



## IN-ROOM DINING LUNCH MENU

Available 12pm - 6pm

### SNACKS

**Angus Sliders (2) 17**

Brioche bun, ketchup, aioli, lettuce, cheese & tomato (NF)

**French Fries 16**

Grated parmesan & aioli (GF/NF/V)

**Crispy Calamari Rings 15**

Lemon & herb aioli

**Crispy Potato Wedges 14**

Sour cream & sweet chili sauces (V/NF/GF)

**Prawn Torpedos 16**

Panko crumb & sweet chili sauce (DF)

### MAINS

**Grilled Atlantic Salmon 44**

Sesame crusted, sour quinoa & pesto (DF/GF)

**Black Angus Burger 31**

Mustard, cheese, tomato, bacon, pickles & fries (NF)

**Pumpkin & Sage Ravioli 35**

Truffle sauce & caramelised walnuts (VG)

**Queensland Rump 250g MSA 44**

150 days grain fed | Toowoomba, QLD

Rubbed in smoked paprika and served with fondant potato & red wine jus (GF/NF)

### SIDES

Half | Full

10 | 16

11 | 16

**Mixed Leaf Salad**

Walnuts & maple vinaigrette (GF/VG)

**French Fries**

Grated parmesan & aioli (GF/NF/V)

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.

## DESSERTS

### **Freshly Cut Fruits 14**

Ginger sorbet (VG/GF/NF)

### **Selection of ice cream & sorbets 6 /scoop**

Coconut ice cream (VG/NF/GF)

Vanilla ice cream (NF/GF)

Ginger sorbet (GF/NF/VG)

## KIDS

### **Fish & Chips 15**

### **Chicken Nuggets & Fries 13**

### **Tenderloin Burger, Cheese, Tomato, Lettuce & Chips 15**

### **Rump Steak, Chips & Geens 15**

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