



IN ROOM DINING

PLEASE CALL 8311

BREAKFAST	0700 - 1200
LUNCH & DINNER	1200 - 2300
OVERNIGHT MENU	2300 - 0700

As we undertake scheduled kitchen maintenance this week, an alternate dining menu will be available between 16 August - 22 August.

We appreciate your understanding & apologise for any inconvenience.

Orders must be placed 30 minutes prior to the end of each service period.

A \$5 delivery charge will be added to your bill. Prices are inclusive of GST.

V - Vegetarian, VE - Vegan, GF - Gluten Free, GFA - Gluten Free Available, NF - Nut Free, DF - Dairy Free

Seafood country of origin = (A) Australian, (I) imported, (M) mixed

A 1.9% merchant service fee applies for card payments. A 10% surcharge will apply on Sundays & public holidays.

We endeavour to cater for all allergies, but we're unable to guarantee that any menu item is completely free of allergens.

BREAKFAST

BAKERY BASKET V

Croissant, Pain au chocolat, assorted Danish pastries & muffins.

BIRCHER MUESLI VE

House-made bircher muesli with rhubarb compote & roasted pistachios.

FRUIT SALAD V, GFA

Seasonal fruit selection with yoghurt & homemade maple spiced granola.

TOAST V, GFA

Select from: white, wholemeal or sourdough toast, bread roll, bagel, gluten free bread or toasted banana bread, with your choice of preserves.

BELGIAN WAFFLES V

Three waffles with seasonal berries, maple syrup & vanilla ice cream or, with cheese & bacon.

CEREAL

Plain yoghurt & fresh fruit with your choice of cereal; Weet-Bix, Nutri-Grain, Cornflakes, Coco Pops, Sultana Bran or house made maple spiced granola (GF).

Full cream, skim, soy & lactose free milks available on request

ACAI BOWL V, DF, NF

Mixed berries, bananas & coconut.

EGGS YOUR WAY V, GFA, NF, DF

Two free-range eggs (poached, fried, scrambled or boiled) served with your choice of white, wholemeal or sourdough toast.

THE OMELETTE STATION NF

Whole free-range egg or egg white. Served with your choice of: ham, chorizo, smoked salmon (I), spinach, capsicum, shallots, spanish onions, olives, tomato, chilli, feta, tasty cheese.

EGGS BENEDICT NF

Two free-range poached eggs on an English muffins with a choice of bacon, spinach or smoked salmon (I), topped with hollandaise & a grilled tomato.

THE TERRIGAL BIG BREKKIE GFA

Two free-range eggs your way, bacon rashers, chicken sausage, Italian pork sausage, grilled tomato, grilled mushrooms, hash brown & sourdough toast.

17

20

19

16

13

13

20

22

26

26

35

THE VEGETARIAN PLATE V

Two free-range poached eggs, grilled mushrooms, spinach, hash brown, avocado & feta with sourdough toast.

SMASHED AVOCADO V

On sourdough with free-range poached eggs, bacon, cherry tomatoes & feta.

Add smoked salmon (I)

BREAD & BUTTER PUDDING V

House-made & served with vanilla ice cream.

THE CROWNE BACON & EGG ROLL

Toasted brioche bun, free-range fried egg, bacon, tasty cheese & tomato relish, house barbecue sauce served with hash browns.

CROQUE-MONSIEUR GFA

The classic with a twist. Ham, cheese & chorizo.

MUSHROOM TOASTIE V

Portobello mushroom, lettuce, tomato, cheese & garlic aioli.

KIDS BREAKFAST

EGGS YOUR WAY V

Fried, poached, boiled or scrambled, with your choice of white, wholemeal or sourdough toast.

WAFFLES V

with maple syrup & vanilla ice cream. Or cheese & bacon.

KIDS FRUIT SALAD VE

BREAKFAST SIDES

Smoked bacon DF, GF, NF

Casalinga Italian chipolatas DF, NF, GF

Chicken & gremolata chipolatas DF, NF, GF

Grilled mushrooms NF, GF, V

Slow roast tomato DF, NF, GF, V

Free range eggs (2) DF, NF, GF

Hash browns DF, NF V

Smoked salmon (I), DF, NF, GF

Baked beans V, DF, NF, GF

Sliced ham DF, NF, GF

35

28

+13

20

22

22

22

20

20

15

13

LIGHT BITES

FRESH PACIFIC OYSTERS (A) GF, DF 1/2 Dozen 35 | Dozen 65
with Champagne & finger lime dressing.

GARLIC BREAD V 12
Add cheese +2
Add cheese & bacon +4.5

SAINT ANDRE SQUID (1) 24
with green chilli, mayo & fresh lemon.

