

# ROOM SERVICE MENU

TO ORDER PLEASE CALL 8311

Breakfast (Weekdays).....7am - 10am

Breakfast (Weekend).....7am - 11am

Lunch and Dinner (Daily).....12pm - 11pm

Overnight Menu (Daily)..... 11pm - 7am

<b>BREAKFAST</b>	
<b>CONTINENTAL ITEMS</b>	
<b>Bakery Basket</b> <b>V</b>	14.0
Two mini filled muffins, one freshly baked croissant and two Danish pastries with butter or margarine and choice of jam	
<b>Toast: Wholemeal or White Bread</b> <b>V, GFA</b>	10.0
With butter or margarine and choice of jam	
<b>Bircher Muesli</b> <b>V</b>	12.0
House bircher muesli with rhubarb compote and passionfruit	
<b>Fruit Salad</b> <b>V, GFA</b>	12.0
Fruit salad, freshly cut fruit with honey, yoghurt and granola	
<b>HOT ITEMS</b>	
<b>Vegetarian Omelette</b> <b>V</b>	14.0
Sauteed spinach, cheddar cheese and button mushroom omelette with grilled tomato and hash browns	
<b>Chorizo Omelette</b>	15.0
Chorizo, feta and spinach omelette with grilled tomato and hash browns	
<b>Egg and Bacon Roll</b> <b>GFA</b>	10.0
<b>Breakfast Burger</b> <b>GFA</b>	14.0
Sausage, bacon, hash brown and fried egg	
<b>Hash Browns</b> <b>V</b>	3.0
Two potato hash browns	

<b>LIGHT MEALS</b>	
<b>Fries</b> <b>V,DF</b> <b>ON</b>	8.0
With aioli	
<b>Caesar Salad</b>	19.0
Cos lettuce, croutons, bacon, egg, parmesan with classic Caesar dressing	
<b>Add grilled chicken</b>	25.0
<b>Garden Salad</b> <b>V, GF</b>	18.0
Mixed leaves, red onion, tomato, avocado, feta with lemon vinaigrette	
<b>Add grilled chicken</b>	24.0
<b>Roasted Root Vegetable Soup</b> <b>V</b>	19.0
Roasted root vegetables simmered in cream and herbs served with grilled bread	
<b>Herb and Garlic Focaccia</b> <b>V</b>	10.0
House baked grilled focaccia with herb and garlic oil	
<b>BLAT Wrap</b> <b>ON</b>	16.0
Bacon, lettuce, avocado and tomato wrap with chips	

<b>BURGERS</b>	
<b>Club Sandwich</b>	25.0
Grilled chicken breast, bacon, egg, avocado, lettuce, tomato and aioli on triple decker toasted bread served with chips	
<b>Beef Burger</b> <b>ON</b>	25.0
Angus pattie, bacon, lettuce leaves, tomato, cheddar cheese and aioli served on a milk bun with chips	
<b>Peri Peri Chicken Burger</b>	25.0
Charred chicken breast, lettuce, tomato, red onion, bacon and avocado with spicy peri peri sauce and aioli served on a milk bun with chips	
<b>Roasted Field Mushroom Burger</b> <b>V</b>	21.0
Goat cheese, roast capsicum, lettuce, tomato chutney served on a milk bun with chips	

<b>LARGE PLATES</b>	
<b>Linguini Bolognese</b> <b>ON</b>	32.0
Traditional Neapolitana beef ragout with linguini, parmesan and fresh herbs	
<b>Linguini Neapolitana</b> <b>V</b> <b>ON</b>	29.0
Fragrant tomato and basil ragout with linguini, parmesan and fresh herbs	
<b>Chicken Penne Pesto</b>	28.0
Sautéed chicken breast, seasonal vegetables with pesto cream and fresh basil	
<b>Jack's Creek Sirloin 250G</b>	43.0
Grilled to your liking with chips, broccolini and a mushroom red wine jus	
<b>Chicken Schnitzel</b>	24.0
Served with chips and house salad	
<b>Pepperoni Supreme Pizza</b> <b>ON</b>	25.0
Pepperoni, chorizo, black olives, capsicum, mushrooms, red onion and mozzarella	
<b>Margherita Pizza</b> <b>V</b> <b>ON</b>	21.0
Napoli sauce, bocconcini, fresh basil and mozzarella	

