



## IN ROOM DINING MENU

Available 6pm - 9pm

### TO SHARE & START

<b>Warm Pita Bread</b> Zatar spice, marinated Australian olives & organic chickpea hummus (V)	14
<b>Harissa Squash Salad</b> Avocado, goat cheese, hazelnut & maple vinaigrette (V/GF)	16
<b>Brown Butter Scallop</b> Roasted cauliflower puree, spiced chorizo & capers (NF/GF)	24
<b>Duck and Cranberry Ballotine</b> Caper berries, toasted brioche, fig jam (GF/NF)	18

### MAINS

<b>Chickpea &amp; Spinach Curry</b> 19 Confit tomato, masala Spanish onion, toasted Turkish bread (VG/DF)	
<b>Forest Mushroom Risotto</b> 35 Assorted mushroom, tarragon, pecorino & mascarpone (GF/NF)	
<b>"Old School" Hamburger</b> 28 Angus patty, cheese, tomato, bacon, aioli & pickles (NF)	
<b>Chicken Ciabatta Sandwich</b> 25 Paprika rub chicken breast, aioli, fried egg, lettuce (NF)	
<b>Atlantic Salmon</b> 34 Mirin & soy glazed, braised shitake, beans (DF/NF)	
<b>Braised Lamb Shank</b> 45 4hrs slow cooked, red wine, smoked cheddar polenta, fresh gremolata, (GF/NF)	
<b>Grilled Chicken Breast</b> 29 63° C sous vide, "pommes fondant", sautéed greens & red wine jus (NF/GF)	
<b>Riverine Rump Steak 250g (MSA)</b> 35 Smoked paprika rub, pont neuf potatoes, confit tomato, red wine jus (NF/GF)	





## SIDES

**Creamy Polenta 9**  
Smoked cheddar, mixed herbs (GF/NF/V)

**French Fries 9**  
Aioli (GF/NF/V)

**'Pont Neuf' Potatoes 14**  
Spice Central tomato relish (DF/NF/GF/V)

**'Mesclun' Salad 9**  
Honey mustard dressing, walnut (Gf/DF/V)

## DESSERTS

**Berry Pannacotta 13**  
Berry coulis, assorted berries & cantuccini (V)

**Valrhona Chocolate Mousse 14**  
Hazelnut, candied orange, ginger crumble (V)

**Seasonal Fruit Salad 12**  
Ginger sorbet, (VG/GF/DF/NF)

**Vanilla Ice Cream 8**  
Two scoops of ice cream, dark chocolate crumbs (V)

## CHEESE

	Each	All
<b>Cheese Tasting</b>	9	25

Assorted condiments, crackers, rustic grissini

**Brillat Savarin** : Soft ripened triple cream cheese, named after the famous 18<sup>th</sup> century French food writer, Brillat Savarin  
Milk: Cow  
Origin: France

**Tomme de Chevre** : Semi hard, smooth, dense goat cheese – 5 months of ripening on pine boards brings the unique aroma and texture  
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

Please advise of any dietary requirements or allergies.  
A 4\$ tray service charge applies to any room service orders.