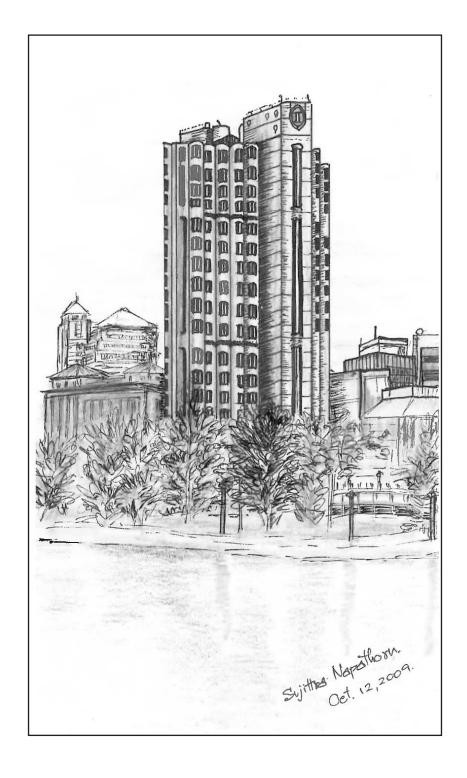


IN-ROOM DINING MENU



IN-ROOM DINING MENU

SET BREAKFAST

Available 6:00am to II:00am

Australian Big Breakfast (NF, CD, P) Toasted sourdough, two free-range eggs, sautéed mushrooms, bacon, pork sausages, hash browns, baked beans, seasonal fruit Choice of: Tea or Coffee; and Orange, Apple, or Pineapple Juice	38
American Breakfast (NF, CD, P) Pancakes with maple syrup, two free-range eggs, bacon, hash browns, seasonal fruit Choice of: Tea or Coffee; and: Orange, Apple, or Pineapple Juice	38
Lifestyle Breakfast (CD, H, V) Two poached free-range eggs on toasted rye, avocado, slow roasted tomatoes, Bircher muesli, seasonal fruits and berries Choice of Tea or Coffee; and: Orange, Apple, or Pineapple Juice	38
Continental Breakfast (CD, V) Granola, natural yoghurt, assorted pastries, seasonal fruit Choice of Tea or Coffee; and: Orange, Apple, or Pineapple Juice	32
ANYTIME PLATES Available 24 hours a day	
Poached Egg with Labneh and Grilled Pita (V, CD, CN) Free-range poached eggs, labneh, chilli oil, dukkah, pistachio, dill	28
Nourish Bowl (GF, NF, VG, H) Roasted pumpkin, mushrooms, black rice, baby spinach, edamame, pickled carrot, furikake, yuzu-miso dressing Add Egg \$3	28

Grilled chicken \$8 Smoked salmon \$9

À LA CARTE BREAKFAST

Available 6:00am to 11:00am

	Eggs Your Way (V, NF) unny side-up, or over easy served with sourdough and truss cherry tomatoes	18
Truss cherry tomatoes Choice of fillings:	Egg Omelette (NF, CD) room, ham, spinach, onion	20
Buttermilk Pancako	es (CD)	
	& chia seed compote, maple syrup (V) nd maple syrup (P)	24 28
	e French Toast (V, CD, NF) d berry compote, maple syrup, cream	26
Homemade bircher Seasonal berries, dried		19
Bacon & Egg Roll (Fried egg, bacon, Mozz	CD, NF, P) zarella cheese, chipotle aioli, tomato relish, arugula	19
Eggs Benedict Two free-range poacher Classic: With sliced har Royale: With smoked start Florentine: With sauté	salmon (NF, CD)	23 27 22
Assorted Cereals (v Choice of: Granola, Weet-Bix, Co	orn Flakes, Coco Pops, Special K or Rice Bubbles	15
	grain, country white or wholewheat toast, with the choice of: , marmalade, local honey, peanut butter or Vegemite	15
Seasonal Fruit Plate Fresh fruit, seasonal be		18
Additional Sides: Bacon \$8 Hash Browns \$6 Pork Sausages \$6 Mushrooms \$6	Baked Beans \$6 Smoked Salmon \$9 Sautéed Spinach \$6	

