IN ROOM DINING

BREAKFAST

Mon-Fri: 6:30am – 10:00am | Sat-Sun: 7:00am – 11:00am

Eggs Your Way (V) \$22 Two free-range eggs (fried/scrambled/boiled or poached) with sourdough and roasted tomato

Omelette Your Style \$27 Three free-range whole or all white egg omelette with your choice of filling: tomato, cheese, mushroom, onion, spinach, ham

Classic Egg Benedict \$27 Two free-range poached eggs, Champagne ham and spinach on an English muffin with hollandaise sauce

> Pastry Basket (V) \$20 Selection of freshly baked pastries

Fresh Sliced Fruits (VG/GF/DF) \$22 Seasonal fruits with berries

Sunrise Continental \$42 Seasonal fresh sliced fruits with mixed berries

Choice of cereal: Special K, Cornflakes, Weet-Bix, Toasted muesli or house-made Bircher muesli Served with your choice of milk: Full Cream, Soy, Almond or Lactose-free

Bakery Basket: Mini Croissant, Danish and Muffin of the day

Breads & Spreads: Choice of toast (white, whole meal, sourdough, multigrain, English muffin or gluten-free) Served with local strawberry jam, apricot preserve, orange marmalade or Australian honey

Juices: Choice of Orange, Apple and Pineapple

Hot beverages: Coffee or Tea



BREAKFAST Mon-Fri: 6:30am – 10:00am | Sat-Sun: 7:00am – 11:00am

Brisbane Harvest Breakfast \$54 All items in Sunrise Continental, plus Two free range eggs cooked your way Double smoked bacon rashers Chicken and herb chipolata sausages Sautéed button mushrooms Slow roasted tomato Golden Hash Browns

> Breakfast Sides \$7 each Golden hashbrowns Chicken chipolatas Double smoked bacon rashers Sautéed mushrooms Roasted tomatoes Baked beans Bircher muesli



ALL DAY DINING

11:00am – 9:00pm

APPETISERS

Soup of the day with grilled sourdough (V) \$26 Add on grilled sourdough \$8

Crispy golden sweet potato croquettes with a Beetroot hummus (VG/GF/DF) \$17

Creamy pumpkin risotto balls coated in panko crumbs served with passata sauce and sage (V/GF) \$18

Steamed dumplings filled with seasoned pork served with soy-sesame dipping sauce (DF) \$20

Korean fried chicken bites with Yangnyeom glaze garnished with sesame and spring onions \$27

Charcuterie Board – Selection of cured meats, grilled sour dough, pickles, and marinated olives (DF) \$37

SALAD

Classic Caesar salad with croutons, boiled egg, bacon powder and parmesan \$28 Add on chicken tenderloin \$8 Add on smoked salmon \$10

Charred Broccoli & Edamame salad with sesame miso dressing (VG/GF/DF) \$28

MAINS

Club sandwich – Chicken, grilled bacon, fried egg, cos lettuce and tomato served with chips (GFOA) \$35

Wagyu beef burger – Brioche bun, American cheese, tomato relish, and dill pickles served with chips (GFOA) \$35

Spinach and ricotta Gnocchi served with wild mushroom cream sauce and baby spinach (V) \$37

Spaghetti alla Bolognese, traditional slow-cooked beef ragu sauce with aged parmesan \$37

Beer battered Queensland Barramundi served with tartare sauce, garden salad and chips (DF) \$38

Butter Chicken with brocolli, steamed rice, pappadum and mango chutney \$35

Miso glazed Tasmanian salmon with sautéed vegetables and roasted cashew cream (DF) \$44



ALL DAY DINING

11:00am – 9:00pm

PIZZAS

Classic Margherita (V) \$28 Roma tomatoes, mozzarella, tomato sugo and fresh basil

> Pepperoni \$31 Pepperoni, tomato sugo and mozzarella

FROM THE GRILL (GF/DF) Rump steak 200g \$47

Scotch fillet 300g \$68

All grill items served with a choice of one side and a choice of sauce: Mushroom, Red Wine Jus, Chimichurri and Peppercorn

SIDES Fries with sea salt flakes and aioli (V/DF) \$12 Mashed potato with butter and sea salt (V/GF) \$12 Classic garden salad (VG/GF/DF) \$12 Steamed broccolini with macademia nuts (VG/GF/DF) \$12

DESSERT

Gelato – Flavour trio, crowned with a waffle cone (V/GF) 17

Seasonal fresh fruit platter (VG/GF/DF) \$22

Wild harvested Wattleseed chocolate pudding, caramel sauce and popcorn ice-cream (V) \$27

"Meanjin" – Tropical Entremet – Passionfruit, mango and coconut textures (V) \$28

Australian cheese plate with quince paste, lavosh and crackers (V) \$35



LATE NIGHT MENU 9:00pm – 6:30am

Chips with aioli \$12

Soup of the day with grilled sourdough \$26 (V)

Classic Caesar salad with crouton, boiled egg, bacon powder and parmesan \$28

Butter chicken with steamed rice, papadum and mango chutney \$35

Classic Margherita Pizza (V) \$28 Roma tomatoes, mozzarella, tomato sugo and fresh basil

> Pepperoni Pizza \$31 Pepperoni, tomato sugo and mozzarella

Gelato – Flavour trio, crowned with a waffle cone (V/GF) \$17

Triple chocolate brownie, hot fudge sauce and vanilla bean ice cream \$17



BEVERAGES

STILL OR SPARKLING WATER StrangeLove Still Water 350ml \$6
StrangeLove Sparkling Water 350ml \$10
StrangeLove Sparkling Water 750ml \$10

> SOFT DRINKS Pepsi \$6 Pepsi Max \$6 Lemonade \$6 Bundaberg Ginger Beer \$6

JUICE Freshly Squeezed Juice: Apple, Orange. Pineapple, Watermelon, Carrot, Celery, Beetroot or Ginger \$12

> Fruit Juice: Apple, Orange, Pineapple, Cranberry, Tomato \$7

> > COFFEE Cappuccino, Flat White, Latte \$6 Espresso \$5 Long Black \$6 Hot Chocolate \$6 Mocha \$6

TEA SELECTIONS English Breakfast, Earl Grey, Jasmine Green, Peppermint, Camomile \$6

> Milk options \$0.50 Syrup options \$0.50



BEVERAGES

SPARKLING WINE & CHAMPAGNE Prosecco \$15 Jansz Premium Brut \$18 Pommery Champagne Brut \$26

RED WINE Langmeil Shiraz \$18 Bremerton Cabernet Savignon \$17 Smith & Hooper Merlot \$16

WHITE WINE Nautilus Sauvignon Blanc \$16 Vasse Felix Filius Chardonnay \$16 Jim Barry Riesling \$15

BEER (Bottle) Heneiken \$11 Crown Lager \$11 Corona \$11 James Squire 150 lashes \$11 James Boag Light \$9

Please order your selection through Instant Service, on your in room telephone.

