



IN-ROOM DINING DINNER MENU

Available 6pm - 9pm

NIBBLES

Marinated Olives (GF) 3
Serrano, Lavosh & Chutney 3

ENTRÉES

Warm Sourdough Baguette 17
Avocado butter, roasted capsicum tapenade & EVOO pomegranate molasses (V, VGO)

Add on stracciatella cheese +5

Grilled Fremantle Octopus 29
Ink rice, olives, cucumber salsa & fresh herbs (NF/GF)

65° Sous Vide Brisbane Valley Quail 28
Harissa sauce, fennel & apple salad (NF/GF/DF)

Pan Seared Hokkaido Scallops 31
Parsnip purée, black pudding, roasted capsicum & toasted almonds (GF)

Butternut Velouté 15
Walnuts, crispy shallots & blue cheese croutons

Add on Speck +4

Serrano & Stracciatella Salad 19
Rocket, dried figs, balsamic, pine nuts & EVOO (GF)

Vegan option 17

Each | ½ Dozen

Pacific Plate Oysters
Natural
Nam jim (GF/NF/DF)

6	32
6.5	34

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Please advise of any dietary requirements or allergies.
A \$5 tray service charge applies to any room service orders.
An additional surcharge of 15% will apply on Public Holidays.
We thank you for your understanding.

MAINS

Kale Gnocchi 29

Basil pesto, olives, vegetables & pine nuts (VG)

Sicilian Risotto 33

Roasted vegetables, mascarpone, basil & grana padano (NF/V/GF)

Add on stracciatela cheese +5

Grilled Atlantic Salmon 42

Horseradish cream, fennel & greens & heirloom beets (NF/GF)

Market Fish MP

Prawn bisque, mashed potato & greens (NF/GF)

Coq au Vin 37

Mashed potato, lardons, mushrooms & jus (NF/GF)

Veal Ossobuco 45

Saffron orzo & agrodolce (NF)

4hrs Slow Cooked Lamb Shoulder 45

Tzatziki & rosemary potatoes (GF/NF)

FROM THE GRILL

Black Angus Burger 29

Cheese, tomato, bacon, pickle, aioli & fries (NF)

All our below meats are rubbed in smoked paprika and are served with herbed potato, blistered tomato and red wine jus. (GF/NF)

Queensland Rump 250g (MSA) 38

150 days grain fed from Darling Downs, Toowoomba

Darling Downs Black Angus Eye Fillet 200g (MB3+) 49

100 days pasture fed from Toowoomba

Wagyu Sirloin 200g (MB 8+) 75

500 Days grain fed on the lush land of Northern NSW

Lamb Backstrap 250g 45

Free range grass fed from the foothills of Pyrenees Ranges

SURF AND TURF

Hokkaido Scallop (3pcs) (GF/DF/NF) 13

Fremantle Octopus (130gms) (GF/DF/NF) 15

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SIDES

Half | Full

Mesclun Salad
Maple vinaigrette & pecans (GF/VG)

7 | 12

French Fries
Grated parmesan & aioli (GF/NF/V)

7 | 12

Mashed Potato
Herbs (V/GF/NF)

8 | 13

Seasonal Greens
Butter & parsley (V/GF/NF)

9 | 14

Wild Mushrooms
Herbs & parmesan (V/GF/NF)

9 | 14

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CHEESE SELECTION

Cheese Tasting

Served with assorted condiments,
crackers & rustic grissini

Each | All

12 32

Brillat Savarin: Soft ripened triple cream cheese, named after the famous 18th century French food writer of the same name.

Milk: Cow

Origin: France

Tomme De Chevre: Semi hard cheese produced using pasteurised milk from the Saanen goat. The flavour is mild but buttery rich and nutty.

Milk: Goat

Origin: France

Berry's Creek Riverine Blue Cheese: The only buffalo milk made blue cheese in Australia and one of only a handful made on the planet – the super smooth, creamy and delicate texture is the highlight.

Milk: Buffalo

Origin: Australia

DESSERTS

Tiramisu 16

Roaster Guy coffee blend, Kahlua liqueur & mascarpone (NF)

Valrhona Chocolate Tart 15

Berries & homemade Chantilly cream (NF)

Freshly Cut Fruits 13

Ginger sorbet (VG/GF/DF/NF)

Selection of ice cream & sorbets 6 /scoop

Rum & raisin ice cream (NF/GF)

Vanilla ice cream (NF/GF)

Raspberry sorbet (GF/NF/VG)

Ginger sorbet (GF/NF/VG)

Passionfruit sorbet (GF/NF/VG)

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