

# In Room Dining - Available 11am to 10pm

all orders attract a \$5 tray charge - please dial 5541

## Small and share

Bowl of fries - \$9 \*LGO

Potato wedges with sour cream and sweet chilli sauce - \$12

Resort Caesar salad, baby cos lettuce, smoky bacon, croutons, shaved parmesan,  
boiled egg - \$17 \*LGO

add grilled chicken (\$5) or smoked salmon (\$5)

Poke Bowl with soba noodles, edamame, wakame, avocado, tamanegi dressing, pickled ginger,  
Kewpie mayonnaise and fried shallots and a choice of flaked salmon, soft tofu or grilled chicken -  
\$24 \*LG \*DF \*VO

Antipasto Plate: cured meats, marinated eggplant, marinated green and kalamata olives, semi  
dried tomatoes, whipped cottage cheese, grissini \$22 \*DFO

## For the little ones

**\$13.90 each**

Nuggets

Hot dog \*Id

Cheeseburger

All served with chips

Add a popper and an icy pole \$3

Orange, Apple or Apple Blackcurrant

LifeSavers or Frosty Fruit

## Mains

Beer battered flathead fillets served with fries slaw, lemon and tartare sauce - \$27

Butter chicken with steamed rice, vegetable pickle and charred naan - \$29 \*LGO

Moroccan lamb shank with broccolini, fromage de chevre polenta and jus - \$32 \*LG

Vegan Chilli with crispy tortilla, refried beans, plant based chilli con carne, avocado, and pico de gallo - \$24 \*VEGAN \*LG \*DF

## Favourites

Angus beef burger with bacon, cheese, lettuce, tomato, beetroot and tomato chutney, served with fries - \$25

LG Burger with LG beef patty, LG bun, bacon, cheese, bush tomato chutney, beetroot, lettuce and tomato,  
served with LG fries - \$25

Vegan Burger with LG chickpea and pumpkin patty, LG bun, bush tomato chutney, beetroot, lettuce and tomato,  
served with fries - \$25 \*LGO

## Still hungry

NY baked cheesecake with golden soil, berry compote and chocolate fan - \$17

White and dark chocolate gateau, layered mousse with hazelnut base and chocolate ganache, served with berry compote - \$16

Chocolate raspberry sponge cake, topped with chocolate coconut ganache and buckwheat crumble - \$16 \*lg \*v

Selection of fine Australian cheeses, cheddar, blue and brie with dried fruit, quince paste, grapes and crackers - \$20

*\*LG – Low Gluten \*LGO - Low Gluten Option \*DF – Dairy Free \*DFO – Dairy Free Option*

*\*VO – Vegan Option \*VEG - Vegetarian*

## Fill your fridge

### Bottled beers

Heineken Zero

Hahn Light

XXXX Gold

Hahn 3.5, XXXX Summer, XXXX Ultra

Heineken, Corona

### Red wine

Hardys Riddle Shiraz

Houghton Cabernet Sauvignon

### White wine

Hardys Riddle Sauvignon Blanc

Mud House Sub Regional Sauvignon  
Blanc

### Soft drinks

1.25L soft drinks

Canned soft drinks

Mount franklin 600ml still or  
sparkling 450ml

Juice Poppers