

# ALL DAY MENU

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

## Light Plates

**House made Focaccia** VG | VO 12  
Compound Butter, Olive Oil, Balsamic

**Fried Chicken Wings** DF 12  
Tamarind, Spring Onion Mignonette

**Tomato Soup** VG | VO | GFO | DFO 16  
Cheese Toastie

**Parsnip Soup** V | VO | GFO | DFO 16  
Crispy Parsnip, Crème Fraiche, Warm Bread

**Smoked Fish** DF | GFO 24  
Sauce Gribiche, Pickled Fennel, Fried Ciabatta

**Beef-Rib Cannelloni** 23  
Beef Ragu, Caper Foam, Sauce Mornay, Grana Padano

**Mixed Leaf Salad** GF | DF | VG | V 14  
House Pickles, Lemon Vinaigrette, Seeds

**Salt Baked Beetroot** GFO | VGO 24  
Crispy Duck, Whipped Feta, Honey, Candied Pumpkin Seeds

## Sides

**Herb Buttered Gourmet Potatoes** 14

**Roasted Winter Vegetables** 14

**Mixed Leaf Salad** 14

**Bowl of Fries** 12

## Large Plates

**Fish and Chips** DF 28  
Lemon, Tartare

**Beef Burger** GFO 28  
Bacon, Pickles, Swiss Cheese, Brioche Bun  
Add chips +4

**Butternut Squash** 34

**Gnocchi** DFO | VG | VO  
Roast Butternut, Pinenuts, Parmesan

**Squid ink Fettuccine** 38  
Charred Salmon, Merlot Vinegar & Basil, Mango Sauce

**Braised Short Rib** GF | DFO 34  
Your choice of 2: Herb Buttered Gourmet Potatoes, Mixed Leaf Salad or Roasted Winter Vegetables. Served with Onion Jus

**Roast Pork Belly** GF | DFO 34  
Your choice of 2: Herb Buttered Gourmet Potatoes, Mixed Leaf Salad or Roasted Winter Vegetables. Served with Burnt Apple Puree

## Sweet Treats

**Chocolate Pudding** 19  
Hazelnut, Orange Crumb, Macerated Raspberries

**Spiced Mini Panna Cotta** 8.5  
Passionfruit, Almond Cookie

**Little Bites** 12  
Selection of x3 Petit Fours

**Cheeseboard** GFO 38  
Local and international cheese, Quince Jelly, Fruits, Crackers