CHILDREN'S BREAKFAST

Two Free-Range Eggs Your Way (NF, CD) Poached, fried, boiled or scrambled Choice of:	14
White, wholemeal or multigrain toast	
Pancake Stack (NF, CD) Choice of:	
Maple syrup and cream (V)	15
Bacon & fried banana, maple syrup (P)	19
French Toast (V, NF, CD) Seasonal berries, maple syrup, cream	16
Seasonal Fruit Plate (V, GF, NF, CD) Fruit yoghurt	14
Assorted Cereals (CD, V) Choice of:	15
Granola, Weet-Bix, Corn Flakes, Coco Pops, Special K or Rice Bubbles	
Toast Basket (CD, V) Choice of:	15
Rye, sourdough, multi grain, country white or wholewheat toast, with the choice of: Strawberry, raspberry, marmalade, local honey, peanut butter or Vegemite	
ENTRÉE & SMALL BITES	
Pull-apart Garlic Loaf (V, CD, NF) Garlic butter, Parmesan, slow roasted garlic	15
Boneless Korean Fried Chicken (NF, CD) Chicken thigh, gochujang glaze, shaved cucumber pickle, toasted sesame seeds	24
Bourbon & Cola Glazed Pork Ribs (DF, NF, GF) Mustard-pickled red cabbage, chives	28
Coffin Bay Oysters (GF, NF, DF) Natural with lemon & mignonette	7 each
Steak Cut Chips With Artisanal Salt (NF, DF) Choice of salt:	14
Olsson smoked red gum, native Australian plum, or flaky sea salt	
Atlantic Salmon Crudo (NF, DF, GF option) Kohlrabi, Leche de Tigre, green herb oil, nori cracker	26
King Prawn Cocktail (DF, NF, GF option) Marie rose sauce, avocado, iceberg lettuce, toasted baguette	35
Fried Calamari (NF, CD) Curry leaves, tom yum mayo, herb salad	24
Falafel & Hummus Salad (VG, NF, GF option) Pickled red onion, Kalamata olives, cucumber, parsley & sumac salad, pomegranate molasses, grilled pita	24

COMFORT MEALS

Caesar Salad (NF, CD, P) Baby cos, anchovy fillets, bacon, croutons, Parmigiano Reggiano, poached egg Add: Grilled Chicken \$8 Smoked Salmon \$9	30
Rich Tomato Soup (V, NF, CD, H) Sweet basil, South Australian extra virgin olive oil, charred sourdough	22
Nourish Bowl (GF, NF, VG, H) Roasted pumpkin, mushrooms, black rice, quinoa, spinach, edamame, pickled carrot, furikake, yuzu-miso dressing Add: Egg (poached or fried) \$3 Grilled chicken \$8 Smoked salmon \$9	28
Club Sandwich (NF, DF) Soft ciabatta, chicken, bacon, egg, tomato, lettuce, mayo, steak-cut chips	28
Fish & Chips (NF, CD) Beer battered snapper, steak-cut chips, lemon, mushy peas, homemade tartare sauce	38
Char-grilled Wagyu Cheese Burger (CD, NF) Milk bun, gherkin, sliced tomato, cheddar cheese, mixed lettuce, burger sauce, steak-cut chips Add: Bacon \$4 Fried egg \$3	33
Fried Chicken Burger (NF, CD) Milk bun, battered chicken thigh, slaw, chili mayo, gherkin, steak-cut chips	30
Chicken Schnitzel (CD, NF) Garden salad, steak-cut chips Choice of: Gravy or Peppercorn Sauce Parmigiana	32 35
Spaghetti Aglio e Olio Peperoncino (V, CD, NF) South Australian extra virgin olive oil, garlic, 30-month aged Parmigiano Reggiano, chilli flakes Add: Grilled chicken \$8	29

