

IN-ROOM DINING MENU

ALL DAY DINING
12:00pm - 9:00pm
 \$5 Tray Charge Applies

SNACK & STARTERS

Wood fired flat bread	14	
brushed with confit garlic oil, with marinated olives and dips (V)		
House made dumplings (DF)		19
Prawn garlic and chive with citrus dipping sauce, fresh herbs and fried shallots		
Roasted pumpkin salad (V, GF, DF (without Feta))	18	
with pomegranate, walnut, red onion, feta and raspberry reduction		
Shell fish chowder	19	
served with wood fired sour dough		
Smoked Trout (DF, GF)	23	
with house made potato crisps, citrus and parsley salad		
Baygarden' s mini lobster rolls	24	
citrus aioli, chives, iceberg		
Korean style spicy chicken wings (DF)	19	
with trio of dipping sauces		
Prawn tacos	23	
grilled prawns, smashed avocado, biquinho peppers, slaw, lime and jalapeno aioli		

FROM THE GRILL

All grills served with house made polenta chips and truffle butter		
250g Black Angus Sirloin	36	
300g Black Angus Rump	39	
500g Black Angus T-Bone	55	
200g Tasmanian Salmon Fillet	36	
220g Free Range Chicken Breast	32	

MAINS | Available after 5:30pm

Confit pork belly	36	
with mojo verde, braised fennel, pomme mousseline, celeriac chips		
Seared scallops	38	
with squid ink risotto, native sea asparagus and lemon, garlic, chive oil		
Flame grilled Peruvian spatchcock	34	
with cilantro rice, aji sauce		
Slow cooked lamb shoulder for 2 people (Kleftiko) (DF, GF)	75	
with vegetables, pan juices and tzatziki		
Florentine T-bone, sliced off the bone for 2 people (GF)	65	
with wild baby rocket, medley of mushrooms, shaved parmesan and truffle butter		
Chilli clams and honey bugs with spaghetti	36	
clams, roasted garlic, lemon, chilli, parmesan spaghetti with citrus chilli crumbs		

SIDES

Teriyaki glazed Pumpkin, kewpie mayo, toasted nori salad, wasabi peanut crumble (DF)	10	
Shoestring fries with tomato ketchup aioli (V)	10	
Sriracha tofu with bok choy and toasted sesame dressing (DF, V)	10	
Greek salad (GF, V)	10	
Mashed potatoes with rosemary and garlic scented olive oil (GF, V)	10	10
Garlic bread	10	
Broccolini, citrus chilli crumb	10	
Garden salad	10	

PIZZAS

15

Garlic cheese pizza

Paesane, pesto, eggplant, chilli, salami, buffalo mozzarella

Prawn & chorizo, pimento, Spanish onion, fetta

CLASSICS

Flame grilled grass fed beef burger, cheese, caramelised onion, lettuce, tomato, house made burger sauce and pickle, fries 25

Beef Penang curry, basmati rice, sambal, raita, roti and mango pickle 25

Crispy Korean style chicken burger, roasted sesame aioli, pickle Asian slaw, fries 25

