

# R O O M S E R V I C E D I N I N G



## To Order

PLEASE DIAL IN-ROOM DINING FROM YOUR IN-ROOM TELEPHONE

## Breakfast

6.30AM TO 11AM

### SEASONAL FRUIT SALAD

WITH GREEK YOGHURT 12  
(V,VE AVAILABLE)

### BIRCHER MUESLI

WITH APPLE, BLUEBERRY, PISTACHIO, COCONUT YOGHURT (CN,VE) 18

### FRENCH TOAST

WITH RHUBARB, ALMOND, MAPLE (CN) 14  
(GF AVAILABLE)

### CHILLI SCRAMBLED EGGS

WITH SOURDOUGH, GRILLED CHORIZO, WHIPPED FETA 18  
(GF AVAILABLE, DF AVAILABLE)

### AVOCADO ON TOAST

WITH RYE SOURDOUGH, FETA, HARISSA DRESSING 15  
(VEGAN AVAILABLE, GF AVAILABLE)

### 2 EGGS ON TOAST

ANYWAY WITH SOURDOUGH 14

EXTRAS: BACON | TOMATO | MUSHROOM | AVOCADO + 5 EACH

### OMELETTE

WITH SMOKED SALMON, WHIPPED GOATS CURD, CHIVES 19  
(GF AVAILABLE, DF AVAILABLE)

## All Day Dining

11AM TO 10.30PM

### Light Bites

HERBED GARLIC BREAD (CN,V) 9

CARAMELISED HEIRLOOM TOMATOES AND GOAT CHEESE BRUSCHETTA (CN,V) 13

CREAMY ROASTED CAULIFLOWER BISQUE, GARLIC CROUTONS (CN,V) 15

CHARCOAL AND FETA ARANCINI WITH CHIPOTLE AIOLI (CN,GF,V) 18

## Sandwiches, Burgers & Salads

CROWNE CLUB SANDWICH, CHICKEN, FRIED EGG, BACON, AVOCADO, LETTUCE, TOMATO, AIOLI (CN) 20

GRILLED HALLOUMI BURGER, GRILLED MUSHROOM, TOMATO CHUTNEY, AIOLI, CORAL LETTUCE (V) 20  
(GF OPTION AVAILABLE)

PULLED BRISKET BURGER, AMERICAN CHEESE, SMOKEY BBQ SAUCE, TOMATO SALSA, CARAMELISED ONIONS (CN) 23

CAPRESE SALAD, ROMA TOMATOES, BUFFALO MOZZARELLA, SALSA VERDE, BASIL OLIVE OIL, BALSAMIC GLAZE, BASIL AND CAPERS (CN,V,GF) 18

CAESAR SALAD (CN) 18  
WITH CHICKEN 23

## Mains

CRISPY GNOCCHI, BLACK GARLIC, CHARDONNAY, ANCHOVY, CAPERS (CN,GF) 24

ADD CHICKEN 28

ADD PRAWNS 30

PAN FRIED SNAPPER FILLET, SPINACH AND KALE PUREE, TEARDROP PEPPERS, BABY CARROTS AND CRUNCHY SAGO (GF) 31

LAMB MADRAS CURRY, SAFFRON BASMATI RICE, GARLIC NAAN, RAITA, PAPPADUM (CN) 29

BEER BATTERED FLATHEAD WITH GARDEN-FRESH SALAD, SRIRACHA, MAYONNAISE, FRIES (CN) 25

(MAINS CONT)

GRAIN-FED SIRLOIN (300GMS) TRUFFLED POMME PUREE, HEIRLOOM CARROTS, TRUSS TOMATOES, NATURAL JUS (GF) 34

## Chef's Choice

CAJUN SPICED CHICKEN SPATCHCOCK (500GMS), CABBAGE AND CARROT SALAD, SAFFRON RAISIN RICE (CN,GF) 36

## Sides 9

SWEET POTATO FRIES (V)

TRUFFLE MASH POTATO (V)

GARDEN SALAD (V)

## Desserts

CHOCOLATE HAZELNUT PUDDING (WARM), HOT CHOCOLATE SAUCE, GARDEN OF BERRIES 18

LEMON & LAVENDER CHEESECAKE, ASSORTED FRUIT COULIS, LAVENDER GEL AND SESAME TUILLE 18

TRIPLE CHOCOLATE PYRAMID, SUMMER BERRY COMPOTE, LIGHT CHOCOLATE SAUCE AND SUGAR TUILLE 18

## Late Night Menu

10.30PM TO 6.30AM

CAESAR SALAD 18

VEGETABLE LASAGNE 23

BBQ MEAT LOVERS PIZZA 25

LAMB MADRAS CURRY 29

## Kids Menu

KIDS FISH & CHIPS 12

KIDS BURGER WITH CHIPS 12

KIDS CAESAR SALAD 12

KIDS GNOCCHI, CHICKEN, CAPERS, BLACK GARLIC 12

TRIO OF ICE-CREAM 9

## Wine

Ask about our bottled wine, available on request



150ML

### Sparkling

VEÛVE AMBAL BLANC DE BLANC 12  
BURGUNDY, FRANCE

G.H. MUMM BRUT NV 20  
CHAMPAGNE, FRANCE

### White

WIRRA WIRRA SAUVIGNON BLANC 11  
McLAREN VALE, SA

JIM BARRY JB RIESLING 12  
CLARE VALLEY, SA

AQUILANI PINOT GRIGIO 11  
ALTO, ITALY

STICKS CHARDONNAY 12  
YARRA VALLEY, VIC

### Red

ENDLESS WINE PINOT NOIR 11  
YARRA VALLEY, VIC

PEPPOLI CHIANTI 16  
TUSCANY, ITALY

SNAKE & HERRING "DIRTY BOOTS" CABERNET SAUVIGNON 12  
MARGARET RIVER, WA

MOUNTADAM 550 SHIRAZ 12  
BAROSSA, SA

### Rosé

REVERIE ROSÉ 11  
PAYS d'Oc, FRANCE

## Beer • Cider

### BOTTLE

STONE & WOOD PACIFIC ALE 12

COOPERS PALE ALE 10

COOPERS LIGHT 8

LEFFE BLONDE 16

GROLSCH 11

CARLSBERG 9

BULMERS ORIGINAL 13

## Non Alcoholic

### Soft Drinks

COCA COLA 4.5

COCA COLA NO SUGAR 4.5

SPRITE 4.5

### Cold Press Juice

BOTANICA GREEN 5.5

BOTANICA ORANGE 5.5

BOTANICA APPLE 5.5

### Coffee • Tea

ESPRESSO COFFEE VARIETIES 4.5

TEAS AND INFUSIONS 4.5

English Breakfast, Green Tea, Peppermint, Jasmine Green Tea, Earl Grey, Chamomile

### Hot Beverages

CHAI LATTE 4.5

HOT CHOCOLATE 4.5

CN = CONTAINS NUTS | V = VEGETARIAN  
DF = DAIRY FREE | GF = GLUTEN FREE | VE = VEGAN

OUR MENUS ARE SEASONAL AND MENU AVAILABILITY AND ITEMS ARE SUBJECT TO CHANGE.

MENU ITEMS MAY CONTAIN OR BE EXPOSED TO WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK. PLEASE ADVISE OUR TEAM IF YOU HAVE A FOOD ALLERGY.