata 21

Orange, heirloom tomato, balsamic & mesclun (NF/GF/V/VGO)

Grilled King Prawns (4) 35

Ratatouille, basil oil & crispy capers (GF/DF/NF)

Lamb Cutlets 29

Pomegranate, rocket salad & tzatziki (GF/NF)

Grilled South Australian Scallops (4) 33

Creamed corn, salsa verde & sautéed mushrooms (GF/NF)

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

Grilled Atlantic Salmon 44

Sesame crusted, sour quinoa & pesto (DF/GF)

Pumpkin & Sage Ravioli 35

Truffle sauce & caramelised walnuts (VG)

Black Angus Burger 31

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

Add Extra Black Angus Patty (150g) 8

Add Local King Prawns (2pcs) 14

FROM THE GRILL

All our below meats are rubbed in smoked paprika and are served with fondant potatoes and vine tomatoes (GF/NF)

Black Angus Scotch Fillet 250g (MB4+) 49

Grass fed | Southern Ranges, NSW

Darling Downs Black Angus Eye Fillet 200g (MB3+) 52

100 days pasture fed | Toowoomba, QLD

Queensland Rump 250g (MSA) 44

150 days grain fed | Toowoomba, QLD

Wagyu Sirloin 200g (MB 9+) 85

500 days grain fed | Northern NSW

Portuguese Style Half Chicken 42

SELECTION OF SAUCES

Red Wine Jus (GF) 5 | Mushroom (GF) 5 | Chimichurri (GF, VG) 5 | Truffle Butter (GF) 5

SURF AND TURF

South Australian Scallops (2pcs) (GF/DF/NF) 14

Local King Prawns (2pcs) (GF/DF/NF) 14

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SIDES

Half | Full

Mixed Leaf Salad

Walnuts & maple vinaigrette (GF/VG)

10 16

French Fries

Grated parmesan & aioli (GF/NF/V)

11 16

Mashed Potato

Red wine veal jus (GF/NF)

11 16

Steamed Broccolini

Butter & parsley (V/GF)

16

Charred Dutch Carrots

Honey & walnuts (V/GF)

16

CHEESE SELECTION

Cheese Tasting

Served with assorted condiments,
crackers & rustic grissini

Each | All

15 39

Brillat Savarin: Soft ripened triple cream cheese, named after the famous 18th 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

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DESSERTS

Pistachio Tart 17

Salted caramel, pistachio ganache & fresh berries

Tiramisu 17

Buondi Guy coffee blend, Kahlua liqueur & mascarpone (NF)

Valrhona Dark Chocolate Cake 16

70% Cocoa, chocolate marquise & Chantilly cream (GF/NF)

Freshly Cut Fruits 14

Ginger sorbet (VG, GF, NF)

Selection of ice cream & sorbets 6 /scoop

Coconut ice cream (VG/NF/GF)

Vanilla ice cream (NF/GF)

Raspberry sorbet (GF/NF/VG)

Ginger sorbet (GF/NF/VG)

Mango sorbet (GF/NF/VG)

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