

BREAKFAST A LA CARTE

Available daily from 7.00am – 10.30am

Pain Au Chocolate (VEG)	7
Toasted Brad	7
Your choice of Turkish, sourdough, grain, wholemeal or gluten free bread cooked on the grill, served with butter and your choice of spread (VEG,GFO)	
Fruit & Nut Granola	15
Coconut yoghurt, honey, berry compote (VEG)	
Fresh Seasonal Fruit And Berries	13
Fresh lime (V,GF)	
Banana Bread	20
Cream fraiche, sliced banana, shredded coconut, caramel sauce (V)	
Pancakes	19
Berries, maple syrup, dollop cream (VEG)	
Vegan Bowl	23
Wholemeal tortilla, tofu scramble, tempeh bacon, sweet potato wedge, sprouts, Guacamole, pickled cabbage (V,GFO)	
Avocado On Sourdough	22
Field mushrooms, cherry tomatoes, sauteed baby spinach (DF, P, V)	
Smoked Paprika Baked Eggs	25
Chorizo, baby spinach, field Mushroom, goat cheese, sourdough (GFO, P)	
Egg Benedict	24
Two free range poached eggs, baby spinach, streaky bacon or smoked salmon, hollandaise on Turkish bread (P, GFO)	
Two Free-Range Eggs	17
(fried, poached or scrambled) Grilled Turkish bread (V,VEG,GFO)	

Extras.....5

- Half Avocado
- Mushrooms & spinach
- Cherry Tomatoes
- Bacon
- Feta
- Chorizo
- One Egg
- Fried potato with aioli & paprika



TAKE AWAY BREAKFAST BOX..... 30

(Must be ordered by 8pm the day prior)

- Whole fruit (apple or Banana) (V, GF, DF)
- Coconut yoghurt with berry compote and granola (VEG,N)
- Blueberry muffin (VEG)
- Orange juice
- Ham and cheese croissant (P)

- S - Contains Seafood • VEG - Vegetarian • GFO - Gluten Free • GFO - Gluten Free Option • N - Contains Nuts • DF – Dairy Free • P – Contains Pork

All prices are inclusive of GST | All orders will incur a \$8.00 tray charge

LUNCH AND DINNER

Available daily from 10:30am – 9:00pm

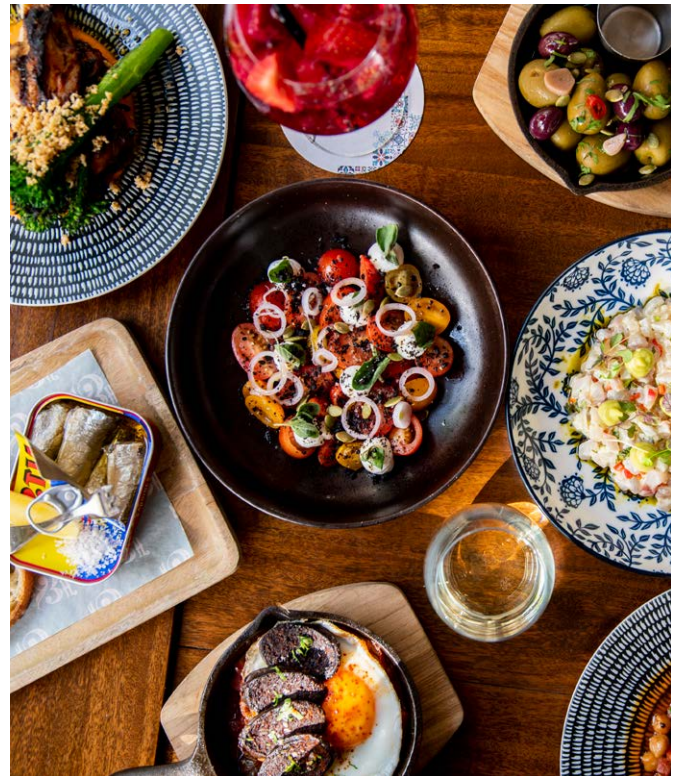
TAPAS FROM HENO & REY

(SNACKS AND LIGHT BITES)

