

# ROOM SERVICE

## Snacks and sharing

Candied peanuts \$8.5 (GF/VEGAN)

Warm Marinated Mt Zero olives with sourdough \$8 (DF/GF/VEGAN)

House made garlic and rosemary focaccia with balsamic and olive oil \$12.5 (DF/VEGAN)

Fries with garlic aioli \$11 (GF/DF/VEG)

Loaded fries with jalapenos, bacon, cheddar \$16 (GF)

Pan fried Haloumi with lemon and parsley gremolata \$12 (GF/VEG)

Sweet potato fries with herb mayo \$11 (GF/DF/VEG)

Mac & cheese croquettes, smoked paprika and chorizo Mayo, sweetcorn puree \$13.5

Selection of local cheeses with sesame lavoush, sourdough bread, fig and apricot jam and dried fruits \$24 (GFO)

## Soups and salads

Salt and pepper calamari, sweet soy, toasted coconut, cashews, asian herbs and sesame \$22.5 (DF)

Tomato gazpacho consommé, confit cherry tomato, olive crumble, smoked tomato gel, basil crisps \$18 (GF/DF/VEG)

Charred Greek Salad with cucumber, cherry tomatoes, kalamata olives, whipped fetta and smoked tomato gel \$16 (GF/VEG)

Thai coconut, chilli, and lime salad with wombok, carrot, snow pea, coriander and toasted coconut \$17

House Caesar salad, white anchovy dressing, soft poached egg, chickpea croutons, and pecorino \$18 (GF)

## Burgers and sandwiches

Smoked salmon and cream cheese bagel with capers, pickled onion, and rocket \$19

BLT Club Sandwich, grilled chicken, spicy mayo, pickles, crispy bacon, lettuce, fried egg, cheese and tomato \$17 (GFO)

Please add tray charge of \$5 per order.

## ROOM SERVICE

180g beef burger with pickles, cheese, lettuce, tomato and umami dressing \$21

Grilled chicken burger with Asian slaw, coconut chilli and lime dressing \$22

Mushroom burger with pecorino, truffle duxelles, hummus, lettuce, and tomato \$22 (VEG)

### Entrees

Chargrilled lamb koftas, salsa verde, smoked almond dukkah, tzatziki \$18

Chargrilled Pirates Bay octopus skewer with burnt onion puree, chickpea crumble and smoked paprika \$20 (DF)

### Mains

Spring pea, mint and feta risotto, asparagus, parmesan and snow pea tendrils \$18 (GF/VEG)

Pan fried bintji potato gnocchi puttanesca with kalamata olive, pecorino, fresh herbs \$18 (VEG)

200g Dry aged Cape Grim porterhouse with garlic and thyme fondant potatoes, onion soubise, port jus and fried saltbush \$30 (GF/DF)

Chargrilled Marion Bay spatchcock, Thai red curry, steamed rice, asian herbs and peanut crumble

\$27 (GF/DF)

Please add tray charge of \$5 per order.

# ROOM SERVICE

## Desserts

### Lemon Meringue \$19

Lemon verbena cream with passionfruit curd, toasted swiss meringue, blackcurrant sorbet and vanilla shortbread (GFO)

### Chocolate Cigar \$19

Lemon verbena cream with passionfruit curd, toasted swiss meringue, blackcurrant sorbet, vanilla shortbread and hazelnut sponge

### Snickers \$19

Dark chocolate peanut parfait, salted caramel, banana and malted milk crumb

### Apricot Cheesecake Crumble \$19

Lemon and vanilla cheesecake with ginger oat crumble, apricot compote, and blackberries (GFO)

### Tasmanian Berry Brulee \$19

Vanilla bean and raspberry layered Brulee, strawberry jelly, blackberry twist, pistachio crumb, and violet ice cream (GF)

Selection of local cheeses with sesame lavoush, sourdough bread, fig and apricot jam and dried fruits \$24 (GFO)

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# ROOM SERVICE

## Kids Menu (10.30AM – 11.00PM)

- Small fries with tomato sauce \$5 GF/DF/V
- Crumbed chicken tenders with fries and salad \$12
- Grilled ocean trout with fries and salad \$17 GF/DF
- Really cheesy pizza \$15 GFO
- Mini seasonal fruit plate \$10 GF/DF/V
- Valhalla ice cream \$9 GF/DFO
- Valhalla choc top \$9

## Late night dining (11.00PM – 6.00AM)

- Warm Marinated Mt Zero olives with sourdough \$8 (DF/GF/VEGAN)
- Fries with garlic aioli \$11 (GF/DF/VEG)
- Sweet potato fries with herb mayo \$11 (GF/DF/VEG)
- Mac & cheese croquettes, smoked paprika and chorizo Mayo, sweetcorn puree \$13.5
- Selection of local cheeses with sesame lavoush, sourdough bread, fig and apricot jam and dried fruits \$24
- Salt and pepper calamari, sweet soy, toasted coconut, cashews, asian herbs and sesame \$22.5 (DF)
- Tomato gazpacho consommé, confit cherry tomato, olive crumble, smoked tomato gel, basil crisps \$18 (GF/DF/VEG)
- Thai coconut, chilli, and lime salad with wombok, carrot, snow pea, coriander and toasted coconut \$18
- House caesar salad, white anchovy dressing, soft poached egg, potato croutons, and pecorino \$18 (GF)
- Smoked salmon and cream cheese bagel with capers, pickled onion, and rocket \$19
- 180g Beef burger with pickles, cheese, lettuce and tomato and umami dressing \$21

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## ROOM SERVICE

Grilled Chicken Burger with Asian Slaw, coconut chilli and lime dressing \$22

Mushroom burger with pecorino, truffle duxelles, hummus, lettuce, and tomato \$22 (VEG)

### Pizzas

Tomato, buffalo mozzarella torn basil \$19 (VEG)

Mushroom, truffle, and pecorino \$22 (VEG)

Huon salmon, capers, dill and cream cheese \$26

Chargrilled chicken, red onion, bacon \$24.5

Pepperoni, salami, and chorizo \$24.5

### Desserts

Lemon Meringue \$19

Lemon verbena cream with passionfruit curd, toasted swiss meringue, blackcurrant sorbet and vanilla shortbread (GFO)

Chocolate Cigar \$19

Lemon verbena cream with passionfruit curd, toasted swiss meringue, blackcurrant sorbet, vanilla shortbread and hazelnut sponge

Snickers \$19

Dark chocolate peanut parfait, salted caramel, banana and malted milk crumb

Apricot Cheesecake Crumble \$19

Lemon and vanilla cheesecake with ginger oat crumble, apricot compote, and blackberries (GFO)

Tasmanian Berry Brulee \$19

Vanilla bean and raspberry layered Brulee, strawberry jelly, blackberry twist, pistachio crumb, and violet ice cream (GF)

Selection of local cheeses with sesame lavoush, sourdough bread, fig and apricot jam and dried fruits \$24 (GFO)

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