



IN-ROOM DINING DINNER MENU

Available 6pm - 9pm (Sunday - Thursday)

Available 5:30pm - 9:30pm (Friday and Saturday)

ENTRÉES

Garlic Bread Bruschetta 10
Tomatoes, basil & olive oil (V)

Add on stracciatella cheese 5

Mushroom Arancini (4pcs) 19
Truffle aioli & pepper coulis (V)

Avocado Salad 15
Mixed leaves, herbs, orange wedges & hazelnuts (VG, GF)

Add on grilled tiger prawn 7 (each)
Add on chicken breast (100g) 8

Caesar Salad 15
Iceberg lettuce, parmesan, anchovy, bacon & eggs (NF)

Add on grilled tiger prawn 7 (each)
Add on chicken breast (100g) 8

Pan Seared Scallops 7 (each) | 24 (4pcs)
Spinach & cheese sauce (GF, NF)

Australian Tiger Prawn 8 (each) | 28 (4pcs)
Served with garlic butter (GF, NF)

Twice Cooked Pork Belly 23
Coleslaw, apple purée & jus (GF, NF)

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

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

Pea & Pesto Risotto 29

Zucchini, mascarpone & spinach (V, GF)

Add on stracciatella cheese 5

Pumpkin & Sage Ravioli 29

Truffle sauce, broccolini & caramelised walnuts (VG)

Tasmanian Salmon 41

Lemon cream sauce, beans & cherry tomatoes (GF, NF)

Sausage & Mash 32

Pork & fennel sausage, onion jus & peas (NF, GF)

Slow Cooked Lamb Shank 45

Mashed potato, greens & jus (NF)

Angus Burger 18

Mustard, Cheese, Tomato, Bacon & Pickle (NF)

Add on fries 7

Lamb Burger 18

Romesco aioli, lettuce, pickle, tomato (NF)

Add on fries 7

FROM THE GRILL

All our below meats are rubbed in smoked paprika and are served with thick fries

Chicken Breast 200g 27

Queensland Rump 250g (MSA) 37

150 days grain fed from Darling Downs, Toowoomba

Black Angus Scotch Fillet 250g (MB4+) 42

Grass fed on the lush land of Southern ranges

Free Range Darling Downs Pork Ribs 500g 45

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

100 days pasture fed from Toowoomba

SELECTION OF SAUCES

Red Wine Jus (GF) 3

Mushroom Sauce (GF) 3

Caramelised Onion (GF, DF) 3

Hollandaise Sauce (GF) 3

SURF AND TURF

Pan Seared Scallops (GF/DF/NF) 12 (2pcs)

Grilled Tiger Prawn (GF/DF/NF) 7 (each)

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SIDES

Half | Full

Mesclun Salad

Balsamic vinaigrette & walnuts (GF, V, NF)

7 13

French Fries

Grated parmesan & aioli (GF, VG)

8 14

Mashed Potato

Herbs (GF, NF)

8 13

Seasonal Veggies

Butter & parsley (GF, NF)

9 15

CHEESE SELECTION

Cheese Tasting

Brie, Aged Cheddar & Danish Blue served with crackers, rustic grissini, relish & grapes

Each | All

10 27

DESSERTS

Tiramisu 16

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

Rich Chocolate Cake 14

Valrhona chocolate & coconut ice cream (GF, NF)

Freshly Cut Fruits 13

Ginger sorbet (VG, GF, NF)

Selection of ice cream & sorbets 6 /scoop

Coconut ice cream (VG, 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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