MAINS

120-Day Grain Fed Angus Scotch Fillet (300gm) (NF, CD) Celeriac purée, confit cherry tomato, with red wine jus or peppercorn sauce	64
Chermoula Lamb Back-Strap (220gm) (NF, DF) Pearl couscous ratatouille, sauteed green beans, red wine jus or peppercorn sauce	52
Australian Red Snapper (NF, DF, GF) Tomato and curry leaf compote, char-grilled cauliflower	48
Duck Leg Confit (GF, DF, NF) Parsnip purée, braised red cabbage, spiced citrus & duck jus	45
Harissa Spiced Cauliflower Steaks (VG, GF, NF) Hummus, cucumber, parsley & sumac salad, South Australian extra virgin olive oil, pomegranate molasses	29
SIDE DISHES	
Steak Cut Chips with Artisanal Salt (NF, DF) Choice of salt: Olsson smoked red gum, native Australian plum, or flaky sea salt	14
Grilled Fioretto Cauliflower (CD, V on request) Anchovy cream, Parmigiano Reggiano	14
Charred Green Beans (GF, NF, DF, P, V on request) Crispy bacon crumb	14
DESSERT	
Hot Croissant Bread Pudding (CD, CN) Crème anglaise, almonds, vanilla ice cream	20
Tiramisu (CD, NF) Chocolate shards, cocoa powder, seasonal berries	20
Vegan Chocolate & Strawberries (VG, GF) Aquafava chocolate mousse, strawberries, fresh sweet basil	20
Apple & Rhubarb Crumble Tart (CD, CN, V) Honey, baby apple, vanilla bean ice cream	20
Fresh Fruit Platter (GF, H, VG) Seasonal fruit and berries	20
Local Australian Cheese Platter (V, CD, CN) Onkaparinga Brie, Maffra Cheddar and Onkaparinga Blue, lavosh bark, baby pear, quince paste, smoked almond, muscatels, fresh fruit slices	35

OVERNIGHT MENU

Sunday - Thursday: IO PM - 6 AM | Friday and Saturday: II PM - 6 AM

Rich Tomato Soup (NF, V, CD, H) Sweet basil, grilled sourdough	22
Bourbon and Cola Glazed Pork Ribs (NF, CD, P) Mustard-pickled red cabbage	28
Caesar Salad (NF, CD, P) Baby cos, anchovy fillets, bacon, croutons, Parmigiano Reggiano, poached egg	30
Wagyu Beef Cheese Burger (NF, CD) Milk bun, chargilled Wagyu beef patty, cheddar cheese, pickled onion, tomato, mixed lettuce, burger sauce, roasted baby potatoes	33
Club Wrap (CD, P) Chicken, bacon, egg, tomato, mayo - served with garden salad	26
Pressed Grilled Panini Garden Salad Choice of:	
Ham and Cheese (NF, CD, P)	22
Roasted Capsicum, eggplant, semi-dried tomato, goat cheese, pesto (V, CD, CN)	22
Beef Lasagne (CD, NF) Pomodoro, Mozzarella, Parmigiano Reggiano	30
Butter Chicken (CD) Served with green tomato chutney, papadum, flat bread and steamed Basmati rice	32
Harissa Spiced Cauliflower Steaks (VG, GF, NF) Hummus, cucumber, parsley & sumac salad, South Australian extra virgin olive oil, pomegranate molasses	29
Tiramisu (CD, CN) Chocolate shards, cocoa powder, seasonal berries	20
Vegan Chocolate Mousse & Strawberries (GF, VG) Aquavaba chocolate mousse, strawberries, fresh sweet basil	20
Fresh Fruit Platter (GF, VG, H) Seasonal fruit and berries	20
ANYTIME PLATES Available 24 hours	
Poached Egg with Labneh & Grilled Pita (CN, V, CD) Free-range poached eggs, labneh, chilli oil, dukkah, pistachio, dill	28
Nourish Bowl (GF, NF, VG, CD) Roasted pumpkin, mushrooms, black rice, baby spinach, edamame, pickled carrot, furikake, yuzu-miso dressing	28

