# IN ROOM SUMMER DINING MENU

A little something to keep you going.

### **ROOM SERVICE**

Breakfast | Served between 6:30 AM - 10:30 AM

### **BREAKFAST**

QI BREAKFASI (GFO) Eggs to your liking, pork sausages, potatoes, mushrooms, baked beans, bacon, and tomato		27
PANCAKES (V) Chocolate mousse, berry and apple compote, maple syrup, toasted almonds, and bananas		24
EGGS BENNY (GF, V) Ciabatta, spinach, hollandaise, poached egg, and your choice of bacon, ham, halloumi, or salmon		25
FULL FLARE BUFFET Includes all continental, hot buffet, and barista coffee options		38
SNACKS		
CHEESE GARLIC FOCACCIA (V) Olive oil and beetroot hummus	10 Half	18 Full
HONEY BAKED DOUBLE CREAM BRIE Honey, rosemary, and crostini		15
CAULIFLOWER BITES (V, DF) Paprika aioli		17
HALLOUMI STICKS (V) Chunky tomato salsa		17
PIZZAS		
Deep Dish 22cm - Our pizza kitchen operates independently; pizzas will come out as	they are	ready.
GOD FATHER Pepperoni, cheese, and pizza sauce		25
HAWAIIAN Ham, pineapple, tomato, bacon bits, cheese, and pizza sauce		29
KIWI AS Brie, chicken, and cranberry sauce		29
MEAT LOVER Pepperoni, beef steaks, bacon, cheese, pizza sauce, and BBQ sauce		25
HEALTHY BEE (V) Halloumi, mushrooms, cheese, pesto, and pizza sauce		29

# **ENTRÉES**

CREAMY PERI-PERI PRAWNS AND CIABATTA	22
KARAAGE CHICKEN (GFO) Gochujang BBQ and Japanese ranch	24
SOUP OF THE DAY (GFO) Crispy onion, parmesan, and garlic bread	16
CAESAR SALAD (GFO) Grilled chicken, parmesan, bacon, egg, crostini, and traditional dressing	25
SALT AND PEPPER SQUID Spicy mayonnaise	19
MAINS	
MERINO LAMB SHANKS Bacon and onion mash, roasted sumac carrots, whipped feta, and gravy	42
300 G ANGUS BEEF RIB EYE (GF) Grilled asparagus, chimichurri sour cream, and jus	44
PUMPKIN RICOTTA RAVIOLI (V)  Mushroom, spinach, cherry tomatoes, pumpkin seeds, and cream	36
CRISPY CHICKEN BURGER Bacon, pineapple, chunky salsa, cos, aioli, and fries	25
SIDES	
SKIN ON FRIES (V) Parmesan and tomato sauce	12
MAPLE AND SUMAC CARROTS (V, GF) Harissa, feta, and pepita seeds	12
SOY AND HONEY GLAZED BROCCOLINI, AND ASPARAGUS (V, GF, DF)	12
MASH POTATO, CRISPY ONION, AND GRAVY (V)	12
DESSERT	
PAVLOVA (V) White chocolate crème anglaise, strawberries, Oreo crumbs, and vanilla ice cream	16
CRÈME BRÛLÉE (V) Vanilla Chantilly, berries, and five spice pineapple	16
LAVA CAKE (V) Mango sorbet, chocolate mousse, and walnut	16

## **OVERNIGHT**

PIES		PIZZAS	
BUTTER CHICKEN PIE Fries and tomato sauce	25	GOD FATHER Pepperoni, cheese, and pizza sauce	25
STEAK AND CHEESE PIE Fries and tomato sauce	25	KIWI AS Brie, chicken, and cranberry sauce	29
FETA ROLL (V) Fries and tomato sauce	25		
FRIES Parmesan and tomato sauce	12		
	DRII	NKS	
COFFEE Short Black Long Black Mochaccino Flat White Latte Cappuccino Hot Chocolate	4.5 5 6 6 6 6	TEA English Breakfast Earl Grey Peppermint Darjeeling Chamomile Green Lemon and Ginger	5 5 5 5 5 5 5
NON-ALCOHOLIC Juices Soft Drinks Tonic Water Soda Water	6 7 7 7	BEERS Our restaurant team can advise you of the current selection of tap and bottled been COCKTAILS & SPIRITS	rs.
WINE		Our cocktail list changes seasonally. Please ask our team for the current selection and spirit	



Please ask our restaurant team for the current selection of local and international wines.