



# IN ROOM

## DINING & DRINKS



## ENTREES

Sweet corn vegetable soup with croutons (VG) (GF)	\$15
Chicken & vegetable broth (GF) (DF)	\$17
Caesar salad with bacon, parmesan, croutons & a poached egg	\$22
Caesar salad with grilled chicken	\$27
Halloumi with orange, cherry tomatoes, pomegranate and finely crushed nuts (GF) (V)	\$22
Salt & pepper squid rings with sriracha aioli	\$22
Bruschetta with a medley of cherry tomatoes & ricotta (V) (GF)	\$16
- Add avocado	+\$4
Loaded fries with jalapeños, bacon, pecorino cheese & truffle oil aioli	\$18
Grilled sourdough with dips (V)	\$17

## MAINS

Half-rack BBQ pork ribs served with fries	\$39
Tagliatelle pasta with garlic, chilli & prawns	\$28
Orecchiette pasta with mushrooms & tomatoes (V)	\$26
Roast vegetable & quinoa stack with napolitana sauce (VG, GF)	\$26
North Indian butter chicken served with a naan & pappadam	\$26
Seared Barramundi fillet with kipfler potatoes and salsa (DF, GF)	\$34
Bangers & mash with a caramelized onion sauce	\$26
Chicken breast schnitzel with salad & chips	\$28
Chicken parmigiana with salad & chips	\$30
250g rump steak with spinach, mash potato & your choice of sauce (GF)	\$36
250g sirloin steak with fries, salad & your choice of sauce	\$38

Sauces – gravy, red wine jus, mushroom sauce or pepper sauce

## SIDES

Bowl of chips   Potato wedges   Garlic bread	\$12
Sweet potato fries   Steamed broccoli (VG) (GF)   Garden salad (VG) (GF)	

## LITE BITES

Classic club sandwich with grilled chicken, bacon, a fried egg & fries (GF)	\$23
Country beef burger with bacon, cheese, lettuce, tomato & fries	\$26
Steak sandwich with caramelised onion, lettuce, tomato & fries (GF)	\$28
- Gluten free option available	+\$2

## DESSERT

Chocolate fondant with ice-cream	\$18
Triple scoop ice-cream delight (GF)	\$12
Fruit salad (VG) (GF)	\$14
Cheese platter with nuts & lavosh crackers (V)	\$21
A baked berry cheese-cake with fruit coulis	\$18

# WINE

## SPARKLING

Tatachilla Sparkling	10.5   38
Bandini Prosecco	13   54
Arras Blanc De Blanc	20   84

## WHITE

Tatachilla Sauvignon Blanc	10.5   38
Amberly Moscato	10.5   46
Hesketh Chardonnay	11   44
Lala Land Pinot Gris	12   46
Dusky Sounds Sauvignon Blanc	12.5   54
Robert Stein Riesling	12.5   54

## ROSE

Days of Rose	12   55
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## RED

Tatachilla Shiraz Cabernet	10.5   38
Silver Tempus Two Cabernet Sauvignon	11.5   49
Voodoo Moon Malbec	12   55
Robert Stein Merlot	12.5   54
The Pawn Pinot Noir	13   56
St Hallet Black Clay Shiraz	13   58
El Gringo Tempranillo	13.5   58

# BEER

## BOTTLED BEER + CIDER

Hahn Premium Light	10
5 Seed Apple Cider	10
Tooheys Extra Dry Ale	10
James Squire Golden Ale	11
Corona	11
Furphy Lager	11
White Rabbit Dark Ale	11
Young Henrys Newtowner	12
Heinekin 0% No Alcohol	9

## TAP BEER

### Heineken

Schooner	11
Pint	14

### Stone & Wood

Schooner	12
Pint	15

### Kirin Ichiban

Schooner	12
Pint	15

### Bondi Beach XPA

Schooner	11
Pint	14

# SPIRITS

## VODKA

Absolute	10
Grey Goose	13
Belvedere	13
Manly Spirits	16

## GIN

Bombay	11
Tanqueray	11
Hendricks	13

## SCOTCH

Jameson	10
Johnny Red	10
Chivas Regal	11
Johnny Black	11.5
Glenfiddich	13
Glenmorange	14

## BOURBON

Jack Daniels	10
Jim Beam	10
Makers Mark	10
Southern Comfort	10
Wild Turkey	10

# NON

## NON-ALCOHOLIC

Juice-Apple, Orange, Pineapple, Tomato	5
Pot of Tea	5
Espresso Coffee	Sm \$5   Lg \$5.50
Alternative Milk	.50
Soy, Almond, Lactose Free, Oat	
Decaf	.50
Extra Shot	.50
Still / Sparkling Water 600ml	4.50
Still / Sparkling Water 1L	9
Soft Drink Post Mix	4.5
Pepsi / Pepsi Max / Solo / Lemonade / Ginger Beer / Redbull	\$6

## MOCKTAILS

<b>Citrus Bliss</b>	12
A vibrant fusion of fresh orange, lemon, and lime, perfectly balanced with a touch of sweetness.	
<b>Melon Mirage</b>	12
A luscious blend of juicy watermelon and zesty lime, perfectly balanced with a touch of sweetness.	
<b>Apple Zest</b>	12
A refreshing blend of crisp apple, zesty lemon, and a touch of sweetness,	

# HAPPY HOUR

**Come & join us for happy hour**

**4pm – 6pm everyday**

**Tap beer (schooner) and house wine \$8**

# COCKTAILS

## MARGS

<b>Tommy's marg</b>	\$19
<b>Spicy marg</b>	\$19
<b>Blue citrus marg</b>	\$19
<b>Watermelon marg</b>	\$19

*All our margs are served "tommys" style - sweet, on ice and in a rocks glass. Please specify to change if this is not your preferred style.*

## SPRITZ

<b>Aperol Spritz</b>	\$18
<b>Coconut &amp; lime spritz</b>	\$20
<b>Lemon &amp; honey spritz</b>	\$20.50

## SIGNATURE COCKTAILS

<b>Espresso martini</b>	\$20
<b>Blue Hawaii</b> Vodka, bacardi, blue caracao, triple sec, pineapple and lemon	\$20
<b>Tom Collins</b> Gin, lemon, sweetness & soda	\$21
<b>God Father</b> Scotch, Amaretto and Orange Essence	\$21
<b>Negroni</b> Gin, Campari, sweet vermouth	\$21

**For other classic cocktails, please ask our friendly bar staff.**

# SNACKS

## BAR SNACKS

<b>Salt &amp; pepper squid</b> With sriracha aioli	\$22
<b>Bruschetta (V)</b> With feta & balsamic reduction	\$16
<b>Grilled sourdough (VG)</b> With basil & capsicum pesto	\$17
<b>Garlic bread (V)</b>	\$12
<b>Sweet potato fries (VG)</b>	\$12
<b>Bowl of wedges (V)</b> With sweet chilli sauce & sour cream	\$12
<b>Cheese Platter (V)</b> With Australian brie, blue & cheddar cheese, lavosh crackers & dried fruits	\$24

Vegan (VG) Vegetarian (V) Gluten Free Option Available (GFO)  
Vegan Option Available (VGO) Dairy Free (DF) Gluten Free (GF)

