

## LATE NIGHT MENU

9:00PM - 11:00PM

<b>WAGYU BEEF BURGER</b> .....	<b>18</b>
succulent wagyu beef patty, crispy bacon caramelised onion, fresh salad, sauce w/ chips	
<b>GRILLED CHICKEN BURGER</b> .....	<b>18</b>
crunchy lettuce, tomato, melted cheese w/ chips	
<b>CURRY BOWL</b> .....	<b>22.5</b>
prepared using authentic methods, basmati rice, naan bread & pappadam - ask about today's bowl	
<b>FRENCH FRIES</b> .....	<b>8</b>
w/ tomato, aioli or bbq	
<b>WEDGES</b> .....	<b>8.5</b>
w/ sweet chilli & sour cream	

## BEVERAGES

10:00AM - LATE

### RED WINE

Wirra Wirra Church Block Cabernet Sauvignon-Shiraz-Merlot 375ml .....	24
Penfolds Koonunga Hill Shiraz Cabernet 375ml .....	21

### WHITE WINE

Penfolds Koonunga Hill Chardonnay 375ml .....	21
Robert Oatley Sauvignon Blanc 375ml .....	21
Giesen Sauvignon Blanc 375ml .....	20

### SPARKLING

Craigmoor Sparkling - Mudgee NSW 750ml .....	33
Dunes & Greene Chardonnay Pinot Noir 750ml .....	37
Browns Brothers Prosecco 250ml .....	8
Veuve Clicquot 750ml .....	90

### BEER | CIDER | SPIRITS | SOFT DRINKS

With the Green Room bar always updating the beverage selection please call reception for a further list of beverages that will be **delivered directly to your room**.

International, domestic, local & craft beers & ciders available.

Plus an extensive list of basic & top shelf spirits.

TO ORDER CONTACT RECEPTION BY DIALLING 9



## ROOM SERVICE MENU

### SERVICE TIMES

LUNCH	11:30AM – 3:00PM
DINNER	5:30PM – 9:00PM
LATE NIGHT	9:00PM – 11:00PM

## STARTERS & ENTREES

<b>GARLIC BREAD</b> ☉	6.5
<b>CHEESY GARLIC BREAD</b> ☉	7.5
covered in melted mozzarella - <b>ADD DOUBLE SMOKED BACON</b>	+2
<b>MUSHROOM, SPINACH &amp; FETTA CALZONE</b> ☉	14
freshly rolled pizza dough pocketed with fresh spinach, mushroom, fetta & roasted garlic	
<b>ADD PEPPERONI OR HAM OR BACON</b>	+2 EA
<b>HEIRLOOM TOMATO &amp; BASIL BRUSCHETTA</b>	14
gourmet heirloom tomatoes, fresh basil & red onion, balsamic glaze on grilled sourdough	
<b>TURKISH BREAD &amp; DIPS</b> ☉	12
basil pesto, black olive tapenade, semidried tomato-capsicum dip	
<b>DUCK SPRING ROLLS</b>	20
hand rolled spring rolls, roast duck, fresh Asian vegetables & rice noodles, Tamarind & Coconut dipping sauce	
<b>HERB CRUMBED HALOUMI CHIPS</b> ☉	13.5
flash fried golden brown, dusted with dukkah, Chipotle mayonnaise	
<b>SPICED CALAMARI</b>	18
fresh calamari marinated in our secret spice mix w/ garden salad & chunky tartare sauce	
<b>SERRANO HAM BUFFALO MOZZARELLA &amp; SOUR DOUGH</b>	22
thinly sliced Serrano ham, buffalo mozzarella, heirloom tomato on grilled sourdough bread	
<b>BAJA PRAWN &amp; AVOCADO TACOS</b>	22
Cajun battered prawns in soft corn tortillas w/ crunchy slaw, pineapple-jalapeno salsa & Chipotle mayonnaise	

### OYSTERS

	½ DOZ	DOZ
<b>NATURAL OYSTERS</b> w/ fresh bread, rocket, cocktail sauce & lemon	22	35
<b>KILPATRICK OYSTERS</b> w/ fresh bread, rocket & lemon	24	37

## SALADS

<b>PRAWN &amp; QUINOA SALAD</b> ☉ ☉	25
freshly peeled Mooloolaba prawns, quinoa, crisp lettuce, tomato salsa, lemon & cocktail sauce	
<b>CAESAR SALAD</b>	22
grilled chicken strips, fresh cos lettuce, crispy croutons, bacon, shaved parmesan, grilled prosciutto & a warm soft boiled egg	
<b>THAI BEEF SALAD</b> ☉ ☉	22
marinated pan-seared eye fillet strips, bed of Asian vegetables, thin rice noodles, thai basil, Tamarind dressing & crushed peanuts	
<b>HOISON PORK SAN CHOY BOW</b> ☉ ☉	22
crisp Iceberg lettuce cup filled with lemongrass, ginger, Hoison pork, bean sprouts, chilli, coriander, peanuts & fried shallots	
<b>KALE, QUINOA &amp; EDAMAME POKE BOWL</b> V VG ☉ ☉	18
Hawaiian street food - Poke bowl with quinoa, kale, edamame, pickled ginger & seaweed in soy-ginger dressing	
<b>ADD SMOKED SALMON OR GRILLED CHICKEN</b>	+4

