

# Room Service. Dial 2954/2955

All items available from 10:30am - 10pm

Overnight menu (O) available 10:00pm - 6:00am

## Bread and Dips

Selection of fresh house made breads spicy capsicum, tapenade and pesto dip (V) 20

## Soup

Chicken & corn soup (O) 23

Italian style minestrone (V) 23

Soup of the day 23

## Salads and Starters

Caesar salad 35 add chicken 7 prawns 9 smoked salmon 9 (O)

Roast pumpkin, beetroot, orange & feta, rye & garlic croutons (V) (O) 25

Green salad, salad greens, garden vegetables, balsamic vinaigrette (V) (G) 20

Seared tuna nicoise, snipped beans, seared yellow fin tuna, sweet chilli dressing 30

Grilled king prawns with garlic bread 45

## Sandwiches and Burgers (all served with fries)

Chicken club sandwich, chicken, bacon, lettuce, tomato, fried egg (O) 40

Angus beef burger, bacon, tomato, lettuce and cheddar (O) 50

Signature burger chicken, chilli, lemon grass, coriander, pineapple, lettuce, tomato, onion 45

BBQ pork sandwich Chinese BBQ pork, tomato, onion, coriander, char siu sauce 45

Swedish toast skagen Pacific deep sea shrimp, mayonnaise, horse radish, dill, buttered rye (O) 45

## Pasta

Spaghetti with smoked chicken and mushroom cream sauce 38

Vegetarian spinach lasagne, cocktail tomato & sour cream (V) 45

Fettuccini with basil and garlic prawns 40

Forest mushroom risotto (V) 55

## Pizza

Asian BBQ Chinese BBQ pork, plum sauce, capsicum, spring onion, shiitake mushroom, coriander (O) 45

Tex Mex beef slow cooked shredded beef, BBQ sauce, onion, capsicum, tomato, cheddar, mozzarella (O) 47

Tandoori chicken mango chutney, cashew nuts, coriander, onion, cucumber raita (O) 47

Seafood marinara mixed seafood, dill, lemon aioli, mozzarella (O) 47

Spinach & artichoke spinach, artichoke, blue cheese, mozzarella, pine nuts, roasted garlic (V) (O) 47

Hawaiian with double smoked ham, pineapple, red onion and mozzarella (O) 45

## **Main Course**

**Oven baked salmon fillet**, 190 gram, bouillabaisse broth, sour cream (G) 75

**Catch of the day** (please ask our service staff for our selection) (O) 45

**Pan fried barramundi**, steamed rice, sesame scented bok choy 50

**Chicken adobo**, chimichurri, brown rice, soy vinegar jus 50

**Duo of lamb**, slowly braised leg, lamb chop, sweet potato mash, French beans 82

**Slow cooked beef ribs**, bourbon BBQ sauce, house made coleslaw, fries 75

**NZ T-bone steak**, pepper sauce, your choice of two sides 90

**Grain-fed beef eye fillet**, 250-gram char grilled beef fillet, herb butter, your choice of two sides 90

**Grain-fed rib eye**, 450-gram char grilled rib eye, mushroom sauce, your choice of two sides 88

**Vegetable moussaka**, eggplant, zucchini, onion, spinach, mozzarella (V) 45

## **Sides**

French fries (O) 19

Baked potato, sour cream 17

Cheesy mash 17

Rice 10

Garlic bread 15

Corn on the cob 17

Steamed vegetables 17

## **House-made Desserts**

**Honey and cinnamon baked cheesecake** with anglaise sauce (O) 24

**Chocolate layered mousse cake**, raspberry coulis 24

**Tiramisu**, mixed berry glaze 24

**Fresh sliced fruits** with vanilla ice cream, yoghurt (G) 21

**Selection of ice cream** (G) (O) 15

Vegetarian (V) Gluten Free (G)

Please inform us on any special Dietary or Allergy Requirements. Some dishes contain nuts.

Some of our dishes can be modified to be gluten free - ask your waiter.