

ALL DAY MENU

11.30am-9pm | Room Service \$5 tray fee applies

Small Plates

- House Bread Selection** DFO, NF, VG, VO 14
Whipped butter
- Fried Chicken Wings** DF 16
Tamarind, spring onion, coriander, mignonette
- Soup of the day** VG, VO, GFO, NF 19
House made bread, whipped butter
- Charred Butternut Squash** 23
Endive, almond ricotta, pickled grapes
VG, V, GF, DF
- Baby Cos Salad** VG, VO, DFO 18
Pickled red onion, grana padano, chilli bread crumb
- Fried Chicken** NF 24
Sesame dressing, aioli, pickled chilli
- Garlic Prawns** DF, GF, NF 26
Fried potatoes, saffron aioli

Sides

- Roasted Carrots** VG, V, GF, DF, NF 16
Harissa, sunflower seed dukkah
- Seasonal Veg** VG, VO, GF 16
Sesame dressing, BBQ almonds
- Fries** VG, VO, GF, DF, NF 13
Tomato ketchup, aioli

Large Plates

- Grilled Chicken Sandwich** 28
Tomato, lettuce, Swiss cheese, onion jam, aioli & fries
- Beef Burger** GFO, DFO, NF 32
Bacon, pickles, Swiss cheese, brioche bun & fries
- Fish and Chips** DF, NF 31
Mixed leaf salad, lemon, tartare
- Potato and Thyme Gnocchi** 36
Leeks, pinenuts, grana padano
VG, VO, DFO
- Slow-Cooked Beef Cheek** GF, NF 42
Mashed potato, broccolini, onion jus
- Seared Market Fish** 40
Couscous, seasonal greens, lime, vadouvan sauce

From the Grill

Served with fried potatoes and seasonal veg

- Chicken Breast** GF, DF, NF 38
Tarragon jus
- Beef Tri-Tip** GF, DF, NF 39
Red wine jus
- Pork Scotch Collar** GF, DF, NF 38
Cider jus

Sweet Treats

- Whipped Passionfruit** GF, NF 20
Panna Cotta
Berry compote, meringue
- Dark Chocolate and Coconut Delice** VG, V, GF, DF 20
Candied hazelnuts, flaky salt, orange
- Vanilla Crème Brûlée** G, NF 20
Macerated berries, poppy seed tuille
- Cheeseboard** 42
Selection of 3 local and international cheeses, quince jelly, fruits, crackers