



twenty ONE FIFTY IN-ROOM DINING



Twenty ONE FIFTY

\$5 Tray Charge applies to all orders

BREAKFAST MENU

Mon-Fri 6.30am - 10am
Sat-Sun 7am - 10.30am

À la Carte

Toast (V) (GF) 10

Choice of White, Wholemeal, Multigrain or Rye served with your choice of Condiment (Butter, Margarine, with Jam, Peanut Butter or Vegemite)

Creamy Porridge (V) 10

Coffee & Banana Bread (V) 09

Coffee & Toast (V) (GF) 09

Choice of White, Wholemeal, Multigrain or Rye served with your choice of Condiment (Butter, Margarine, with Jam, Peanut Butter or Vegemite)

Eggs on Toast (V) 11

Choice of Scrambled, Fried or Poached Eggs

Bacon & Egg Roll 11

Natural Muesli (V) 11

served with Berry Yoghurt & your choice of Milk (Full Cream, Low Fat, Soy, Almond)

Buttermilk Pancake (V) 13

served with Berry Compote & Maple Syrup

Continental Breakfast 23

*Selection of Fresh Fruit, Pastries & Yoghurt
Choice of Cereal (Coco-Pops, Nutri Grain, Weet Bix or Corn Flakes) & Toast + your choice of Condiment served with your choice of Juice, Tea or Coffee*

Australian Breakfast 25

Choice of Scrambled, Fried or Poached Eggs, Bacon, Grilled Tomato, Chicken Chipolata Sausages, Hash Brown & White Toast served with your choice of Juice, Tea or Coffee

American Breakfast 25

Choice of Scrambled, Fried or Poached Eggs, American Bacon, Grilled Tomato, Chicken Chipolata Sausages, Hash Brown & White Toast served with your choice of Juice, Tea or Coffee

Three Egg Omelette (V) 18

Choice of Chicken, Spinach, Mushroom, Onion, Cheese & Chilli (minimum 20 minute wait)

Egg White Omelette (V) 18

Choice of Chicken, Spinach, Mushroom, Onion, Cheese & Chilli (minimum 20 minute wait)

Beverages

Juice 05

Apple, Orange

Tea 04

English Breakfast, Earl Grey, Green Tea

Regular Coffee 4.5

Long Black, Espresso

Regular Coffee with Milk 05

Flat White, Latte, Cappuccino, Moccha

Large Coffee 5.5

Hot Chocolate 05

Chai Latte 05

Extra Shot / Syrup .50

Kids Menu

Kids Cereal with Milk 06

Choice of Coco-Pops, Nutri Grain, Weet Bix or Corn Flakes

Kids Buttermilk Pancake 07

served with Maple Syrup

Kids Fried Egg with Hash Brown 07

Kids Juice 04

Choice of Apple or Orange

V - Vegetarian / GF - Gluten Free

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IN-ROOM DINING

Open Weekdays
6pm - 9pm

Entrée

Garlic Bread (V)	09
Rosemary & Garlic Crust (V)	09
Soup of the Day	15
Szechuan Pepper Spiced Calamari (GF)	18 24
<i>with House Sweet Chilli Dipping Sauce & Option of Entrée or Main Portion</i>	
Caesar Salad	19
<i>with Bacon, Croutons, Poached Egg & Parmesan</i>	
<i>add Chicken for \$3</i>	
Tomato & Basil Bruschetta (V)	11
<i>with Persian Fetta & served with Grilled Bread</i>	
Thai Style Beef Salad	21
<i>with Marinated Beef, Papaya, Cucumber, Capsicum & Fragrant Herbs</i>	

Main

Tempura Flathead Fillet	30
<i>served with Chips, Green Salad & Tartare Sauce</i>	
Pan Seared Barramundi Fillet (GF)	29
<i>served with Cous Cous & Salsa Verde</i>	
Prawn Spaghetti	27
<i>with Chilli, Garlic, Parsley, Extra Virgin Olive Oil & Parmesan</i>	
Butter Chicken (GF)	27
<i>served with Steamed Rice, Pappadum & Mango Chutney</i>	
Mushroom Fettuccine	21
<i>with Parmesan & Truffle Cream Sauce</i>	
<i>add Chicken for \$4</i>	
Grilled Chicken Supreme (GF)	29
<i>served with Broccolini & Baked Baby Potato</i>	
Braised Beef Cheek (GF)	33
<i>served with Creamy Mash, Baby Carrot & Chimichurri</i>	
Plant-Based Chicken Stir Fry (V)	25
<i>with Egg Noodles & Seasonal Vegetables</i>	
Spicy Chicken Burger	21
<i>with Mustard Slaw, Chipotle Mayo, Tomato & Cheddar, served with Chips</i>	
Wagyu Beef Burger	25
<i>with Bacon, Beetroot, Lettuce, Tomato & Tasty Cheddar, served with Chips</i>	
Seafood Basket	32
<i>Crispy Batter Fish, Tempura Prawns & Crumbed Calamari</i>	
<i>served with Chips, Tartare Sauce & Lemon</i>	
MS2+ Great Southern Pinnacle Striploin (250g)	43
<i>served with Chips & Salad</i>	
Grainge Black Angus Scotch Fillet (300g)	53
<i>served with Chips & Salad</i>	