## MAINS

<b>CARBONARA</b>	22.5
al dente fettucini, creamy bacon, mushroom & basil sauce	
<b>SEAFOOD RISOTTO</b>	31
creamy arborio rice, prawns, calamari, scallops, baby spinach, parmesan cheese	
<b>PARMIGIANA</b>	27
double smoked ham, Napoli sauce, melted mozzarella, market fresh side salad & chips	
<b>SLOW COOKED BLACK ANGUS BEEF CHEEKS</b> ☉	31
cooked in a rich braising jus, fresh market greens, creamy garlic & parmesan mash	
<b>CRISP SKIN BARKER'S CREEK PORK BELLY</b> ☉	31
cooked with a 5 spice rub, wilted greens, roast sweet potato, cinnamon apple	
<b>CURRY BOWL</b>	22.5
prepared using authentic methods, basmati rice, naan bread & pappadam - ask about today's bowl	
<b>CRISPY SKIN BARRAMUNDI, HUMPTY DOO</b> ☉	32
sauté baby potatoes, buttered broccolini, basil pesto & heirloom tomato salsa	
<b>BEER BATTERED FISH &amp; CHIPS</b>	30
today's fresh catch, battered to order served w/ garden salad, chips, housemade tartare sauce & lemon	
<b>TASMANIAN HUON SALMON FILLET</b> ☉ ☉	32
crispy skin salmon, white bean puree, Asparagus spears, Dutch carrots & balsamic reduction	
<b>SEAFOOD TOWER</b>	52
fresh & tempura prawns, natural & Kilpatrick oysters, battered fish, spicy calamari, bugs, chips & salad w/ lemon	

## HOMEMADE GOURMET PIZZAS

WE MAKE OUR OWN DOUGH & ENSURE NOTHING BUT THE FRESHEST & TASTIEST INGREDIENTS TOP OUR PIZZAS.

<b>4 CHEESE</b> ☉	19.5	<b>THE HILLS</b>	20
Mozzarella, Fetta, Haloumi & Parmesan pizza w/ Napoli & rocket		BBQ chicken, diced bacon, cherry tomatoes, red onion, sweet chilli & sour cream sauce	
<b>FULLY LOADED SUPREME</b>	20	<b>THE HERBIVORE</b> ☉	20
smoked ham, pineapple, red onion, mushrooms, olives, pepperoni & capsicum		roasted sweet potato, red onion, spinach, olives & hummus	
<b>CARNIVORE</b>	23	<b>WAGYU TIGER PRAWN PIZZA</b>	25
sliced Wagyu beef, double smoked ham, pepperoni, bacon & salami, w/ garlic Aioli		sliced Wagyu beef, tiger prawns, red onion, capsicum, topped w/ Napoli & Hollandaise sauce	

GLUTEN FREE BASES +5

### A \$4 TRAY CHARGE APPLIES TO LUNCH & DINNER

\*Does not apply to late night & beverage orders

☉ gluten free V vegetarian VG vegan DF dairy free

## FROM THE GRILL

ALL STEAKS COOKED TO YOUR LIKING, SERVED WITH A FRESH BREAD ROLL & YOUR CHOICE OF:  
· FRESH GARDEN SALAD & CHIPS  
· BARBEQUE CORN ON COB, CRUNCHY MARKET GREENS & CHIPS  
· JACKET POTATO TOPPED W/ BACON SAUCE, BROCCOLINI & DUTCH CARROTS

<b>RIB FILLET</b>	38	<b>TOPPERS</b>	
Teys Black grain fed, free range, NSW, MSA		<b>REEF &amp; BEEF</b>	8
<b>EYE FILLET</b>	39.5	prawn, scallop & creamy garlic sauce	
Teys Gold, free range pasture fed, MSA		<b>GARLIC PRAWNS (3)</b>	5
<b>BLACK ANGUS SIRLOIN</b>	36		
Teys Certified Black Angus		<b>SIDES</b>	
<b>RIVERINE RUMP</b>	36	<b>BEER BATTERED FRIES</b> ☉	7
100 days grain fed, NSW, MSA		<b>POTATO WEDGES</b> ☉	8
<b>40 DAY DRY AGED RIB FILLET</b>	42	<b>SWEET POTATO FRIES</b> ☉	8.5
Riverine Premium Rib Marble Score 2+ (COOKED MEDIUM RARE OR OVER)		<b>ONION RINGS</b> ☉	9.5
<b>DRY AGED OP</b>	58	<b>SAUTÉ SEASONAL VEGETABLES</b> ☉	9.5
Riverine Marble Score 2+ (COOKED MEDIUM RARE OR OVER)		<b>SAUTÉ MARKET GREENS</b> ☉	9.5
<b>LAMB CUTLETS</b>	37	<b>MASHED POTATO</b> ☉	8.5
Tasmanian lamb			
<b>PORK RIBS</b>	42.5		
chargrilled with Jack Daniel's BBQ sauce			
<b>½ CHARGRILLED PERI PERI CHICKEN</b>	29		
marinated in traditional Barrero Portuguese Spices			

SAUCES: MUSHROOM, DIANNE, RED WINE JUS, BERNAISE, CAFÉ DE PARIS BUTTER, CHILLI OR PEPPER (ALL GF)

## FOR THE KIDS

<b>GRILLED STEAK, CHIPS &amp; SALAD</b>	9
<b>BATTERED FISH, CHIPS &amp; SALAD</b>	9
<b>CHICKEN NUGGETS, CHIPS &amp; SALAD</b>	9
<b>HAM &amp; CHEESE PIZZA</b>	9

\*ALL KIDS MEALS (14 years & under)

ASK FOR GF OPTION

## DESSERTS

<b>VANILLA BEAN PANACOTA</b>	9.5
crushed TimTam, Nutella, toasted marshmallow & Banana Sushi	
<b>EATONS MESS</b> ☉	9.5
meringue, cream, fresh berries & flaked chocolate	
<b>LINDT CHOCOLATE &amp; ALMOND PRALINE TART</b>	9.5
w/ Belgian Chocolate ice cream	