



**In Room Dining**  
**Available from (5pm- 10pm)**  
**Dial 704**

**Regional Tasting Platter (for 2) \$35**

Fresh bread & dips | cured meat |  
smoked salmon | olives |  
cheese selection | crackers

**Poached Chicken Salad \$18**

Shredded chicken breast | mixed greens  
| red onion | lemon sesame dressing

**Cauliflower and Quinoa Salad \$19**

Cumin | tomatoes | coriander |  
lemon juice | tahini dressing

**Lamb Burger \$24**

Brioche bun | grilled onions |  
aged cheddar | dill cucumber |  
garlic & mint aioli

**Tempura Tofu Steak Burger \$24**

Brioche bun | grilled onions |  
| pickled cucumber | coriander pesto

**Grilled Porter House Steak (200g) \$28**

Shallots | roasted potatoes | confit cherry  
tomatoes | roasted garlic jus

**Curry of the Day \$18**

Sticky coconut rice | tomato and cucumber  
salsa

**Pizza Options (12 inch)**

**Meat Lovers \$22**

Salami | smoked venison | roast beef  
| roasted garlic

**Classic Hawaiian \$20**

Ham | cheese | pineapple

**Seafood \$24**

Prawns | calamari | smoked salmon |  
crayfish bisque

**Vegetarian \$22**

Roasted pumpkin | tempeh | tofu | vegan  
cheddar

**Dessert**

**Dark Chocolate Delight \$16**

Salted caramel | cocoa tuile |  
hokey pokey ice cream

**White Chocolate Cheesecake (gf) \$15**

Lemon curd | chocolate soil |  
raspberry gel

**Baked Pineapple and Coconut Mousse \$14**

Poached berries | passionfruit pulp |  
mint | orange candied zest

Menu items are correct at time of publishing, but may be subject to change  
Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just  
let us know at the time of booking

Please note Room Service Surcharge of \$5.00 applies