KIDS MENU

Sunday - Thursday II:00AM to 10:00PM, Friday & Saturday II:00 AM - II:00 PM

SMALL BITES

Tomato Soup (V, CD) Basil, grilled sourdough	14
Kids Caesar Salad (V, CD) Young cos, egg, parmesan, croutons Add: Grilled Chicken \$5	14
Hummus Dips with Vegetables Crudités (VG, GF) Hummus, carrot, cucumber, and cherry tomatoes	12
BIG APPETITES	
Beef Lasagne (CD) Tomato sauce, creamy mozzarella	16
Fish and Chips (NF) Battered flathead, chips, ketchup, lemon	18
Chicken Nuggets and Chips (NF) Chips, ketchup	16
Beef Burger (CD, NF) Milk bun, lettuce, tomato, tomato sauce, mayo, served with steak-cut chips Add: Cheese \$3 Bacon \$4 Egg \$3	16
Club Wrap (P, NF) Chicken, bacon, egg, tomato, mayo, garden salad	16
A BIT EXTRA	
Steak Cut Chips (V, NF) Tomato sauce	10
Steamed Vegetables (VG, NF)	10
DESSERT	
Chocolate or Vanilla Ice-cream with Berries & Chocolate Sauce (GF, CD)	10
Warm Chocolate Brownie (CD, NF, GF) Vanilla ice cream, berries	10
Fresh Fruit Platter (VG, GF, H) Seasonal fruit and berries	10

BEVERAGE MENU

BEER AND CIDER

Lower Alcohol		Craft Beers	
Heineken Zero	П	Pikes Pilsner	13
Coopers Light	11	Pikes IPA	15
Local Beers		Gage Road 'Single Fin'	12
		Gage Road 'Side Track'	12
Crown Lager	11		
Coopers Pale Ale	12	Imported Beers	
Coopers Sparkling Ale	12	Peroni	12
Coopers Best Extra Stout	12	Sapporo	12
James Boag's Premium Lager	12	Stella Artois	13
		Corona	13
		Cider / Ginger Beer	
		The Hills Apple or Pear Cider	13
		Matso's Alcoholic Ginger Beer	14
	SPIF	RITS	
Vodka		Rum	
Wyborowa	12	Havana 3YO White	12

Vodka		Rum	
Wyborowa	12	Havana 3YO White	12
Absolut	12	Bundaberg	12
Belvedere	14	Bacardi Carta Blanca	12
Grey Goose	17	Sailor Jerry Spiced	12
Tr. 'I		Captain Morgan Black Spiced	12
Tequila		Havana Especial	13
Olmeca Reposado	12	Havana 7YO Dark	15
Don Julio Blanco	16	Kraken Black Spiced	15
Don Julio 1942	26	Cognac	
		St Agnes 3 Star VS	12
		Martell VS	15
		Martell VSOP	19
		Hennessey VSOP	19
		Martell XO	41

GIN

South Australia		England	
Adelaide Gin	14	Beefeater London Dry	13
23 rd Street Signature	15	Tanqueray London Dry	14
23 rd Street Violet	15	Bombay Sapphire	14
Australian Distilling Co. Shiraz Gin	16	Plymouth Traditional Sloe Gin	16
KIS Wild	16	Scotland	
78 Degrees Dry	16		
78 Degrees Sunset	16	Hendricks	16
Never Never Southern Strength	18	The Botanist Islay	16
Seven Seasons	19	Ireland	
Prohibition Original	19	Drumshanbo Gunpowder Irish	16
Victoria		Japan	
Four Pillars Rare Dry	16	Roku	14
	WH	ISKY	
Classics		Chivas Regal XV	16
ladi Danial'a	12	Chivas Regal 18YO	19
Jack Daniel's Canadian Club	12	Chivas Regal Royal Salute	42
Jameson	12	Johnnie Walker Blue	42
Wild Turkey Rye	13	Chivas Regal 25YO	75
Gentleman Jack	13	Single Malt	
Cut Hill Distillery 'Wine Cask' (South Australia)	21		
		Glenlivet Founder's Reserve	13
Bourbon		Glenmorangie 10YO	15
Jim Beam	12	Glenfiddich 12YO	16
Maker's Mark	13	Ardmore Legacy Aberlour 12YO	16 17
Marker's Mark 46	17		17
Wild Turkey	13	Laphroaig 10YO Talisker 10YO	17
,		Glenlivet 15YO	17
Japanese		Glenfiddich I5YO	19
Hibiki Harmony	24	Glenlivet 18YO	21
Yamazaki 12YO	52	Caol Ila 12 YO	21
	J 2	Oban 14YO	21
Blended Scotch		Lagavulin 16YO	22
Chivas Regal 12YO	12	Glenfiddich 18YO	27
Johnnie Walker Black	13	Glenfiddich 2 I YO	41
John The France Diack	1)		

WINE BY THE GLASS

All wines are served as 150ml pours unless otherwise stated

To view our extensive Wine list, please call 'Instant Service' for a printed copy or scan the QR Code for a digital copy.

