

CRAVING CONVENIENCE?

To order just pick up the phone and press the Room Service button from your room phone.

All menu items are available between 11am and 11pm.

FAST AND FRESH Available from 11:00am

Caesar salad \$23
Cos lettuce, croutons, bacon, boiled egg, shaved parmesan tossed with anchovy based mayonnaise dressing

With char grilled chicken breast \$26

Herb and garlic baguette V \$10
Crispy French bread toasted with garlic and herb butter

APPETISERS & LIGHT BITES Available from 11:00am

Caesar salad \$23
Cos lettuce, croutons, bacon, boiled egg, shaved parmesan tossed with anchovy based mayonnaise dressing

With char grilled chicken breast \$26

Local vegetable salad V, H, GF \$20
Olive oil tossed seasonal vegetables, sweet tomato chutney, mixed greens, pepitas, Meredith goat fetta and lemon mint dressing

Garden salad V, H, GF \$19
Mixed local leaves, heirloom cherry tomato, cucumber, watermelon, fresh garden herbs and balsamic dressing

Cream of cauliflower soup V, H, GF \$19
Slow simmered cauliflower, shallots, cream, finished with truffle oil, parmesan and herbs

Tom Yum soup H \$19
Traditional Thai lemongrass ginger broth with chicken, rice noodles, shallots, mushrooms and Thai basil

Roasted squash soup H, GF, V \$19
Honey roasted squash and pumpkin, coconut milk and cashews

Port Lincoln mussels GF \$23
Fresh mussels steamed in a chili Napolitana sauce with e-shallots, confit garlic and fresh basil

Herb and garlic baguette V \$10
Crispy French bread toasted with garlic and herb butter

NSW baked goat cheese filo parcel V, H \$20
Served with mint and lemon dressed greens, peach jam and fresh herbs

Arancini GF \$17
Sun dried tomato and basil arancini, pesto mayonnaise, petite herb and fennel salad

B.L.A.T. wrap \$16
Bacon, lettuce, avocado, tomato wrap with aioli, served with garden salad

Port Stephens egg frittata H, V \$16
Egg, roasted pumpkin, fetta cheese, tomato and basil

Condiments

The following condiments are available
HP sauce, tomato sauce, mustard, mayonnaise, Tabasco sauce and maple syrup

V: Vegetarian GF: Gluten-Free H: Healthy Option

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

DRINKS

	Glass	Bottle
Sparkling Wines		
Philip Shaw 'The Edinburgh' Sparkling, NV, NSW, Australia	\$15	\$65
Prosecco		
Il Fiore Prosecco, NV, Italy	\$15	\$40
Sauvignon Blanc		
TaiNui Sauvignon Blanc, 2017, Marlborough, New Zealand	\$12	\$55
Chardonnay		
Tyrrell's Chardonnay, 2017, Hunter, Australia	\$12	\$55
Riesling		
Robert Oatley Signature Riesling, 2017, WA, Australia	\$12	\$55
Pinot Grigio		
Philip Shaw 'The Gardener', 2017, Orange, Australia	\$15	\$65
Rose		
BY.OTT Rose, Domaines Ott, Bondal, 2017, Provence, France	\$17	\$90
Pinot Noir		
Fat Bastard, Pinot Noir, 2016, Languedoc-Roussillon, France	\$15	\$65
Shiraz		
Tyrrell's Hunter Valley Range, 2016, Hunter, Australia	\$15	\$55
Cabernet		
Malibu Rocky Oaks 'Collective' Cabernet Sauvignon, 2013, Malibu, USA	\$17	\$65
Red Varietals		
Fat Bastard, Malbec, 2017, Mendoza, Argentina	\$15	\$60
Beers		
Asahi	\$10	
Corona	\$10	
Crown lager	\$10	
Heineken	\$10	
James Squire 150 Lashes	\$9	
Soft Drinks & Juices		
Coke, Diet Coke, Sprite, Lift	\$6	
Cascade soda water	\$6	
Cascade tonic water	\$6	
Cape Grim sparkling water 880ml	\$11	
Cape Grim still water 880ml	\$11	
Pineapple, apple, orange, cranberry and tomato Juice	\$5	
Freshly squeezed orange juice	\$10	
Freshly squeezed orange, celery & carrot Juice	\$10	
Hot Beverages		
Espresso coffee	\$4.50	
Cappuccino, Flat White, Latte	\$4.50	
Long black	\$4.50	
Chai latte	\$4.50	
Hot chocolate	\$4.50	
Filtered coffee Urn	\$10	
Tea	\$4.50	
English breakfast, earl grey or peppermint		
Green jasmine or chamomile		
Blended Drinks		
Blended iced coffee	\$10	
Blended iced chocolate	\$10	
Milkshake	\$8	
Chocolate, caramel or strawberry		
Milk	\$3.50	
Full cream, skim, soy or almond		

Food for thought.

A little something to keep you going



