



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

Seafood Chowder **\$17**

Served with garlic & cheese toasted bread

24 -Hour Slow cooked glazed Beef short

Ribs (DF) **\$30**

Horseradish mash | braised red cabbage |
BBQ sauce

Grilled Rib-Eye Steak (300g) **\$35**

Roasted potatoes | seasonal baby
vegetables | roasted garlic jus

Curry of the Day **\$24**

Sticky coconut rice | tomato and cucumber
salsa

**Potato and Pea Croquette w/ Roasted
Portobello Mushroom (GF, V)** **\$24**

Salad greens | tomatoes | coriander |
balsamic glaze | lemon dressing

**Spiced Roasted carrot
and Quinoa Salad (GF, DF, V)** **\$19**

Cumin | tomatoes | coriander |
lemon juice |
tahini & coconut yoghurt dressing

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 (V) **\$22**

Roasted pumpkin | roast garlic |
spinach

Dessert

Dark Chocolate Fondant **\$15**

Raspberry gel | cocoa Tuile |
Mascarpone and date ice cream

Dark Chocolate Mousse (V) **\$14**

Cocoa nibs | coconut blueberry cream |
chamomile

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. We are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of ordering.

Please note Room Service Surcharge of \$5.00 applies