SMOKED BRISKET CROQUETTES 24
Jalapeño, smoked aioli, pickled chilli, herbs.

CAESAR SALAD (1) GFA 26
Crispy cos lettuce, bacon, poached egg, garlic crouton,
topped with parmesan.
Add grilled chicken, parma ham or smoked salmon (1) +8
Add crispy chicken +9
Add prawns (A) +10

STRACCIATELLA & HEIRLOOM TOMATO SALAD GFA 28
Rocket pesto, pinenuts, basil oil, Kim Bugak crackers,
focaccia.

PIZZA

MARGHERITA V 25
Fior di latte mozzarella, bocconcini & basil pesto.

CLASSIC PEPPERONI 28
Mozzarella, charred pepperoni, Togarashi spice.

SUPREME 30
Mushrooms, pepperoni, capsicum, pineapple, ham,
cabanossi & onion.

HOT TONY 30
Chorizo, Parma ham, nduja, Cholula, red pepper, garlic,
green onion, ricotta & arugula.

UMAMI MUSHROOM V 30
Creamy onion & garlic sauce, smoked mozzarella, roasted
King Brown, Enoki & Truffle mushrooms, toasted sesame
oil & green onions.

PBP 30
Prosciutto, burratina & pesto with parmesan &
mozzarella.

GF bases available on request | +4

MAINS

BRAISED LAMB RAGU 36
Potato gnocchi & aged parmesan cheese.

WAGYU SIRLOIN 62
Café de Paris butter & truffle fries.

STEAK SANDWICH 34
Wagyu rump, grain mustard mayonnaise, caramelised
onion relish, rocket, melted provolone cheese & onion
rings, served with fries.

PRAWN & PORK DUMPLINGS BROTH (1) 32
Poached bok choy, ginger, Hoisin sauce, Shiitake
mushrooms, sesame oil & scallions.

NEW YORK STYLE CHEESEBURGER GFA 27
House-made patty, pickle, cheese, onion rings & house
burger sauce on a toasted milk bun, served with fries.
Extra beef patty +6
Add bacon +2
GF bun +12

SOUTHERN FRIED CHICKEN BURGER V 27
Fried chicken breast with slaw, cheese, pickles & chipotle
mayonnaise on a toasted milk bun, served with chips.
Extra chicken +5
Add bacon +2
GF bun +12

CHICKEN SCHNITZEL 28
Panko crumbed chicken schnitzel, house salad, chips &
gravy.
Add prosciutto parmigiana pesto topper +9
Add creamed garlic prawns (A) (4pcs) +9
Swap to a vegan schnitzel +5

FISH TACOS (1) (3pcs) 27
Battered flathead with slaw, coriander, fresh chilli & spicy
mayo.

PORK CARNITA TACOS (3pcs) 27
Slow cooked pork, Oaxaca cheese, grilled corn, jalapeño,
avocado & lime.

FISH & CHIPS (1) 29
Battered flathead fillet served with house salad & fries,
tartare sauce with lemon.

SIDES

BOWLS OF FRIES WITH AIOLI V, VEA

13

CREAMY MASHED POTATO V

13

SAUCES

Café de Paris butter GF

Gravy GF

Mushroom gravy GF

Pepper gravy GF

Diane gravy GF

KIDS

HAM & CHEESE PIZZA

16

MEATBALLS & PASTA

16

CHICKEN NUGGETS

with carrot batons & fries

16

BATTERED FISH (1)

with carrot batons & fries

16

All kids meals come with a free drink & ice cream.

DESSERT

BROWNIE SUNDAE V

18

Warm chocolate brownie chunks with vanilla ice cream & chocolate sauce.

LEMON MERINGUE TART

18

Berry compote, lemon curd & pistachio gelato.

ARTISANAL CHEESE PLATE V

38

Artisanal Maffra caged cheddar, Willow Grove double brie, creamy blue cheese with beetroot lavosh, apricot & stuffed peppers.

OVERNIGHT MENU

WAGYU BEEF BURGER

32

with cheese, tomato, lettuce, onion jam & dijonaise, served with fries.

BLAT CHICKEN BURGER

32

with bacon, lettuce, avocado, tomato & smokey tomato relish, served with fries.

ADD prosciutto

+10

MARGHERITA PIZZA V

31

with Roma tomatoes, buffalo mozzarella & fresh basil.

ADD prosciutto

+10

BEETROOT, GOATS CHEESE & CHIVE ARANCINI V

19

with garlic aioli.

PORTOBELLO MUSHROOM BURGER V

30

with lettuce, tomato, onion rings & garlic aioli, served with fries.

FRIES & AIOLI V, NF, DF

16

POTATO, LEEK & BACON SOUP GF

28