



## **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, nf*)

**Byron Bay Burrata 23**

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

**Compressed Watermelon 21**

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

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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.



## MAINS

### **Pan Fried Gnocchi 41**

Ndija, burrata, rose sauce & basil oil 🌿 (nf)

### **Grilled Atlantic Salmon 44**

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

### **Pumpkin & Sage Ravioli 35**

Truffle sauce & caramelised walnuts (vg)

### **Chicken Parmigiana Burger 27**

Crispy chicken, slow-cooked Napoli, buffalo mozzarella, basil, buttered brioche & fries (nf)

### **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

## FROM THE GRILL

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

### **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**

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## SIDES

### Half | Full

#### **Mixed Leaf Salad**

10 16

Walnuts & maple vinaigrette (*gf, vg*)

#### **French Fries**

11 16

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

#### **Mashed Potato**

11 16

Red wine veal jus (*gf, nf*)

#### **Steamed Broccolini**

16

Butter & parsley (*v, gf, vgo*)

#### **Charred Dutch Carrots**

16

Honey & walnuts (*v, gf*)

## CHEESE SELECTION

#### **Cheese Tasting**

### Each | All

Served with assorted condiments,  
crackers & rustic grissini

15 39

**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

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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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