

please dial 866 to order

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breakfast 7am – 10am

- Fresh Croissant (v)**\$6
- Ham & Cheese Croissant**\$9
- Toast**, with Australian condiments, butter (gfo, v).....\$8
- The Alcove Muesli**, granola, yogurt, dark chocolate, coconut, strawberries, blueberries, almonds (v).....\$13
- Warm Porridge**, apple, rhubarb and ginger compote, apple match-sticks, cinnamon sprinkle (dfo, nf, v).....\$15

build your own breakfast

- 2 Eggs On Toast**
(poached, fried or scrambled)
sea salt, pepper, sweet paprika, garnished with rocket, garlic, with two slices of buttered toast\$13
- Slow Cooked Tomatoes**,with garlic, herbs and thyme salt (gf, nf, vgn)..... \$4
- Streaky Bacon**, 2 slices \$6
- Smashed Avocado**, with olive oil, sea salt and lime juice (gf, nf, vgn) \$6
- Roast Mushrooms**, with garlic, herbs, lemon and olive oil (gf, nf, vgn) \$5
- Homemade Breakfast Beans**, cooked with selected vegetables (gf, nf, vgn) \$4
- Hash Browns**, with tomato relish or tomato sauce (df, nf, vgn) \$4
- Chicken & Herb Chipolatas**, (df, gf, nf) \$6

all day dining 12pm – 8pm

meze

- Buffalo Cauliflower**, pickled ginger, black garlic aioli (vgn)..... \$15
- BBQ Lamb Ribs**, seeded slaw, spring onion (gf)\$16
- Spanakopita**, spinach, leek, feta, kefalograviera, filo (nf, v) \$18
- Beef Kofta**, harissa hummus, Egyptian dukkah (nf, gf)\$15
- Chicken Karaage**, pickled dill tomato, tabbouleh salsa (gf, nf)\$14

sides & salat

- Skin-On Potato Chips**, with truffle feta (gf, nf, vgn)\$10
- Green Beans**, garlic, chlli, cumin vinaigrette, fried shallot (vgn) \$9

ALL ROOM SERVICE MENU ITEMS ARE SERVED IN TAKE-AWAY PACKAGING Public holidays incur a 10% surcharge

gf-gluten free* | nf-nut free* | df-dairy free
v-vegetarian | vgn-vegan | gfo-gluten free option*
nfo-nut free option* | dfo-dairy free option
vo-vegetarian option | vgno-vegan option

*Although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform staff if you have severe allergies.

all day dining 12pm – 8pm

mains

- Chicken Caesar Salad**, croutons, parmesan, bacon (gfo, vo).....\$18
- Beef or Chicken Burger**, brioche bun, pickles, bacon, slaw, cheese, aioli, served with chips.....\$26
- Steak Sandwich**, turkish bread, slaw, swiss cheese, onion jam, relish, aioli, served with chips.....\$28
- Lebanese Charcoal Maryland Chicken**, (300 gm) vegetable moussaka, pita bread, tahini sauce \$30
- Eggplant Boats**, Cypriot quinoa, lemon pepper mayonnaise, white balsamic vinegar (vgn)\$25
- Seafood Paella**, with fish, prawns, mussels, chicken and chorizo (gf, nf)\$32
- Curry Of The Day**, with jasmine rice and a poppadum\$28

desserts

- Walnut Baklava Strudel**, with ginger ice-cream and saffron candy floss..... \$14
- Sticky Date Pudding**, spiced butterscotch, vanilla ice-cream (gfo)..... \$15
- Cheese Platter**, assorted cheese, quince paste, muscatel, crackers, lavosh (gfo) \$25