



### **Room Service Menu**

Available 6-8.30pm Monday to Saturday

Garlic or Herb Bread 5.9

Soup of the day with crispy bread cob 11.9

Traditional Mexican Nachos with Mexican Seasoned Beef, Sour Cream,  
Guacamole and Tomato Salsa 22.9

Seafood Sampler with Tempura Fish, Salt and Pepper Squid, Crumbed Calamari,  
Battered Scallops and Fries with Tartar and Sweet and Sour Sauce 33.9

Classic Caesar Salad with Bacon, Crispy Croutons,  
Anchovies and Shaved Parmesan 17.9  
with Grilled Chicken 22.8

Fine Fillet Steak Sandwich on Grilled Ciabatta Bread with Caramelised Onion,  
Crispy Salad and Chips 22.7

Chefs own Chicken Schnitzel with your choice of Chips and Salad  
or Seasonal Vegetables 22.4

*More meals and desserts next page.....*

Classic Aussie T-Bone Steak (400g) with your choice of  
Chips and Salad or Seasonal Vegetables 27.9

Chicken breast fillet wrapped in prosciutto and pocketed with feta cheese topped with a  
thyme and mushrooms garlic cream reduction 35.8

Baked Barramundi fillets  
with field mushrooms and leek 35.9

Mint crusted lamb rump with a shiraz demi glaze 36.8

Grilled Veal cutlets with Ambra Marsala  
and cream au jus 37.5

Certified Australian Angus Beef Steaks  
(Our Chef, Brendon Heath considers  
this to be the best beef available in Australia)  
Rib eye on the bone (aka scotch fillet with bone in)  
400-450g 39.7

add the following:-

Three pepper sauce 2.8

Field mushroom sauce 2.8

Blue vein cheese and vodka sauce 3.7

or

top with pan seared garlic prawns 7.6 extra

*all meals served with a vegetable accompaniment*

*add salad 6.6 add bowl of fries 6.9*

### **Dessert Menu**

Orange and almond flourless cake  
with a passionfruit & orange coulis 11.9

Chocolate and Macadamia bread and butter pudding  
with a vanilla bean Anglaise 11.6

Fig and Almond Friand  
with a rich caramel sauce 11.8

Pear and walnut flourless cake  
with a chocolate ganache sauce 11.7