

## STARTERS & SHARERS

Start as you mean to go on

**SALT & PEPPER CALAMARI** 23  
Lightly seasoned squid fried golden, with aioli

**KOREAN GLAZED PORK BELLY BITES** 22  
Tender pork belly in a Korean-style BBQ glaze with crisp coleslaw.

**TOMATO & BASIL ARANCINI** 19  
Crisp risotto balls with tomato and basil, parmesan shards & aioli.

**BUFFALO CHICKEN WINGS** 18  
Oven-roasted wings tossed in classic buffalo sauce, served with celery, carrot batons & ranch dressing.

**CHEF'S SEASONAL SOUP** 16  
Daily soup served with toasted bread.

**CAJUN CORN RIBS** 16  
House-made Cajun spice rub.

**TOASTED GARLIC CIABATTA** 14  
Warm ciabatta with cultured garlic butter, dukkah & extra virgin olive oil.

## SANDWICHES & BURGERS

Freshly prepared in a brioche bun with fries.

**GRILLED WAGYU BEEF BURGER** 32  
Grilled Wagyu beef patty on a toasted brioche bun with butter lettuce, bush tomatoes, caramelised onion, tasty cheese, streaky bacon and burger sauce served with chips.

**PERI PERI FLAME-GRILLED CHICKEN BURGER** 30  
Peri peri flame-grilled chicken on a toasted brioche bun with slaw, tasty cheese and burger sauce, served with chips.

**HOLIDAY INN CLUB SANDWICH** 30  
Char-grilled chicken, crispy bacon, lettuce and tomato on toasted bread, served with chips.

**GARDEN HARVEST BURGER** 28  
Roasted vegetable and chickpea patty, butter lettuce, fresh tomato, tasty cheese and burger sauce on a toasted brioche bun.

## HOUSE FAVOURITES

Our best on your plate

**GRAIN-FED SCOTCH FILLET 300G** 59  
Served with steak, mash, steamed vegetables & red wine jus

**CURRY OF THE DAY** 38  
Served with basmati rice, naan, pappadum and mango chutney.

**WILD-CAUGHT BARRAMUNDI** 42  
Pan-seared barramundi with creamy mash, wilted greens, olive, artichoke salsa & garlic butter.

**CLASSIC CHICKEN PARMIGIANA** 36  
Herb-crumbed chicken schnitzel with passata, Virginia ham and mozzarella, house salad & chips.

**SPICY SICHUAN MAPO TOFU BOWL** 36  
Silken tofu and plant-based mince in a Sichuan-style chilli bean sauce with garlic, ginger, mushrooms, served with steamed rice

**CLASSIC FISH & CHIPS** 33  
Lightly battered fish of the day with chips, garden salad, lemon & tartare sauce.

**FETTUCCINE ORTOLANO** 28  
Chargrilled seasonal vegetables, garlic, olive oil, herbs, parmesan & lemon.  
+ **Add grilled chicken or sautéed prawns just** 10

## SALADS

Freshness in every bite

**ROASTED PUMPKIN & QUINOA SALAD** 22  
Roasted pumpkin & quinoa with baby spinach, pumpkin seeds, pomegranate and tahini dressing.

**CLASSIC CAESAR SALAD** 22  
Crisp baby gem lettuce with crispy bacon, shaved Grana Padano, soft-boiled egg and crunchy croutons, tossed in a traditional anchovy dressing.

+ **Add grilled chicken or sautéed prawns to any salad** 10

## PIZZAS

Classic and delicious

**SMOKY BBQ CHICKEN** 28  
BBQ-marinated chicken, onion, capsicum, mozzarella & smoky BBQ glaze.

**CLASSIC MARGHERITA** 25  
San Marzano tomato, mozzarella & fresh basil.

## ON THE SIDE

Start as you mean to go on

**THICK-CUT CHIPS** 13  
Garlic aioli and tomato sauce.

**MASH** 12  
Creamy, buttery mashed potatoes.

**SEASONAL VEGETABLES** 10  
A medley of the day's freshest vegetables.

**GARDEN LEAF SALAD** 10  
Mixed leaves with balsamic dressing.

## DESSERTS

Save room for desserts

**WARM CHOCOLATE FONDANT** 20  
Molten dark chocolate, vanilla bean ice cream, berry compote

**CHEESECAKE** 20  
A refreshing assortment of seasonal fruit.

**LEMON TART** 18  
Tangy lemon curd in a buttery shortcrust shell with double cream and candied zest.

**TIRAMISU** 18  
Layers of espresso-soaked savoiardi with mascarpone cream, marsala and a dusting of cocoa.

**ALL PRICES ARE INCLUSIVE OF GST.  
A ROOM SERVICE TRAY CHARGE OF \$5.00 APPLIES PER ORDER.**

Please inform a member of staff before dining if you have a food allergy or intolerance. All food is prepared in an area where allergens are present. **V** Vegetarian. **VE** Vegan. **VEA** Vegan available. **GF** Gluten Friendly. **GFA** Gluten Free available.



\*Approximate uncooked weight. \*\*Excluding loaded fries.

Prices include GST.

Adults need around 2000 kcal a day.

## WINES

### WHITE

#### HARDY'S RIDDLE SAUVIGNON BLANC

Citrus. Australia, 2024.

