

BEVERAGES

SPARKLING...

TALTARNI T SERIES CHARDONNAY PINOT NOIR, VIC9/35 <i>White peach & strawberry flavours with a hint of citrus</i>
CRAIGMOOR SPARKLING ROSE, MUDGEE NSW8/30 <i>Floral aromas derived from crisp strawberry flavours</i>
LA GIOIOSA PROSECCO, ITA9.5/40 <i>Fruity with clear hints golden apple and acacia flowers</i>

WHITE WINE...

BEACH HUT SEMILLON SAUVIGNON BLANC, SE AUS 7/30 <i>Zesty citrus & passionfruit flavours with a crisp, fresh finish</i>
PIKORUA SAUVIGNON BLANC, MARLBOROUGH NZ8/34 <i>Refreshingly crisp, tropical fruits with a touch of gooseberry & light herbal notes</i>
COPIA PINOT GRIGIO, WA8/38 <i>Pear & apple juice flavours with a herbal undertone</i>

PEDESTAL CHARDONNAY, MARGARET RIVER WA 10/48 <i>Lemon, peaches & tropical aromas with fresh, clean flavours</i>

AD HOC 'WALLFLOWER' RIESLING, GREAT SOUTHERN WA 42 <i>A fragrant bouquet with lemon peel flavours</i>

ROBERT OATLEY SIGNATURE CHARDONNAY, MARGARET RIVER WA48 <i>A bright, mid-weight, white peach-accented, gently oaked</i>

ROSE...

BREMERTON RACY ROSE, LANGHORNE CREEK WA 9/40 <i>Savoury fruit, textural palate weight and dry finish</i>
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BEER...

BEER OF THE MONTH 9
JAMES BOAG PREMIUM, TASMANIA 9
JAMES BOAG PREMIUM LIGHT, TASMANIA 8
JAMES SQUIRE 150 LASHES PALE ALE, NSW 9
ASAHI BLACK, JAPAN9.5
PERONI ITALY9.5
HEINEKEN, HOLLAND9.5
CORONA, MEXICO9.5

CIDER...

APPLE THIEF PINK LADY APPLE CIDER 9
APPLE THIEF PEAR CIDER 9

RED WINE...

BEACH HUT SHIRAZ, SE AUS7/30 <i>Lively, fresh plum & red berries with a hint of spice</i>
THE DARK HORSE CABERNET SAUVIGNON, COONAWARRA SA 9/40 <i>Aromas of plum and dark fruits with hints of mocha</i>
WILD OATS CABERNET MERLOT, MUDGEE NSW 8/38 <i>Vibrant with lifted herbal & blackcurrant flavours</i>
THE LANE BLOCK 8 MERLOT SA10/48 <i>Bright, juicy berry palate, spicy oak & soft tannin finish</i>
ROBERT OATLEY SIGNATURE SHIRAZ, MCLAREN VALE SA11/48 <i>Displays of blueberries, spice and stylish French oak</i>
POCKETWATCH PINOT NOIR, VIC 9.5/42 <i>Bright red cherry & raspberry fruits & lightest touch of oak</i>

ROBERT OATLEY CABERNET SAUVIGNON, MARGARET RIVER WA48 <i>Blackberries, dried leaves and fine gravelly tannin</i>
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DESSERT WINE...

BEACH HUT PINK MOSCATO 7/30 <i>Summer fruit sweetness with a hint of spritz and a refreshing finish</i>

SPIRITS...

JOHNNIE WALKER RED LABEL, JAMESONS IRISH WHISKEY, JIM BEAM BOURBON, STOLICHNAYA VODKA, BOMBAY SAPPHIRE GIN, BUNDABERG RUM, BACARDI RUM, BAILEYS8

JACK DANIELS BOURBON, COINTREAU, TIA MARIA, FRANGELICO, KAHLUA, GALWAY PIPE PORT 9

HENNESSY COGNAC VS. GLENFIDDICH 12YR SCOTCH ...9.5

SOFT DRINKS...

