



Room Service (From 5pm to 9pm)

BREAD & DIP FOR TWO (V)	\$16
<i>A serving of our lovely homemade herb focaccia served on a wooden board, accompanied by garlic butter, balsamic oil & hummus</i>	
SHARED REGIONAL TASTING PLATTER FOR TWO	\$41
<i>A tasting platter comprised of smoked salmon, prosciutto, venison salami and a selection of local brie, smoked cheddar and blue cheese</i>	
SEAFOOD CHOWDER	\$20
<i>Seafood chowder featuring a selection of seafood pieces, plated with a serving of a tasty toasted garlic & rosemary focaccia</i>	
GRILLED HALLOUMI SALAD	\$21
<i>A vibrant salad featuring fresh mesclun and mixed roast vegetables & finished with a drizzle of green goddess dressing</i>	
CAPSICUM DOLMA	\$32
<i>Roasted capsicum filled with chunky mashed potato, spiced jackfruit and tomato purée. Served with fresh mesclun and a drizzle of balsamic vinaigrette</i>	
BEEF BURGER	
\$24	
<i>A hamburger filled with ground beef pattie, lettuce, onion, tomato, bacon, layered With aioli, tomato relish & served with chunky fries.</i>	
PORTER HOUSE STEAK	
\$29	
<i>Our south land premium quality porter house cut, cooked on grill, served With mixed salad, chunky fries & jus</i>	
EXTRAS	
FRIES with aioli	\$8
WEDGES with sour cream & sweet chilli sauce	\$10

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



DESSERT MENU (FROM 5PM-9PM)

STICKY DATES PUDDING

\$16

Our hot dates pudding served with melted caramel sauce & vanilla ice cream

CHOCOLATE SOUFLÉ

\$18

Our homemade dark chocolate soufflé served with the side of chocolate Soil, blueberries, scoop of vanilla gelato & sprinkle of berry crumbs.

COCONUT PANNA COTTA

\$16

Our Vegan Panna cotta flavoured with coconut, drizzled with passionfruit reduction, accompanied by coconut soil, orange segments & mango sorbet

DESSERT PLATTER FOR TWO

\$45

A tempting platter comprised of Chocolate brownie, passionfruit cheesecake, sticky dates pudding, banoffee mille feuillé accompanied with chocolate syrup, scoop of vanilla ice cream & mango sorbet.

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