



LUNCH MENU

Available 12pm - 3pm

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

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

Pumpkin & Sage Ravioli 29
Truffle sauce, broccolini & caramelised walnuts (VG)

Tasmanian Salmon 41
Lemon cream sauce, beans & cherry tomatoes (GF, NF)

Angus Burger 18
Mustard, Cheese, Tomato, Bacon & Pickle (NF)

Add on fries 7

Queensland Rump Steak 250g (MSA) 39
"Paprika rubbed", served with thick fries & red wine jus

DESSERTS

Freshly Cut Fruits 13
Ginger sorbet (VG, GF, DF, NF)

Coconut Ice cream (VG, NF, GF) 6 (scoop)

Vanilla Ice cream (NF, GF) 6 (scoop)

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.