

ALL DAY MENU

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

Light Plates

House Bread Selection VG VO NFO DFO **16**
Whipped butter & condiments

Fried Chicken Wings DF **14**
Tamarind, spring onion, coriander, mignonette

Tomato Soup VG VO GFO DFO NF **17**
Cheese toastie

Teriyaki and Sesame Glazed Pork Balls DF **23**
Asian slaw, peanuts, pickled chilli

Charred Butternut Squash V GF DF **22**
Almond ricotta, pickled grapes, endive

Buttermilk Fried Chicken NF **24**
Mushrooms VG **23**

From The Grill

GF DFO NF

Served with buttered potato & mixed leaf salad

Silver Fern Farms Reserve Beef Petite Tender **37**
Red wine jus

Chicken Breast Supreme **36**
Tarragon jus

Pork Scotch Collar **36**
Cider jus

Sides

Charred brussels sprouts with bacon butter **15**

Honey glazed root vegetables **15**

Roasted crushed potatoes **15**

Mixed leaf salad **15**

Large Plates

Fish and Chips DF NF **29**
Lemon, tartare

Beef Burger GFO DFO NF **32**
Bacon, pickles, swiss cheese, brioche bun & fries

Sweet Potato Gnocchi VG VO DFO **34**
Leeks, grana padano, pinenuts

Pan Seared Market Fish GF NF **36**
Buttered potatoes, broccolini, capers & lemon

Seafood Ravioli NF **36**
Black olives, chilli, sauce puttanesca

Sweet Treats

Vanilla Crème Brûlée VG NF **19**
Macerated berries, poppy seed tuille

Chocolate Delice VG V GF DF **19**
Raspberry coulis, flaky salt, candied hazelnuts

Cheeseboard **40**
Selection of 3 local and international cheese, quince jelly, fruits, crackers