



## ROOM SERVICE MENU

11:00 AM - 11:00 PM

### Starters

Sourdough, whipped butter, smoked salt	\$10
Tomato & scamorza arancini, aioli, parmesan	\$14
Beetroot carpaccio, pickled & raw beet, watercress, shallot, sherry vinegar	\$18
Flash cured kingfish, charred jalapenos, avocado, corn tortilla	\$15
Charcuterie tasting plate	
Selection of cured meats, aged cheddar, pickles, dip, lavosh & sourdough	\$28

### Salads

Pumpkin & walnut	
Roasted pumpkin, freekah & watercress salad, apple, pickled walnut, coconut yoghurt	\$22
Chicken Caesar	
Lemon & herb chicken, crispy spec & cos salad, sourdough croutons, white anchovies, soft-boiled free-range egg	\$26

### Soups

Butternut pumpkin soup, sour cream, grilled sourdough	\$16
Tomato & red pepper soup, basil, grilled sourdough	\$16
Roasted chicken broth, rice noodles, coriander, green onion, crispy shallot	\$17

### Light bites & burgers

Crowne club sandwich	
Shaved turkey breast, grilled bacon, butter lettuce, tomato, cheese, fires & aioli	\$24
Classic burger	
Grilled beef patty, cheese, tomato, cos, white onion, ketchup, mustard with fries & aioli	\$25
Falafel pita	
Falafel & haloumi skewer, cucumber, fennel, tahini yoghurt, sumac, mint, grilled pita	\$25

### Pizzas

Margherita pizza	
Tomato base, buffalo mozzarella, basil, extra virgin olive oil	\$23
Pepperoni pizza	
Tomato base, pepperoni, mozzarella, chilli flakes, parmesan	\$27
Hawaiian pizza	
Tomato base, mozzarella, shaved ham, pineapple, parmesan	\$27
Potato & pancetta pizza	
Cheese blend, potato, pancetta, sour cream, chives	\$27
Zucchini & ricotta pizza	
Cheese blend, zucchini, rosemary, red onion, confit garlic, fresh ricotta	\$25

Whilst we endeavour to cater for all dietary requirements, please note all food items are prepared in the same kitchen. As such, we cannot rule out the cross contamination or traces of nuts, sesame, eggs, gluten or dairy.

Please note a 3% merchant service fee applies to JCB & Diners transactions, 1.9% for all other credit cards and Union Pay.

A 15% surcharge applies on Public Holidays.

Please note that a tray charge of \$5 will be applied to all room service orders.

## Pasta

Prawn & seafood linguini, bisque, spinach, baby capers, parmesan	\$30
Mushroom rigatoni, local mushroom ragu, truffle cream, fresh ricotta, parmesan	\$27

## Mains

Massaman curry	
Slow braised beef curry, steamed basmati rice, toasted roti	\$25
Chicken schnitzel	
Crispy chicken schnitzel, cabbage slaw, confit garlic butter, grilled lemon, fries & aioli	\$29
Market fish	
Locally sourced market fish, grilled witlof, celeriac, sugar snaps, bisque	\$42
Beef cheek	
Red wine braised beef cheek, buttered mash, crispy leek, baby spinach	\$42
Scotch fillet	
250g Cape Grim scotch fillet, potato pave, dressed leaves & choice of sauce: Beef jus / Peppercorn sauce / mushroom sauce / mustards	\$48

## Sides

Fries, sea salt, aioli	\$12
Sweet potato fries, sea salt, aioli	\$14
Mixed leaves, radish, cucumber, honey mustard dressing	\$12
Seasonal greens, smoked almond, preserved lemon	\$12
Steamed basmati rice, green onion	\$7

## Kids Menu

Cheese toasty, chips, tomato ketchup	\$13
Popcorn chicken & chips, tomato ketchup	\$13
Hawaiian pizza, shaved ham, pineapple & mozzarella cheese	\$13
Meatballs & pasta, mozzarella cheese	\$13
Battered fish, chips & simple leaf salad	\$13

## Dessert

Seasonal sliced & whole fresh fruits	\$14
Cheese selection	
Local cheeses, quince, candied walnut, fresh apple, muscatels, lavosh crackers	\$25
Dark chocolate mousse cake	
Whisky caramel, strawberries, meringue	\$16
Baked walnut & caramel tart	
Vanilla cream, candied walnut	\$16
Individual Valhalla ice cream cups	
Chocolate, salted caramel, vanilla bean or strawberry	\$10

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## LATE NIGHT ROOM SERVICE MENU

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11:00 PM - 6:00 AM

### Lighter Dishes

Tomato & red pepper soup, basil with grilled sourdough	\$16
Pumpkin & walnut	
Roasted pumpkin, freekah & watercress salad, apple, pickled walnut, coconut yoghurt	\$22

### Main Dishes

Shaved turkey & bacon melt tomato, cos lettuce, aioli & crispy baguette served with crisps	\$24
Slow cooked beef meatball melt, tomato ragu, mozzarella, crispy shallot & aioli served with crisps	\$24
Falafel & haloumi skewer, cucumber, fennel, tahini yoghurt, sumac, mint, grilled pita	\$25
Massaman beef curry, steamed basmati rice, toasted roti	\$25

### Dessert

Seasonal sliced & whole fresh fruits	\$14
Cheese selection	
Local cheeses, quince, candied walnut, fresh apple, muscatels, lavosh crackers	\$25
Dark chocolate mousse cake	
Whisky caramel, strawberries, meringue	\$16

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