

TO START

CONFIT TOMATO AND GARLIC	14
labneh dukkha parsley oil sourdough	
SZECHUAN CALAMARI	18
aioli lemon wedge	
STICKY WINGS	18
sweet chili coriander toasted sesame	

ALL YEAR ROUND

MANUKA PUMPKIN SALAD	24
couscous feta candied walnuts pepitas sundried tomato	
SPICY BEEF SALAD	26
mesclun tomato cucumber onion lime-coriander dressing	

HOTEL FAVOURITES

FISH N’ CHIPS	26
chips tartare lemon	
THE CURVE	26
beef patty cheese gherkins lettuce bacon jam house sauce brioche bun	
THE SANGER	32
NY strip sauteed mushroom cheese bourbon jus Turkish roll	
SPICY CHOOK	26
crispy battered chicken apple slaw sriracha mayo pickled jalapeno brioche bun	
MARGHERITA PIZZA	22
basil buffalo mozzarella	
PROSCUITTO AND PEAR PIZZA	25
rocket olive oil walnut	

In-room dining is available 7 days a week, from 12pm to 9:30pm.
After hours menu is available from 9:30pm to 6am the following morning.
To order, please dial 8 using your in-room telephone.

LARGE PLATES

TWICE-COOKED PORK BELLY	32
cauliflower puree caramelized pear and carrot Asian jus	
BEEF CURRY MASALA	32
fragrant rice chickpea salad roti	
NANAS’ LAMB SHANK	32
potato and pea mash roasted sprouts red wine jus	
FARMERS LASAGNA	26
grilled eggplant zucchini onion capsicum roasted sugo sourdough	

OFF THE GRILL

STRIPLOIN	42
MB2+ grain fed 300g	
HALF BIRD	32
grilled chicken soy-lemongrass marinade	
HUMPTY DOO BARRAMUNDI	32
grilled local barramundi	

ALL ITEMS COME WITH A CHOICE OF 1 SIDE AND 1 SAUCE
SAUCES: RED WINE JUS, MUSHROOM, PEPPERCORN, ASIAN JUS

SIDES

SALT BUSH CHIPS OR MASH	12
SEASONAL VEGETABLES	12
MIXED LEAF SALAD	12
ROASTED PUMPKIN	12

SWEET ENDINGS

ETON MESS	16
lime meringue fresh berries cream cheese mousse	
OLD FASHIONED CHOCOLATE CAKE	16
burnt orange Chantilly creme	
B&B BUTTER PUDDING	16
coconut caramel pecan vanilla ice cream	

All orders will incur a \$5 tray charge. To order please dial #8 on your room phone or press the restaurant button. Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. +\$3 for Gluten Free and Dairy Free options A 15% surcharge applies on all Public Holidays.

AFTER HOURS

FROM 9:30PM TO 6AM	
HAM, LETTUCE AND TOMATO SANDWICH	12
fresh or toasted	
CHICKEN SALAD SANDWICH	12
fresh or toasted	
HUMMUS AND PUMPKIN WRAP	12
fresh or toasted	
BEEF MASALA	24
rice raita papadum	
BEEF LASAGNA	24
layers of pasta bolognaise mornay sauce mozzarella cheese garlic toast	
VEGETABLE LASAGNA	24
layers of pasta roasted vegetable mornay sauce mozzarella cheese garlic toast	
PIZZA MARGHERITA	22
basil buffalo mozzarella	
FRUIT SALAD	12
a selection of seasonal fruits	
FUDGEY BROWNIE	12
comes with a scoop of vanilla ice	
NEAPOLITAN SCOOPS	12
chocolate vanilla strawberry	

DRINKS

SPARKLING

Wicks Estate	12	55
La Gioiosa Prosecco	14	
Veuve Talihan		68
Piper Heidsieck NV Champagne		220
Craigmoor Cuvee Brut (200ml)		18

WHITE

Wild Oats Semillon SB	12	46
Quilty and Gransden Chardonnay	9	38
Pikorua Sauvignon Blanc	10	45
Montrose Chardonnay	10.5	46
Robert Oatley Riesling	13	59

RED

Wild Oats Merlot	12	46
Castelli Estate 'The Sum' Shiraz	12	46
Woodbrook Farm Cab Sav	13	50
Montrose Shiraz	15	70
Phillip Shaw Shiraz	14	46

ROSE AND MOSCATO

Lunda Rosa Rosado	10	44
Hancock & Hancock Rose	14	58
Fiore Moscato	13	
Fiore Pink Moscato	13	
Craigmoor Rose (187ml)		14

BEER AND CIDER

Great Northern Original	10
Great Northern Super Crisp	9
Cascade Light	8.5
Carlton Dry	10
Carlton Draught	10
Peroni	11
Corona	11
Four Pines	11
Strongbow Cider (Apple, Pear)	11

SPIRITS

Wybrova Vodka	10
Absolute Vodka	11
Beefeater Gin	11
Beefeater Pink Gin	11
Gordons Gin	11
Wild Turkey Bourbon	11
Johnny Walker Black	13
Havana Club 3 Anos	11
Havana Club Especial	12

NON-ALCOHOLIC

Soft drinks	5
Lemon lime and bitters	6
Iced Tea	7
Milkshakes	7



IN-ROOM DINING MENU