Spaghetti with choice of sauce 20

Bolognaise

Wild mushroom and parmesan cream

Slow Roasted tomato Napolitano

Panko and parmesan crumbed chicken breast, chips, mixed salad leaves, gravy 25

MENU ITEMS | AVAILABLE 24 HOURS

Mains

Beef Penang curry, steamed rice, sambal, raita 25

Spaghetti | Slow Roasted tomato Napolitano 20

Large Pizzas

15

Garlic cheese pizza

Paesane, pesto, eggplant, chilli, salami, buffalo mozzarella

Prawn & chorizo, pimento, Spanish onion, fetta

DESSERT

14

Tiramisu with zesty Cointreau strawberries

Chocolate Fondant, macadamia crumble and ice cream

Apple and berry crumble cream anglaise and ice cream

Traditional crème Brule, biscotti

BEVERAGES

12:00pm - 9:00pm

White Wine bottle	glass	bottle	Red Wine	glass	
Bancroft Bridge, Semillon Sauvignon Blanc <i>Riverina, NSW</i>	7	32	Bancroft bridge, Cabernet Merlot <i>Riverina, NSW</i>	7	32
Ara Single Estate, Sauvignon Blanc <i>Marlborough, New Zealand</i>	1	42	Totara, Pinot Noir <i>Marlborough, New Zealand</i>	9	38
Plantaganet Angevin, Riesling <i>Mount Barker, WA</i>	-	45	Rockbare, Tempranillo <i>McLaren Vale, SA</i>	-	48
Pocketwatch, Pinot Gris <i>Central Ranges, NSW</i>	8	36	Save Our Souls, Sangiovese <i>Yarra Valley, Victoria</i>	11	45
Savardo, Pinot Grigio <i>Breganze, Italy</i>	-	4	Oliver's Taranga, Grenache <i>McLaren Vale, SA</i>	-	45
Tai Nui, Sauvignon Blanc <i>Marlborough, New Zealand</i>	9	38	Paranga Kir-Yianni, Merlot, Xinomavro, Syrah <i>Greece</i>	-	42
Catalina Sounds, Sauvignon Blanc <i>Marlborough, New Zealand</i>	-	55	Dourthe No. 1 Merlot, Cabernet Sauvignon <i>Bordeaux France</i>	-	5
Grosset Apiana Fiano Semillon Sauvignon Blanc <i>Clare Valley, SA</i>	-	65	Sticks Cabernet, Sauvignon <i>Yarra Valley, Victoria</i>	9	38
Frogmore Creek Fume, Sauvignon Blanc <i>Tasmania</i>	-	49	Plantagenet Three Lions Shiraz <i>Great Southern Region, WA</i>	9	38
Sticks, Chardonnay <i>Yarra Valley, Victoria</i>	-	42	Two Hands Gnarly Dudes Shiraz, <i>Barossa Valley, SA</i>	-	55
Debussy Reverie, Chardonnay, <i>Pays D'oc, France</i>	9	38	Robert Oatley Grenache Shiraz Mourvedre (GSM) <i>McLaren Vale, SA</i>	-	48
Keith Tulloch, Chardonnay <i>Hunter Valley, NSW</i>	-	48	Snake & Herring 'Blue Monday' Grenache Mourvedre, Shiraz <i>Frankland River, WA</i>	-	65

BEVERAGES

12:00pm - 9:00pm

Sparkling				Soft Drinks	
	NV Moet Chandon Imperial <i>Champagne, France</i>	-	135		
	NV Bancroft Bridge Brut <i>Riverina, NSW</i>	7	32	Favourites	4.8
	NV Emeri Pink Moscato <i>Australia</i>	9	38	Coca Cola	
	De Beurepaire Blanche fleur, Blanc De Blancs <i>Rylstone Estate, NSW</i>	-	48	Coke Zero	
				Lift, Sprite	
				Dry Ginger Ale	
				Tonic Water	
				Soda Water	
				Lemon Lime & Bitters	
				Juice	4.8
Rose				Apple	
	Rylstone Estate Match Point Rose <i>NSW</i>	10	45	Cranberry	
				Orange	
				Pineapple	
				Tomato	
Dessert Wine					
	De Beurepaire Coeur d'Or Botrytis Semillon <i>Rylstone Estate, NSW</i>	-	40	Water (300ml/750 ml)	6/9
				Mount Franklin Sparkling	
				Evian Still Water	
Beer				Capi Range	4
				Yuzu	
Light		6		Blood Orange	
	James Boags premium light			Ginger Beer	
				Lemon Soda	
Local		8		Pink Grapefruit	
	XXXX Gold				
	Toohey's New			Teza Iced Teas	5
	Toohey's Old			Mango & Ginger	
	Toohey's Extra Dry			Peach & Passionflower	
Premium		9			
	Hahn Super Dry			Beyond Coconut Waters	5
	James Boags Premium			Coconut Water	
	James Squire Pale Ale			Watermelon Coconut Water	
	Stone & Wood Pacific Ale				
Imported		9		Simple Juices	5
	Heineken (The Netherlands)			Valencia Orange	
	Corona (Mexico)			Crushed Apple	
	Kirin (Japan)			Kiwifruit Pear Mango & Lime Smoothie	
	Peroni (Italy)			Mango Peach	
				Banana & Lime	

MINI BAR

Available 24 hours on-request

Requests for alcoholic beverages can only be filled before 10:00pm

White Wine	\$32.00
Red Wine	\$32.00
Premium Beer	\$8.00
International Beer	\$9.00
Sparkling Water	\$4.00
Still Water	\$3.50
Energy Drink	\$6.50
Coke	\$3.50
Coke Zero	\$3.50
Sprite	\$3.50
Potato Chips	\$5.00
Nuts	\$5.00
Jelly Beans	\$4.50
Tim Tam	\$4.50
Chocolate	\$5.50