<b>DESSERTS</b>	
<b>Raspberry Opera Cake</b> <b>V</b>	16.0
Chantilly cream, berry jelly and lemon balm	
<b>Carrot and Walnut Cake</b> <b>V</b> <b>ON</b>	16.0
Cream cheese icing, fruit coulis, and whipped cream	
<b>Warm Chocolate Walnut Brownie</b> <b>V</b>	16.0
Chocolate sauce and vanilla ice cream	
<b>Seasonal Fruit Plate</b> <b>V</b> <b>GF</b>	14.0
Fresh sliced fruits with fruit yoghurt and coulis	

<b>KIDS</b>	15.0
<b>Choice of main, dessert and soft drink or water</b>	
<b>Fish and chips</b>	
With tartare sauce and garden salad	
<b>Pasta Bolognese</b>	
Traditional Bolognese sauce parmesan (also available with Napoli sauce)	
<b>Cheese Burger and Chips</b>	
<b>Chicken Nuggets and Chips</b>	

<b>KIDS DESSERT</b>	
<b>Chocolate Walnut Brownie</b> <b>V</b>	
With chocolate sauce and ice cream	
<b>Fruit Salad</b> <b>V, GF</b>	
With natural yoghurt	

**ON: Overnight Menu**

**V: Vegetarian** **GF: Gluten-Free**

Should you have any other dietary requirements, please do not hesitate to ask our friendly staff and we will endeavour to do our best to fulfil your requirements

## BEVERAGES

<b>SPARKLING</b>	
Yarra Burn Cuvee Brut Piccolo 200ml	12.0
Tatachilla Sparkling Wine 750ml	45.0
Oyster Bay Brut 750ml	60.0

<b>WHITE WINES</b>	
Tatachilla Sauvignon Blanc 750ml	45.0
Grant Burge Semillon Sauvignon Blanc 187ml	12.0
Opawa Sauvignon Blanc 750ml	65.0
Tempus Two Chardonnay 750ml	79.0
Bimbadgen Fiano 750ml	65.0

<b>RED WINES</b>	
Tatachilla Shiraz Cabernet 750ml	45.0
Grant Burge Cabernet Sauvignon 187ml	12.0
Primo Estate Merlot 750ml	65.0
Tempus Two Shiraz 750ml	79.0
Oyster Bay Pinot Noir 750ml	60.0

<b>MOSCATO/ROSE</b>	
Oyster Bay Rosé 750ml	60.0
West Cape Howe Moscato 750ml	65.0

<b>PRE MIXED DRINKS</b>	
Canadian Club & Dry Can	12.5
Smirnoff Ice 300ml	10.0

<b>CIDER</b>	
Somersby Pear Can 375ml	6.5
Somersby Apple Can 375ml	6.5

<b>BEER</b>	
Stone & Wood Pacific Ale	9.0
Asahi	9.0
Coopers Pale Ale	9.0
James Squire 150 Lashes	9.0
Corona	10.0
Crown Lager	10.0
Heineken	10.0

<b>NON-ALCOHOLIC</b>	
Coke 330ml	6.0
Diet Coke 330ml	6.0
Sprite 330ml	6.0
Lift 330ml	6.0
Soda Water 300ml	5.0
Tonic Water 300ml	5.0
Lentini Sparkling Mineral Water 300ml	5.0
Lentini Still Mineral Water 300ml	5.0
Apple, Orange or Pineapple Juice 300ml	5.0

<b>COFFEES</b>	
<b>Coffee</b>	4.5
Long black, flat white, cappuccino, café latte, espresso, macchiato, mocha, decaffeinated	
<b>Large Coffee</b>	5.0
<b>Extra Shot or Almond Milk</b>	0.5
<b>Tea</b>	4.5
English breakfast, earl grey, ceylon green, rose with French vanilla, fragrant jasmine green, Chamomile	
<b>Other</b>	4.5
Hot chocolate, chai latte Milk Selection Full cream, low fat, soy, lactose free	