

# Room Service

Available 5pm-8pm (Tuesday - Saturday)

## 🌿 Light Dining 🌿

Trio of Dips with garlic ciabatta fingers  
\$11.00

Antipasto of marinated vegetables and cold cut  
meats (for 2)  
\$14.00

Crispy wedges with bacon, melted cheese, sour  
cream and sweet chilli  
\$9.00

Traditional Mexican corn chip Nacho's with  
guacamole  
\$9.00

Asian tasting plate of Spring rolls, won tons,  
tempura prawns and arancini  
\$11.00

Side of fries with tomato chutney  
\$6.00

## 🌿 Entrée 🌿

Crusty Herb buttered ciabatta loaf  
\$7.00

Country bowl of Potato and leek soup served  
with warm crusty bread  
\$8.00

Risotto Chianti style with beef, garlic, thyme and  
Swiss brown mushrooms  
\$14.00

Prawns served over fragrant rice timbale in a  
creamy garlic sauce  
\$18.00

## 🌿 Pizzas (8 slice) 🌿

Margarita - tomato, mozzarella cheese and herbs  
\$14.00

Hawaiian - tomato, mozzarella cheese, Virginian  
ham and pineapple  
\$16.00

Capricciosa - tomato, mozzarella cheese,  
mushrooms, olives and Virginian ham  
\$17.00

🌿 Please turn over 🌿

## 🌿 Main Course 🌿

Twice cooked pork belly served with a rich jus  
\$23.00

Rolled chicken breast with pancetta, rocket and  
fire roasted capsicum sauce  
\$23.00

Black Angus sirloin char grilled to your liking  
with a herb butter melt  
\$32.00

Northern Territory Barramundi fillet pan seared  
and oven finished, atop a scallop and dill risotto  
with a lemon butter glaze  
\$24.00

Risotto Prima Vera with seasonal vegetables  
\$17.00

Veal escalope crumbed Milanese style  
\$24.00

All main courses served with seasonal vegetables

## 🌿 Dessert 🌿

Sticky date and toffee pudding served with  
double cream and toffee sauce  
\$9.00

Italian style crepes with a mixed berry sauce and  
double cream  
\$9.00

Petit Pavlova with double cream and passion fruit  
coulis drizzle  
\$9.00

🌿 A room service fee of \$5.00 applies 🌿

🌿 Please dial 9 to place your order 🌿