Tomato Bread (4) • roast garlic, fresh tomato, olive oil (V).....	13
Add white anchovies(S).....	5
Add manchego cheese.....	5
Add Jamon Serrano(P).....	6
Add Paleta Iberico Cebu(P).....	10
Tinned Spanish Seafood	
Served with grilled bread and lemon	
Ortiz Sardines 140g • extra virgin olive oil (S).....	18
Ortiz Anchovies 47g • extra virgin olive oil (S).....	18
Don Bocarte White Anchovies 48g • natural (S).....	18
Cured Spanish Meats Served With Grilled Bread 28	
Jamon Serrano, Salchi Bosque, Lomo (P, GFO)	
Spanish Cheese Served With Grilled Bread, Muscatels, And Quince Paste26	
Cabra Al Pimenton • goat's cheese, paprika (VEG, GFO)	
Manchego Artesano • sheep's milk, 3 months aged (VEG, GFO)	
Crispy Line Caught Squid	19
lemon, aioli (S)	
Chorizo	17
Grilled chorizo, sherry, parsley (P,GF)	
BIG PLATES FROM HENO & REY	
Grilled Seasonal Vegetables	32
Romesco sauce, chimichurri, toasted almonds (N,Veg)	
Rey Pollo	34
Marinated chicken thigh, broccolini, almond picada (N)	
Northwest Snapper	37
Chickpeas, baby spinach, chorizo, broccolini, grilled lemon (S, GF,P)	
Flat Iron Steak	39
Crispy fried onions, chimichurri, samfaina, fried potatoes (GF, N)	

SIDE SALADS FROM HENO & REY

Rocket	15
Toasted pumpkin seeds, shaved Manchego cheese, sherry vinaigrette (GF, Veg)	
Baby Gem	16
Piquillo pepper, roast garlic, anchovy, dried jamon, fried breadcrumbs, olive oil (S,P,GFO)	
Heritage Tomatoes	18
Shallots, pine seeds, whipped goat's cheese, oregano, black olive crumb, olive oil (GF, Veg)	



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LUNCH AND DINNER

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BETWEEN BREAD

Wagyu Beef Burger.....28

Toasted sesame bun, iceberg lettuce, tomato, red onion, pickle, aioli

Add grilled bacon 3 Add cheese 3

Club Sandwich.....25

Toasted Turkish bread, grilled chicken, egg, bacon, lettuce, tomato, aioli (P)

Steak Sandwich.....28

Grilled flat iron steak, sauteed onion, plum tomato, iceberg lettuce, aioli

Il Uno Stone Baked Margherita Pizza

Choose from the below ingredients;28

Bacon, pepperoni, green capsicum, black olives, onion, cherry tomatoes, mushrooms, pineapple, chili

CHILDREN'S MENU

Marinated chicken thigh, salad served with fried potatoes

(DF, GF).....15

Flash fried squid with lemon and aioli served with fried potatoes(S, GF, P)..... 15

Meatballs with salad and fried potatoes (GF,DF).....15

DESSERTS FROM HENO & REY

Pasteis de Nata (3 tarts)..... 15

Custard tarts, dusted with cinnamon sugar

Warm Chocolate Churros.....12

Cinnamon sugar

Il Gelato Ice Cream..... 10

Chocolate Chip Cookie or Vanilla



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ALCOHOLIC BEVERAGES

CHAMPAGNE & SPARKLING		150ml	750ml
Cava Montsarra Brut	Catalonia, Spain	13	52
Howard Park Petit Jete NV	Margaret river, WA	15	70
Ad Hoc Riddler	Pemberton, WA	14	65
		375ml	750ml
Laurent & Perrier	Champagne, France	75	
Mumm Cordon Rouge	Champagne, France		119
WHITE WINE		150ml	750ml
Castillo del Moro Sauvignon Blanc	Castilla, Spain	13	52
Abadia San Campio - Albarino	Rias Baixas, Spain	15	70
Castelli Riesling	Great Southern, WA	14	65
Silkwood Estate Sauvignon Blanc	Pemberton, WA	13	52
Arlewood Estate Chardonnay	Margaret River, WA	15	70
ROSÉ WINE		150ml	750ml
Finca Fabian Rosado	Castilla la Mancha, Spain	13	52
Wildflower Rosé	Margaret River, WA	14	65
RED WINE			
Castillo Del Mono Tempranillo	Bierzo, Spain	13	52
El Circo Tempranillo	Aragon, Spain	13	52
Silkwood Estate Bower Pinot Noir	Pemberton, WA	14	65
Silkwood Estate Shiraz	Pemberton, WA	13	52
Arlewood Estate Cabernet Sauvignon	Margaret River, WA	15	70
Matsu El Picaro Tempranillo	Castilla y Leon, Spain		80
Marsilea Tinto Bobal	Valencia, Spain		68
Lopez de Haro Crianza 18	Rioja, Spain	16	75
Finca Millara Lagariza Mencia	Ribeira Sacra, Spain		94
DESSERT WINE & SHERRY		50ml	750ml
Disznók Tokaji Late Harvest Furmint 2017	Tokaji, Hungary	14	95
Aurora Pedro Ximenez	Jerez, Spain	13	90
BOTTLED BEER		355ml-375ml	
Corona 4.5%	13	Matsos Ginger Beer 3.5	14
Estrella 4.6%	13	5 Seeds Cloudy Apple Cider 5%	11
Little Creatures – Rogers 3.8%	12	James Squires Zero 0%	11
Dos Equis xx 4.2%	13		