Sparkling Wine



Glass

Bottle

Spar.	kinig wine			Class	DOTTIE
N.V.	K1 by Geoff Hardy	Adelaide Hills, SA	80% Chardonnay, 20% Pinot Noir	\$18	\$72
N.V.	Devaux "Cuvee D" Brut	Côte des Bar, FRA	55% Pinot Noir, 45% Chardonnay	\$30	\$120
	Devaux ages their wines for 5- of champagne from a lesser kn		8-month requirement. A rich, creamy and wend ducer.	ll-balanced ex	pression
Whit	e Wine			Glass	Bottle
2025	Corryton Burge	Adelaide Hills, SA	100% Pinot Gris	\$15	\$60
2025	Stonehorse by Kaesler	Barossa Valley, SA	100% Chardonnay	\$17	\$68
2025	Rieslingfreak No. 3	Clare Valley, SA	100% Riesling	\$18	\$70
2024	Terre à Terre	Wrattonbury, SA	100% Sauvignon Blanc	\$21	\$85
2024	Tapanappa "Tiers"	Piccadilly Valley, SA	100% Chardonnay	\$38	\$160
2025	Bremerton	Langhorne Creek, SA	100% Fiano	\$15	\$60
Red	Wine			Glass	Bottle
2024	Seppeltsfield	McLaren Vale, SA	100% Grenache	\$17	\$65
2023	Mollydooker "Scooter"	McLaren Vale, SA	100% Merlot	\$19	\$75
2021	Brockenchack "Hare Hunter"	Eden Valley, SA	100% Pinot Noir	\$19	\$78
2018	David Franz "Georgie's Walk"	Barossa Valley, SA	100% Cabernet Sauvignon	\$21	\$85
2024	Henschke "Henry's Seven"	Barossa Valley, SA	76% Shiraz 16% Grenache 7% Mataro 1% Viognier	\$21	\$85
2022	Kaesler "The Bogan"	Barossa Valley, SA	100% Shiraz	\$26	\$105
Rosé	Wine			Glass	Bottle
2025	Willunga 100	McLaren Vale, SA	100% Grenache	\$15	\$60
Dess	ert Wine				
Glasses	s served as 75ml pours			Glass	Bottle
2023	Yalumba FSW Botrytis 375ml bottle	Adelaide Hills, SA	100% Viognier	\$17	\$70

Fortified Wines

Served	Served as 60ml pours				
	Seppeltsfield 10-year-old "Para Grand Tawny"	Barossa Valley, SA	Shiraz Dominant. Percentages undefined	\$14	
	Penfolds "Grandfather" 20-year-old Rare Tawny	Multi-regional, SA	Shiraz, Grenache, Mataro and Cabernet plus nine minor others. <i>Percentages undefined</i>	\$60	
1925	Seppeltsfield 100-year-old Para Vintage Tawny	Barossa Valley, SA	Shiraz, Grenache and Mourvèdre Percentages not recorded at vintage.	\$240	

COLD BEVERAGE

Soft Drinks		Juices	
Pepsi	6	Orange / Apple / Pineapple / Cranberry / Tomato	6
Pepsi Max	6	Water	
Solo	6		
Schweppes Lemonade	6	Apani Still or Sparkling Water (500ml)	8
Schweppes Dry Ginger Ale	6	Apani Still or Sparkling Water (750ml)	8
Schweppes Tonic Water	6		

HOT BEVERAGE

Barista Coffee

Large: Additional \$1			
Long Black and Espresso	6		
Milk-based Coffee	7		
Chai Latte	6		
Matcha Latte	7		
Iced Coffee	10		
Iced Latte	8		
Alternative Milk Options (Soy, Almond, Oat, Lactose-Free): Additional \$1			
LMDT Loose Leaf Tea			
English Breakfast / Early Grey / Chamomile / Peppermint / Green Tea / Jasmine	6		

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