

In Room Breakfast Dining

Available
6am - 10am

Eggs Your Way – \$21 NF, GFA

Poached, fried or scrambled eggs, grilled tomato, hash brown & toasted sourdough

Avo & Halloumi – \$22 V, NF, GFA

Smashed avocado, cherry tomato relish, basil oil, grilled sourdough

Eggs Benedict – \$22 NF, GFA

Poached eggs, ham, hollandaise, English muffin, grilled Roma tomato, hash brown

voco Brekkie Burger – \$18 NF

Double fried egg, cheddar, tomato relish, sesame bun, avocado, bacon

Belgian Waffle – \$21 NF

House-made berry compote, seasonal fruits, vanilla ice cream, chocolate sauce

Tropical Morning Granola – \$20 V, GF, VGA

Granola, fresh berries, passionfruit coulis, Greek yoghurt, mint & QLD honey

Bircher Muesli – \$18 V

Steel-cut oats, Granny Smith apple, yoghurt, fruit, toasted nuts & seeds

Asian-Style Chicken Congee – \$22 GF, DF, NF

Slow-cooked rice porridge, soy egg, ginger, sesame oil, shallots, pickled daikon

voco Green Breakfast Bowl – \$21 VG, GF, DF, NF

Kale, spinach, broccolini, avocado, edamame, Puy lentils, vegan pesto

Extra Sides

Bacon, one piece – \$4 DF, GF, NF

Poached egg, each – \$3 DF, GF, NF

Grilled tomato, two pieces – \$4 VG, DF, GF, NF

Grilled mushroom, side bowl – \$6 VG, DF, GF, NF

Grilled pork sausage, two pieces – \$6 DF, NF

Hash brown, two pieces – \$4 VG, DF, NF

Fresh avocado, half – \$4 VG, DF, GF, NF

Dietary Symbols:

V – Vegetarian | VG – Vegan | VGA – Vegan Option Available | DF – Dairy-Free | NF – Nut-Free | GF
– Gluten-Free | GFA – Gluten-Free Option Available

Overnight Menu

In Room Dining

Available
10pm - 6am

Snacks

Potato Crisps – \$7
Protein Bar – \$7

Light Bites

Ham & Cheese Toastie with Potato Crisps – \$20
Ham, Cheese, Thick White Slice

Pulled Beef Fajita – \$22
Red Peppers, Cheese, Lebanese wrap

Pizza (Stone-Baked)

Classical Margherita – \$24
Mozzarella Cheese, Blistered Tomatoes, Tomato Sugo, Basil
(V, NF)

Italian Pepperoni – \$29
Mozzarella, Pepperoni, Tomato Sugo, Basil
(NF)

Mains

Chickpea Curry with Basmati Rice – \$24
Tomato and Onion Gravy, Coconut Cream, Mild Spices
(VG, GF, NF)

Desserts

Licks Vanilla Bean Ice Cream Cup – \$12
(NF)

V-Vegetarian, VG-Vegan, GF-Gluten free, DF-Dairy Free,
GFA-Gluten Free Option Available, NF - Nut Free
VGA-Vegan option available

Mini Bar Menu

Dial Room Service to place an order
\$5 delivery surcharge applies

Food

Red Rock Deli Chips Sea Salt (90g) \$5 Peanuts Roasted & Salted
Nobbys (50g) \$5 Cobbs's Popcorn Cheddar Cheese (100g) \$5
Snickers (50g) \$4 Mars Bar (49g) \$4

Beverages

De Bortoli Wine Maker Selection Chardonnay, Picolo \$12
Windy Peak Shiraz, Picolo \$12
King Valley Prosecco, Picolo \$12
James Squire 150 \$6
XXXX Gold \$6

Soft Drinks

Remedy Ginger Lemon Kombucha (330ml) \$8 Coke | Coke No
Sugar | Sprite (375ml) \$6
Victoria Sparkling or Still Water (500ml) \$5

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ZUMA menu

snacks

- STONE BAKED COB GARLIC BREAD (NF)** \$12
Herb Garlic Butter
- HOT POTATO CHIPS (NF)** \$9
Gravy
- SWEET POTATO WEDGES (NF)** \$11
Roasted Garlic Aioli
- PORCINI & BLACK TRUFFLE ARANCINI (NF)** \$18
Parmesan Cream | Snow Pea Shoots
- MOROCCAN SPICED CRISPY PUMPKIN FLOWERS (VG, NF)** \$24
Pineapple Chutney | Lime
- PORTUGUESE SPICED CHICKEN WINGS (GF, NF)** \$18
Chipotle Mayonnaise
- SALT AND PEPPER CALAMARI (NF)** \$18
Wasabi Aioli | Charred Lemon
- BEEF NACHOS (NF)** \$22
Pico de Gallo | Guacamole | Cheese | Jalapeños | Sour Cream