Sides

Garden Salad (V) (GF)	08
Potato Chips (V)	08
<i>with Rosemary Salt</i>	
Sweet Potato Chips (V)	09
<i>with Sea Salt</i>	
Potato Wedges (V)	09
<i>with Sour Cream & Sweet Chilli Sauce</i>	
Steamed Seasonal Vegetables (V) (GF)	08
<i>with Extra Virgin Olive Oil</i>	
Steamed Jasmine Rice (V) (GF)	02

Dessert

Salted Caramel Apple Tart	15
<i>served with Chantilly Cream</i>	
Kahlua Brulee	15
<i>served with Coconut & Chocolate Biscotti</i>	
Chocolate Mud Cake	15
<i>served with Vanilla Ice Cream & Dark Chocolate Sauce</i>	
Belgium Waffles	15
<i>served with Strawberries, Vanilla Ice Cream & Dark Chocolate Sauce</i>	

Kids Menu

Ham & Pineapple Pizza	8.5
<i>served with Garden Salad</i>	
Spaghetti Bolognese	10
<i>Beef, with Parmesan Cheese</i>	
Tomato Penne Pasta (V)	10
<i>with Napolitana Sauce, with Parmesan Cheese</i>	
Fish & Chips	10
<i>Crumbed, served with Tartare Sauce</i>	
Chicken Nuggets & Chips	10
<i>served with Tomato or Barbeque Sauce</i>	
Trio of Ice Cream	04
<i>Vanilla Ice Cream, served with Chocolate or Strawberry Topping</i>	

Steak Sauces: Pepper Sauce - Mushroom Sauce - Pinot Jus

V - Vegetarian / GF - Gluten Free

The LOBBY bar

DRINKS MENU

Open Weekdays
6pm - 9pm

Spirits

Vodka

- Absolut Vodka 9.5
- Belvedere Vodka 12

Gin

- Beefeater Gin 8.5
- Bombay Sapphire Gin 9.5

Whisky / Scotch

- Ballantine's Scotch 8.5
- Canadian Club 8.5
- Johnnie Walker Red 09
- Johnnie Walker Black 10
- Jameson Irish Whiskey 11
- Chivas Regal 11
- Sheep Dog Peanut Butter Whiskey 11
- Glenfiddich Scotch Whiskey 13

Bourbon

- Jim Beam Bourbon 8.5
- Jack Daniel 09
- Southern Comfort 09
- Wild Turkey Bourbon 09

Rum

- Bundaberg Rum 8.5
- Bacardi Rum 09
- Havana Club 3 Years Old Rum 10

Tequila

- Olmeca Altos Tequila 09

Brandy

- Chateau Tanunda Brandy 09

Port & Cognac

- McWilliams Hanwood Tawny Port 09
- Penfold Grandfather Tawny Port 13
- Hennessy VS Cognac 13
- Martell VSOP Cognac 11

Cocktails

- Tequila Sunrise 17
Tequila, Orange Juice & Grenadine
- Margarita 17
Tequila, Triple Sec & Lime Juice
- Martini 17
Gin, Dry Vermouth, Olive & Lemon Twist
- Long Island Iced Tea 18
Vodka, Rum, Tequila, Gin, Triple Sec & Coke
- Espresso Martini 17
Vodka, Kahlua, Coffee Shot
- Affogato 11
Liqueur of Choice, Coffee Shot, Ice Cream

Beer

- Hahn SuperDry 8.5
- Iron Jack 8.5
- Byron Bay Lager 8.5

Wine

White

- Chain of Fire Sauvignon Blanc South East, Australia 09 29
- Pocketwatch Chardonnay Central Ranges, NSW 12 43
- Silkwood Estate Sauvignon Blanc Pemberton, WA 12 45
- DB Pinot Grigio Riverina, NSW 40
- DB Sauvignon Blanc Riverina, NSW 40

Red

- Chain of Fire Merlot South East, Australia 09 29
- DB Regional Reserve Pinot Noir Yarra Valley, VIC 12 45
- Mojo 02 Shizaz Barossa Valley, SA 12 45
- Highgate Cabernet Sauvignon Central Regions, NSW 12 46

Sparkling

- Chain of Fire Brut South East, Australia 09 29
- Endless Sparkle Blanc de Blanc Central Victoria 40
- Emeri Pink Moscato 200mL Bottle 14
- Prosecco Piccolo 200mL Bottle 14

Liqueurs

- Amaretto, Baileys, Campari, Cointreau, Dom Benedictine, Frangelico, Grand Marnier, Kahlua, Malibu, Midori, Tia Maria 8.5

Non-Alcoholic

- Soft Drink 04
Pepsi, Pepsi Max, Schweppes Lemonade, Solo Lemon, Tonic Water, Ginger Ale
- Bottled Water 04
Coolridge Spring Water, Coolridge Sparkling Water
- Juice 05
Apple, Orange
- Ginger Beer 06
- Lemon, Lime & Bitters 06
- Milkshake 06
Chocolate, Strawberry, Vanilla, Banana, Caramel

Tea & Coffee

- Tea 04
English Breakfast, Earl Grey, Green Tea
- Regular Coffee 05
Long Black, Espresso, Flat White, Latte, Cappuccino, Mocha
- Large Coffee 5.5
- Hot Chocolate 05
- Chai Latte 05
- Extra Shot / Syrup .50