NON - ALCOHOLIC BEVERAGES

COFFEE & TEA

Little Owl Espresso Coffee	5
Flat White, Cappuccino, Café Latte, Macchiato (Long/Short)	
Long Black in a 2x cup French press or traditional, Mocha, Hot chocolate	
Almond milk, soy milk, oat milk, extra shot.....	1
Selection of Artisan T2 Teas	5
English Breakfast, Earl Grey, Just peppermint, Lemongrass & Ginger, China Jasmine, Chai Tea, Lady Grey, Chamomile	

SOFT DRINKS & WATER

Schweppes Dry Ginger Ale, solo, lemonade, Pepsi, Pepsi Max.....	5
Coca-Cola 375ml.....	5
Vitoria Sparkling 1lt.....	10
Vitoria Still 1lt.....	10

JUICES & SMOOTHIES 9

Emma & Toms Straight OJ
Freshly squeezed Valencia oranges

Emma & Toms Cloudy Apple
Pressed Aussie apples - unfiltered

Emma & Toms Green Power
Botanical smoothie of apple,
banana, passionfruit plum, lemon,
spirulina, chlorella, alfalfa, kelp,
spinach & dulce seaweed

Emma & Toms Karmarama
Smoothie combo of OJ,
pineapple, mango, banana,
passion fruit & ginseng

Emma & Toms Extreme C
Exotic smoothie of apple, guava,
OJ, strawberry, acerola berry &
rosehip



OVERNIGHT MENU

Available daily from 9:00pm –7.00am



Cured Spanish Meats Served With Grilled Bread.....28

Jamon Serrano, Salchi Bosque, Lomo (P, GFO)

Spanish Cheese Served With Grilled Bread.....28

Muscatel, And Quince Paste

Cabra Al Pimenton • goat's cheese, paprika (VEG, GFO) Manchego Artesano • sheep's milk, 3 months aged (VEG, GFO)

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Heritage Tomatoes.....18

Shallots, pine seeds, whipped goat's cheese, oregano, black olive crumb, olive oil (GF, VEG)

Wagyu Beef Burger.....28

Toasted sesame bun, iceberg lettuce, tomato, red onion, pickle, aioli

Add grilled bacon 3 Add cheese 3

Il Uno Stone Baked Margherita Pizza.....28

Choose from these ingredients; Bacon, pepperoni, green capsicum, black olives, onion, cherry tomatoes, mushrooms, pineapple, chili

Warm Chocolate Churros.....12

Cinnamon sugar (V)

Il Gelato Ice Cream.....10

Chocolate Chip Cookie or Vanilla

IN-ROOM BAR

ALCOHOLIC BEVERAGES

Champagne 375ml	\$49.00
White Wine 375ml	\$26.00
Red Wine 375ml	\$26.00
Imported Beer 330ml	\$10.00
Local Beer 330ml	\$11.00
Bourbon 50ml	\$16.00
Whiskey 50ml	\$17.00
Gin 50ml	\$15.00
Rum 50ml	\$18.00
Vodka 50ml	\$16.00



NON-ALCOHOLIC BEVERAGES

Lemon, Lime, Bitters 300ml	\$5.00
Ginger Ale 300ml	\$5.00
Soda Water 300ml	\$5.00
Tonic Water 300ml	\$5.00
Pepsi 300ml	\$5.00
Pepsi Max 300ml	\$5.00
Orange juice 300ml	\$5.00
Apple juice 300ml	\$5.00
Sparkling Water 250ml	\$4.00
Still Water 250ml	\$4.00

SNACKS

Chocolate Chip Bites 80g	\$6.00
Fremantle Milk Chocolate 45g	\$6.00
Red Rock Sea salt Crisps 45g	\$4.00
Kettle Salted Cashews 45g	\$8.00