#### TATACHILLA MOSCATO

Light & sweet. South Australia

#### DEAD MAN WALKING RIESLING

High acidity & light-bodied. Eden Valley SA

#### 3 TALES SAUVIGNON BLANC

More intense & aromatic

#### ONE LANE PINOT GRIGIO

Dry, light & medium-bodied.

#### GREASY FINGERS CHARDONNAY

Creamy & buttery texture.

#### RE-WRITE CHARDONNAY

Richer & fuller.

#### ARUNDALE VIOGNIER

Full-bodied & aromatic. Melbourne VIC.

### ROSE

#### CLOUD ST ROSE

Medium-bodied & house-style Shiraz.

### RED

#### HARDY'S RIDDLE SHIRAZ

Medium-bodied & house-style Shiraz.

#### STICKS PINOT NOIR

Light-bodied, elegant, red-fruit driven

#### GRANT BURGE BENCHMAN MERLOT

Soft tannins, medium body, plush fruit

#### WOODFIRE SHIRAZ - DE BORTOLI

Fuller, smoky, spicy Shiraz character

#### BROOKLAND VALLEY CABERNET SAUVIGNON

Firm structure, classic Cab profile

#### ARUNDALE SHIRAZ

Full-bodied, highest alcohol, most powerful wine

### SPARKLING

#### HARDY'S SPARKLING NV

Approachable and familiar

#### CLOUD ST SPARKLING BRUT NV

Drier, cleaner Brut style with more structure

#### YARRA BURN CUVÉE

More complexity & finesse

#### NV PROSECCO

Aromatic, fruit-forward

150 ML 750 ML

13 60

13 65

13 70

15 75

14 70

14 70

14 70

15 75

14 70

13 60

16 75

13 60

17 80

15 75

20 80

13 60

14 65

15 70

16 75

## TAP BEERS

CARLTON DRAUGHT

13

HAHN SUPERDRY 3.5

13

TOOHEYS EXTRA DRY

13

STONE & WOOD PACIFIC ALE

14

## BEERS

JAMES BOAG'S PREMIUM LAGER

CROWN LAGER

HEINEKEN

ASAHI SUPER DRY

CORONA

GREAT NORTHERN SUPER CRISP

BYRON BAY

JAMES SQUIRE 150 LASHES

FURPHY ALE

4 PINES ALE

SOMERSBY APPLE CIDER

MATSOS GINGER BEER

HEINEKEN 0.0

## COCKTAILS

COSMOPOLITAN

Vodka, triple sec, lime juice & cranberry juice

APEROL SPRITZ

Aperol, sparkling wine, soda, orange

MARGARITA

Tequila, triple sec, lime & salt

OLD FASHIONED

Bourbon, bitters & sugar

ESPRESSO MARTINI

Vodka, Kahlúa, coffee shot

LONG ISLAND ICED TEA

Vodka, rum, tequila, gin, triple sec, lemon & Pepsi

BLOODY SOUR

Bloody shiraz gin, lemon juice & aquafaba

## MOCKTAILS

VIRGIN MOJITO

Mint leaves, lime wedges, sugar syrup & soda

HAWAIIAN PUNCH

Pineapple juice, orange juice, lime juice & lemonade

SUNRISE MIMOSA

Orange juice, grenadine & lemonade

## SOFT DRINKS

PEPSI

7

PEPSI MAX

7

LEMONADE

7

TONIC

7

GINGER ALE

7

RASBERRY LEMONADE

8

LLB

10

RED BULL

10

STILL WATER 500 ML

8

SPARKLING 750ML

10

SOFT DRINK BY JUG

14

## JUICES

ORANGE JUICE

8

APPLE JUICE

8

PINEAPPLE JUICE

8

## COFFEE & TEA

ENGLISH BREAKFAST TEA

6

GREEN TEA

6

EARL GRAY

6

CAMOMILE

6

ESPRESSO

5.50

DOUBLE ESPRESSO

6.50

CAPPUCCINO

6.50

7.50

LATTE

6.50

7.50

MOCHA

6.50

7.50

LONG BLACK

6.50

7.50

MACCHIATO

6.50

7.50

ICED COFFEE/CHOCOLATE

10.00

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# LATE NIGHT MENU




AVAILABLE FROM 10:00 PM TO 6:00 AM

- |  |           |
|--|-----------|
| <b>SOUP OF THE DAY</b>   | <b>16</b> |
| A chef's selection of freshly prepared soup, served warm to comfort you during the late hours. |           |
| <b>HAM &amp; CHEESE PANINI</b>   | <b>22</b> |
| Toasted sandwich filled with premium ham, tomato, lettuce & cheese, served with potato crisps. |           |
| <b>SPAGHETTI BOLOGNESE</b>   | <b>35</b> |
| Traditional slow-cooked beef ragù tossed with spaghetti, finished with Parmesan.               |           |
| <b>CURRY OF THE DAY</b>  | <b>38</b> |
| A flavourful daily curry served with basmati rice, naan bread, pappadum & mango chutney.       |           |
| <b>ROASTED PUMPKIN &amp; QUINOA SALAD (VG, GF)</b>   | <b>22</b> |
| Roasted pumpkin and quinoa with baby spinach, pomegranate & tahini dressing.                   |           |

## DESSERT

- |                                  |          |
|----------------------------------|----------|
| <b>VANILLA ICE CREAM (V, GF)</b> | <b>8</b> |
| With chocolate sauce             |          |

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 Spicy

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