

ALL DAY DINING

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	

All Day Menu | 12pm – 8:30pm

*15% Surcharge applies on all Public Holidays

+\$3 for Gluten Free and Dairy Free options

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 ONE (1) SIDE AND ONE (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 lime meringue fresh berries cream cheese mousse	16
OLD FASHIONED CHOCOLATE CAKE burnt orange chantilly creme	16
B&B BUTTER PUDDING coconut caramel pecan vanilla ice cream	16

All Day Menu | 12pm – 8:30pm

*15% Surcharge applies on all Public Holidays

+\$3 for Gluten Free and Dairy Free options