



DINNER MENU

ENTRÉES

Warm Mini Baguettes 15

Homemade roasted pepper & garlic butter (*vgo, v, nf*)

Byron Bay Burrata 23

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

Baked Triple Cream Brie 23

Honey, rosemary, walnuts & baguette (*v, gfo*)

Compressed Watermelon 21

Feta, lemon, balsamic pearls, micro garden herbs (*v, gf, nf, vgo*)

Grilled King Prawns (4) 35

Ratatouille, basil oil & crispy capers (*gf, df, nf*)

Lamb Cutlets (2) 29

Pomegranate, rocket salad & tzatziki (*gf, nf*)

Grilled South Australian Scallops (4) 33

Creamed corn, salsa verde & sautéed mushrooms (*gf, nf*)

MAINS

Paella 49

King prawns, scallops, semi-cured chorizo, mussels & saffron rice (*gf, df, nf*)

Pan Fried Gnocchi 41

Nduja, burrata, rose sauce & basil oil 🌿 (*df, gf*)

Grilled Atlantic Salmon 44

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

Pumpkin & Sage Ravioli 35

Truffle sauce & caramelised walnuts (*vg*)

Signature Angus Burger 31

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

Add Extra Black Angus Patty (150g) 8

Add Local King Prawns (2pcs) 14

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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.

FROM THE GRILL

All our below meats are rubbed in smoked paprika and are served with fondant potato and vine tomatoes (*gf, nf, df*)

Grilled Spatchcock 350g 47

Coriander, garlic, lime

Black Angus Scotch Fillet 250g (MB4+) 51

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+) 88

500 days grain fed | Northern NSW

SURF AND TURF

South Australian Scallops (2pcs) (*gf, df, nf*) 14

Local King Prawns (2pcs) (*gf, df, nf*) 14

SELECTION OF SAUCES

Red Wine Jus (*gf, nf*) 5 | Mushroom (*gf, nf*) 5 | Chimichurri (*gf, vg, nf*) 5 | Nduja Butter 🍷 (*gf, nf*) 5

SIDES

	Half	Full
Mixed Leaf Salad	10	16
Walnuts & maple vinaigrette (<i>gf, vg</i>)		
French Fries	11	16
Grated parmesan & aioli (<i>gf, nf, v, vgo</i>)		
Mashed Potato	11	16
Red wine veal jus (<i>gf, nf</i>)		
Steamed Broccolini		16
Butter & parsley (<i>v, gf, vgo</i>)		
Charred Dutch Carrots		16
Honey & walnuts (<i>v, gf</i>)		

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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

Dubai Chocolate Tart 18

Pistachio & chantilly cream

Tiramisu 17

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

Crepes Suzette 19

Grand marnier, orange reduction, walnut & vanilla ice cream (*contains alcohol*)

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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