

SOUP OF THE WEEK

please see staff

\$16

SOURDOUGH GARLIC BREAD

herbs | garlic butter

\$12

WILD MUSHROOMS SOURDOUGH

salted ricotta | herbs

\$16

CARAMELISED TOFU

xo mushroom broth | shallots

\$20

FRIES

steakhouse fries | aioli

\$9

SMALL

OYSTERS

natural or kilpatrick

\$6 EACH | \$7 EACH

TEMPURA PRAWNS

tentsuyu | pickled ginger | cucumber & sesame | kewpie

\$22

BEEF BARBACOA TACOS

pickled red onion | slaw | green sauce

\$20

FISH TACOS

slaw | charred corn | chipotle sauce

\$20

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE

\$8 tray charge applies to all in room dining orders-

LARGE

SHIRO MISO ROASTED PUMPKIN

petit salad | miso maple dressing | walnuts

\$26

PAN FRIED BARRAMUNDI

spinach emulsion | clams

\$38

PRAWN & CRAB BUCATINI

chili | cherry tomato | basil | lemon oil

\$34

BEER BATTERED FISH

fries | salad | tartare

\$29

PORK LOIN

dutch carrots | celeriac | chives | cider jus

\$34

BEEF CHEEKS

cauliflower puree | cavolo nero | parsnip chips

\$42

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE

\$8 tray charge applies to all in room dining orders-

PIZZA

BRUSCHETTA PIZZA

heirloom cherry tomato | vincotto | basil | mozzarella | feta

\$20

CATHEDRAL ROCKS

grilled vegetables | kalamata olives | mozzarella | rocket

\$24

BOMBO

garlic prawns | kalamata olives | mozzarella | cherry tomato | lemon aioli

\$27

KENDALLS

bechamel base | ham | mozzarella | caramelised onion | rosemary

\$25

SADDLEBACK

bbq base | pulled beef | mozzarella | pickled red onion | garlic pesto

\$26

SIDES

HOUSE SALAD

mixed leaves | cherry tomatoes | pickled shallots | radish | salad dressing

\$14

BROCCOLINI

butter | balsamic | flaked almonds

\$12

CHAT POTATOES

confit garlic | rosemary

\$9

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE

\$8 tray charge applies to all in room dining orders-

NIPPERS

HOTDOG

cheese | salad | fries

\$12

POPCORN CHICKEN

fries | salad | tomato sauce

\$14

HAM, CHEESE & PINEAPPLE PIZZA

tomato base | mozzarella | ham | pineapple

\$12

ICE CREAM

sprinkles | wafers | chocolate sauce

\$9

AFTER

CHOCOLATE PUDDING

salted caramel ice cream | chocolate soil

\$16

LEMON POSSET

macerated strawberries | candied almonds | raspberry sorbet

\$16

CHEESE PLATE

assorted cheeses | dried fruit & nuts | quince paste | crackers

\$24

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE

\$8 tray charge applies to all in room dining orders-