salads

- CLASSIC CHICKEN COBB SALAD (GF)** \$24
Grilled Chicken | Cos | Avocado | Egg | Bacon | Blue Cheese Dressing
- SUPERFOOD SALAD (V, VG, GF, NF)** \$22
Quinoa | Kale | Edamame | Vegan Feta | Cranberries | Grapes | Lime Dressing
- Add Grilled Chicken Breast — \$8 | Add Grilled Salmon — \$11

pizza & pasta

- PIZZA QUATTRO FORMAGGI (V, NF)** \$25
Mozzarella | Blue Cheese | Parmesan | Fontina
- BBQ MEAT LOVERS PIZZA (NF)** \$28
Pepperoni | Smoky Bacon | Ham | Pulled Pork | Spicy Chorizo
- CHICKEN PENNE PASTA** \$28
Chicken | Creamy Pesto | Rocket | Sun-Dried Tomatoes | Parmesan

from the grill

- DARLING DOWNS GRAIN-FED STRIPLOIN STEAK (300g)** \$49
- DIAMANTINA ANGUS RUMP STEAK (300g)** \$38
- SLOW-ROAST LEMON-PEPPER CHICKEN (HALF)** \$29
- Accompaniments – Creamy Mash Potato | Charred Broccolini | Peppercorn Jus

burgers & sliders

- WAGYU BEEF BURGER (NF)** \$28
Beechwood Smoked Bacon | Cheddar | Tomato Relish | Aioli | Chips
- KALE & CHICKPEA BURGER (V, VG, GFA, NF)** \$25
Spicy Mustard | Cos | Tomato Chutney | Chips

mains

- CHICKEN SCHNITZEL (NF)** \$28
Chips | House Salad | Gravy
- HERB-CRUMBED LAMB CUTLETS (3 PIECES) (NF)** \$42
Chips | House Salad | Chimichurri
- LEMON MYRTLE SEMOLINA-CRUSTED FISH (NF, DF)** \$32
Creamy Mash Potato | Charred Broccolini | Coriander-Tamarind Sauce
- CHICKEN VINDALOO & BASMATI RICE (NF, DF, GF)** \$32
Spicy Sauce | Papadum | Pineapple Relish

desserts

- VEGAN TROPICAL SLICE (VG)** \$18
Passionfruit | Mango | Coconut | Strawberries
- TIM TAM CHEESECAKE** \$16
Gianduja Chocolate | Praline Mousse | Mixed Berries Compote | Mint
- AUSTRALIAN CHEESE SELECTION** \$25
Snowdonia Cheddar | Willow Grove Creamy Blue | Shale Point Brie | Crackers | Quince | Fruits | Nuts

We kindly request that patrons with food allergies or other dietary requirements inform our service staff prior to ordering. We will do our utmost to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens. Menu is subject to change based on ingredient availability.

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zuma kids menu

mains

DINO NUGGETS (NF, DF) Tender Crispy Chicken Nuggets Hot Chips Tomato Sauce	\$15
MAC & CHEESE PASTA (NF) Macaroni & Creamy Cheese Sauce Parmesan Cheese	\$15
FISH & CHIPS (NF) Lightly Battered Fish Fillet Hot Chips Aioli Sauce	\$15
CHEESY PIZZA (NF) Pizza Tomato Sauce Mozzarella Cheese Basil	\$15
JUNIOR CHEESEBURGER (NF) Beef Patty Melted Cheddar Cheese Tomato Sauce Hot Chips	\$15
GRILLED CHICKEN & STEAMED VEGGIES (NF, DF, GF) Chicken Breast Seasonal Vegetables	\$15
CHICKPEA CURRY & BASMATI RICE (VG, GF, NF) Mild Tomato, Onion & Coconut Gravy Crispy Papadum	\$15
KIDS BEEF NACHOS (NF) Creamy Avocado Cheese sour cream	\$15

drinks & desserts

SOFT DRINKS Sprite Fanta Coke Coke No Sugar	\$5
JUICE Orange Pineapple Apple	\$6
MINI CHOCOLATE BROWNIE Warm brownie with vanilla ice cream	\$10
FRESH FRUIT SALAD (VG, GF, NF) A refreshing mix of seasonal fruits	\$8
VANILLA ICE CREAM WITH CHOCOLATE TOPPING (NF) Vanilla ice cream topped with rich chocolate syrup and colourful sprinkles	\$10



Kids Under 12 eat free*

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CHRISTMAS BEVERAGE LIST



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