



BAR MENU

Available 12pm - 6pm

SNACKS

Wagyu Sliders (2) 19

Brioche bun, ketchup, aioli, lettuce, cheese & tomato (*nf*)

French Fries 16

Grated parmesan & aioli (*gf, nf, v, vgo*)

Crispy Calamari Rings 16

Lemon & herb aioli

Crispy Potato Wedges 15

Sour cream & sweet chilli sauces (*v, nf, gf*)

Prawn Torpedos 16

Panko crumb & sweet chilli sauce (*df*)

Byron Bay Burrata 23

Orange, heirloom tomato, balsamic & mesclun (*nf, gf, v*)

MAINS

Grilled Atlantic Salmon 44

Sesame crusted, sour quinoa & pesto (*df, gf*)

Signature Angus Burger 31

Mustard, cheese, lettuce, tomato, bacon, pickles & fries (*nf*)

Pumpkin & Sage Ravioli 35

Truffle sauce & caramelised walnuts (*vg*)

Queensland Rump 250g MSA 44

150 days grain fed | Toowoomba, QLD

Rubbed in smoked paprika and served with fondant potato & red wine jus (*gf, nf*)

Black Angus Scotch Fillet 250g (MB4+) 51

Grass fed | Southern Ranges, NSW

Rubbed in smoked paprika and served with fondant potato & red wine jus (*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.

v – Vegetarian | vg – Vegan | vgo – Vegan on request | df – Dairy free | gf – Gluten free | gfo – Gluten free on request | nf – Nut free

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.

SIDES

Half | Full

Mixed Leaf Salad

Walnuts & maple vinaigrette (*gf, nf*)

10 16

French Fries

Grated parmesan & aioli (*gf, nf, v*)

11 16

DESSERTS

Dubai Chocolate Tart 18

Pistachio & chantilly cream

Tiramisu 17

Elixir dark roast coffee, Kahlua liqueur & mascarpone (*nf*)

Freshly Cut Fruits 14

Ginger sorbet (*gf, nf, vg*)

Duo of ice cream & sorbet – your choice of two 12

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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