

# IN-ROOM MENU

## SUBSTANTIAL MEALS

SIX POINT SANDWICH WITH MESCALIN LEAVES	\$16.50	CORNFLAKE CRUSTED SEA BREAM, PARSNIP WAFER CHIPS, MINTED YOGHURT WITH PETIT GREEK SALAD	\$28
CHEF'S SOUP OF THE DAY WITH WARM SOURDOUGH ROLL	\$12		
ROAST CHICKEN SALAD WITH SWEET CHERRY TOMATOES, CRISPY CROUTONS, BACON AND AVOCADO WITH HONEY MUSTARD VINAIGRETTE	\$24	SLOW CURED PRESSED BEEF BRISKET WITH PARSLEY AND WASABI CRUMB, GREEN PEPPERCORN MUSTARD, HEIRLOOM CARROTS AND HAND CUT CHIPS	\$32
GRILLED RUMP STEAK BURGER WITH PEPPERED BONED MARROW, ZESTY LEMON MAYO, ITALIAN PARSLEY, CAPERS ON TOASTED SOURDOUGH BUN	\$19	SPICED CHICKEN, PEANUT AND SOBA NOODLE SALAD WITH MINT AND CORIANDER	\$18
BEEF, STOUT AND OYSTER PIE, TOPPED WITH PUFF PASTRY CRUST WITH BABY PEAS AND CARROTS	\$24	VEGETARIAN, MUSHROOM CHESTNUT AND TOFU PITHIVER WITH TOMATO CHUTNEY AND WATERCRESS	\$18
PLOUGHMAN'S ON RYE OPEN SANDWICH - BRANSTON PICKLE, LEG HAM, VINE TOMATOES AND CLOTH BOUND CHEDDAR ON ORGANIC RYE, ACCOMPANIED WITH PICKLED ONIONS AND BOILED EGG	\$18	200G JACOB CREEK'S WAGYU RUMP, ON BUTTERMILK MASH POTATOES WITH WHOLEGRAIN MUSTARD AND GREEN BEANS	\$30

## SIDES

BAKED KIPFLER POTATOES WITH SOUR CREAM AND CHIVES	\$9
STEAMED SEASONAL VEGETABLES TOSSED WITH HERB BUTTER (V)	\$9
RUSTIC FRIES WITH SMOKY PIMENTO AIOLI	\$9
PERSIAN CUCUMBER AND TOMATO SALAD WITH SUMAC, AND SHEEP MILK FETTA	\$9

## DESSERTS

PECAN FLORENTINE WITH BANANA MOUSSE, COCONUT SNOW, BANANA WAFER AND CANDIED LIME	\$14
PEACH, ALMOND AND LEMON THYME BRIK CIGAR WITH TONKA BEAN ICE CREAM, SMOKY CARAMEL SYRUP WITH HAZELNUT AND NUTELLA SOIL	\$13
SELECTION OF CHEF'S HOUSE CHURNED ICE CREAMS, SORBETS AND GELATI	\$15
CHEF ARTISAN SELECTION OF CHEESE BLUE, CHEDDAR, GOATS AND BRIE WITH MUSCATELS, ITALIAN FLAT BREAD AND RUBY GRAPEFRUIT MARMALADE (GF WITH GLUTEN FREE CRACKERS)	\$25

TO ORDER ROOM  
SERVICE PLEASE  
DIAL '1702' OR  
RECEPTION ON '9'