

IN-ROOM DINING MENU

To order dial 2837 from your room phone
\$5 tray charge applies to all orders

All items on this page available
12:00pm - 9:00pm daily

SNACKS & SHARE PLATES

HUMMUS	\$15
stone baked flat bread, olive oil	
SALT & PEPPER CRUMBED CALAMARI	\$22
lime aioli, fried capers	
OLIVES	\$11
oven baked, olive oil	
CHEESE	\$35
selection of cheeses, quince paste, crackers, dried fruit & walnuts	
ARANCINI	\$16
mushroom, thyme, aioli	
SHOESTRING FRIES	\$13
aioli	

CLASSICS

FISH & CHIPS	\$28
beer battered, fries, tartare, house salad, lemon	
CHEESEBURGER	\$28
beef patty, milk bun, pickles, american cheese, fries	
CHICKEN SCHNITZEL	\$28
house salad, fries, lemon	

STONE BAKED PIZZAS

GARLIC FLATBREAD	\$15
MARGHERITA	\$21
tomato base, mozzarella, basil	
BBQ CHICKEN	\$27
smoked bacon, charred red onion, mozzarella	
MUSHROOM	\$27
confit garlic, thyme, charred red onion, mozzarella, truffle	
PRAWN	\$27
tomato, chilli, mozzarella & wild rocket	
PEPPERONI	\$27
ham, capsicum, tomato, mozzarella, olives	
PORK BELLY	\$27
fennel, charred onion, basil, apple	
<i>gf</i> Gluten free pizza bases available	\$4

SALADS

CAESAR SALAD	\$26
cos lettuce, smoked bacon, sourdough, anchovy	
POWER SALAD	\$26
beetroot, smoked feta, chickpea, quinoa, cucumber, herbs, pomegranate	
WILD ROCKET (SIDE SALAD)	\$13
grana padano, house dressing	
add chicken	\$6
add garlic prawns	\$8

IN-ROOM DINING MENU

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5:30pm - 9:00pm daily

MAINS

GNOCCHI	\$36
prawns, chilli, tomato, parsley	
SAFFRON RISOTTO	\$41
crab, tomato, dill add chicken +\$6 / add garlic prawns +\$8	
SLOW COOKED PORK BELLY	\$36
crackle, apple, wild rocket	
CAMPANELLE PASTA	\$34
tomato pesto, smoked feta add chicken +\$6 / add garlic prawns +\$8	
BARRAMUNDI	\$41
zucchini, tomato, spring herbs, verjus	
250G SIRLOIN	\$45
jacks creek black angus, grass fed, dutch carrots, red wine jus	

SIDES

SHOESTRING FRIES	\$13
rosemary salt, thyme aioli	
CHARRED BROCOLINI	\$13
almond	
WILD ROCKET	\$13
grana padano, house dressing	
RICARDOES TOMATO	\$13
spring herbs, house dressing	

DESSERTS

TIRAMISU	\$16
vanilla sponge, coffee, mascarpone	
STICKY DATE PUDDING	\$15
caramel sauce, chantilly cream	
CHEESE PLATE	\$35
selection of cheeses, quince paste, walnut	

COCKTAILS & MOCKTAILS

APEROL SPRITZ	\$20
our house signature. Aperol liqueur, prosecco & soda over ice	
MARGARITA	\$25
tequila, orange liqueur & lime juice	
PASSIONFRUIT MOJITO	\$24
pampero rum, passionfruit, mint & soda served in a tall glass over ice	
BERRY BLITZ	\$14
muddled blueberries & strawberries, cranberry juice & sprite served over ice <i>Alcohol free</i>	

WINE BY THE GLASS

SPARKLING / SWEET	
Hentley Farm Villain & Vixen Brut	\$11.5
Aurelia Prosecco	\$10.5
Beach Hut Pink Moscato	\$10.5
WHITE	
Ara Estate Sauvignon Blanc	\$11.5
Castelli Estate 'The Sum' Riesling	\$11
Bimbadgen Chardonnay	\$14
Ara Estate Pinot Gris	\$11.5
Cantina Di Gambellara Pinot Grigio	\$11.5
RED	
Luna Rosa Rosado	\$11.5
Abbotts & Delaunay Pinot Noir	\$11
Rymill 'The Yearling' Shiraz	\$14
Rolling Cabernet Merlot	\$11

RYDGES

PORT MACQUARIE