

ROOM SERVICE

Please dial 6548 to place your order

Room service available
10.00am to 10.00pm
Monday - Sunday

Please note all orders attract a \$5.00
service fee

SNACKS - SMALLER

Garlic cob loaf - cultured butter - pecorino
8

Local oysters - shucked to order (gf)

Natural - fresh lemon
1/4 doz | 12

Pancetta kilpatrick
1/4 doz | 14

Potato & leek soup - pancetta
white truffle oil - toasted gruyere melt (v)
15

Salt & pepper squid
watercress & citrus salad - red pepper aioli (gf)
18

Bruschetta - charred sourdough - mozzarella
crushed peas - chilli - mint (v)
16

Pan seared scallops - cauliflower
sugar snaps - serrano (gf)
18

Ricotta gnocchi - heirloom tomatoes
walnuts - goats curd - dill (v)
E | 19 M | 32

CHARCUTERIE

Charcuterie board

House selected local and international meats
Hand sliced to order

Served with - green tomato relish - olives
lavosh - artisan breads & accompaniments
small | 19 large | 28

LARGER

Roasted pork belly - sticky red cabbage
- charred broccolini - parsnip cream
34
+ scallops | 40

Saltwater barramundi - spring greens
sauce vierge - white bean puree (gf)
34

Seafood linguine - mussels - vongole - squid
fish - baby tomatoes - basil - garlic - chilli
32

Mushroom risotto - smoked speck - asparagus
sage - goats cheese fraiche - pecorino (gf)
28

Braised local lamb shoulder - creamed potatoes
salted zucchini - salsa verde - cress (gf)
35

Free range chicken - cos lettuce
reggiano parmesan - soft egg - pancetta
croutons - anchovy dressing
28

Beef burger - toasted cob - swiss cheese
chipotle aioli - double smoked bacon - fries
27

Tempura flathead tails - young leaves - fries
house made tartar sauce
27

LOCAL BEEF

Grill - All cuts served with baby potatoes -
sauce bordelaise (gf)

Scotch 300g grain fed 42

Porterhouse 300g grass fed 38

ACCOMPANIMENTS

Fries - rosemary salt - roasted garlic aioli (v)
9

Roasted cauliflower - smoked yoghurt
feta - curry leaves (gf,v)
10

Spiced pumpkin - salted ricotta
honey - mint (gf,v)
9

Vine tomatoes - lebanese cucumbers
mozzarella - fresh oregano - black olives (gf,v)
8

Baby potatoes - burnt butter
crisp sage (gf,v)
8

Spring greens - verjuice - olive oil
lemon (gf,v)
9

SWEETS

Vanilla panna cotta - strawberry cider
basil (gf)
16

Salted chocolate pudding - pistachio
strawberry sorbet
16

2 local cheeses - fennel lavosh
accompaniments
25

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VINO - GLASS

BUBBLES	G
De Bortoli Bancroft Bridge Brut, NSW	9.5
Veuve D'Argent Cuvee Prestige Blanc de Blanc Brut, France	11.5
La Gioiosa Valdobbiadene Prosecco Superiore DOCG, Italy	11.5
WHITE	
De Bortoli Bancroft Bridge Sauvignon Blanc, NSW	9.5
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, Central Otago NZ	11
Hently Farm Riesling, Eden Valley, SA	10.5
Leura Park Pinot Gris, Bellarine Peninsula, VIC	11.5
Allinda Chardonnay, Yarra Valley VIC	10.5
Hamelin Bay Chardonnay Margaret River WA	12
PINK	
Match Point Rose, Rylstone NSW	10
Audrey Wilkinson Moscato Hunter Valley NSW	11
RED	
De Bortoli Bancroft Bridge Cabernet Merlot, NSW	9.5
Ara Pinot Noir, Marlborough NZ	11
Dalrymple Pinot Noir, Tamar Valley TAS	14.5
Earthworks Shiraz, Barossa SA	10
Heathcote Cravens Place Shiraz Heathcote VIC	11.5
Le Marquis Cabernet Sauvignon Rylstone NSW	11
Vasse Felix Filius Cabernet Sauvignon Margaret River WA	12
STICKY	
Heggies Vineyard Botrytis Riesling Eden Valley, SA	9.5
Galway Pipe Grand Tawny, SA	9.5

BREWED

TAP	15oz 20oz
James Boags Draught, TAS	8.5 11.5
Furphy Refreshing Ale, VIC	9.5 12.5
Heineken, Netherlands	10 13
LOCAL	
James Boags Light, TAS	8
Tooheys New, NSW	9
Furphy, VIC	9
James Boags Premium, TAS	9
Hahn Super Dry, NSW	9
XXXX Gold, QLD	9
Tooheys Extra Dry, NSW	9
CRAFT	
Byron Bay Lager, NSW	10
White Rabbit White Ale, VIC	10
Nine Tales Amber Ale, NSW	10
Stone & Wood Pacific Ale, NSW	10
Little Creatures Pale Ale, WA	10
One Fifty Lashes Pale Ale, NSW	10
Kosciuszko Pale Ale, NSW	10
Four Wives Pilsner, NSW	10
IMPORTED	
Heineken, Netherlands	10
Birra Moretti, Italy	10
Kirin, Japan	10
Guinness, Ireland	10
CIDER	
Pipsqueak, Apple, WA	9.5
Napoleone & Co, Pear, VIC	9.5

SPIRITS

Extensive local & International spirits section, please ask your friendly waiter for selections.

SEE OVERLEAF FOR MENU

BLENDED

Southern Spritz Adelaide hills bitter orange rose vermouth - sparkling wine 16
Espresso Martini Tasmanian vodka - cold drip coffee liqueur - cold drip coffee 18
Starward Two-Fold Sour Port melbourne whisky - bitters lemon - sugar - egg white 18
Good Morning Mary Tasmanian vodka - 5 peppers mix 16
Elderflower Collins Adelaide hills gin - elderflower liqueur lemon juice - elderflower tonic 20
Estate Negroni Adelaide hills gin - rosso vermouth bitter orange 18
Lemon Myrtle Highball Tasmanian vodka - rose vermouth fever tree ginger ale 18

OVERNIGHT MENU

Available from 10.00pm to 6.00am

Margherita pizza - vine tomato rocket - mozzarella (v)	15
Speck pizza - vine tomato artichokes - olives - mozzarella	15
Champagne leg ham toasty - tomato swiss cheese - young leaves - fries	19
Fries - rosemary salt roasted garlic aioli	9
Seasoned potato wedges chili sauce - sour cream	12