PEPSI, PEPSI MAX, LEMONADE, PINK LEMONADE, SOLO GINGER ALE4
JUICE: ORANGE, PINEAPPLE, CLOUDY APPLE 4
BUNDABERG GINGER BEER 5
LEMON, LIME & BITTERS 5
SAN PELLEGRINO SPARKLING WATER 500ML 5

IN ROOM DINING MENU

BREAKFAST

Dial 4 to place your orders. A \$5 surcharge applies to all room service orders. Available 6.30am ~ 10.30am, mon - fri (7am ~ 11am, sat - sun & public holidays). Takeaway cabinet with savoury and sweet food available 24hrs in the Lobby.

START YOUR DAY WITH...

BRASSERIE TOAST7 <i>Choice of sourdough, multigrain, light rye, fruit loaf, or gluten free bread w/ a selection of spreads & butter</i>
EGGS ANY WAY YOU LIKE (g*) 12 <i>Poached, scrambled, sunny side up, over easy or boiled w/ your choice of brasserie toast</i>

SIGNATURE SMASHED AVOCADO (v) 19 <i>Two poached eggs, heirloom tomatoes, buffalo mozzarella, spinach, balsamic glaze & avocado oil on grilled sourdough</i>

THREE EGG OMELETTE (v,g*)18 <i>Wild mushroom, spinach, tomatoes, roquette & pesto w/ sourdough toast</i> <i>Add smoked salmon, ham or bacon</i> 4
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RUSTIC CORN FRITTERS (v) 18 <i>w/ sour cream, tomato salsa, avocado, roquette & avocado oil</i> <i>Add smoked salmon or bacon</i> 4
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THE URBAN WORKS BREKKIE (g*) 22 <i>Two eggs your way, streaky bacon, heirloom tomatoes, beef chipolata, hash browns, wild mushrooms, baby spinach & house made baked beans w/ brasserie toast</i>

BUTTERMILK VANILLA PANCAKE (v)16 <i>w/ banana, maple syrup, strawberry & walnut</i> <i>Add bacon</i> 4

WINTER FRUIT SALAD (v, gf) 12 <i>w/ berry compote & sweet yoghurt</i>

ACAI BERRY GRANOLA BOWL (v) 15 <i>w/ sweet yoghurt, chia seeds, sliced banana & strawberry</i>
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OVERNIGHT BIRCHER MUESLI 15 <i>w/ berry coulis, fresh berries, honey, sweet yoghurt, granny smith apple, edible flowers</i>

SIDES 5ea

Two eggs your way, streaky bacon, beef chipolata sausages, smoked salmon, halloumi, avocado, wild mushroom, baby spinach, hash brown, heirloom tomatoes, baked beans, chorizo

BEVERAGES...

GENOVESE COFFEE as you like it reg 4.2 Lrg 4.7
Dairy free: bon soy or almond milk +0.5
Extra shot +0.5
Decaf +0.5
Syrup: vanilla, caramel, hazelnut +0.5

CHAI LATTE reg 4.2 Lrg 4.7

HOT CHOCOLATE reg 4.2 Lrg 4.7
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T2 TEA 4.2 <i>English breakfast, earl grey, peppermint, Jasmine green, chamomile, lemongrass & ginger, chai, French earl grey</i>

FRESHLY SQUEEZED JUICE 8 <i>Valencia orange</i> <i>Carrot, apple & ginger</i> <i>Pineapple</i> <i>Watermelon</i>

SO SMOOTHIE 8 <i>Add protein</i> 2
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<i>Mixed berries</i> <i>Banana</i> <i>Passion fruit & mango</i> <i>Mango, spinach & coconut water (df)</i> <i>Acai berry, banana & coconut (df)</i>

BOTTLED JUICE 300ml Glass 4 <i>Apple, pineapple, orange</i>

ICE CHOCOLATE or ICE COFFEE6.5

MILKSHAKES 6.5 <i>Chocolate, caramel, vanilla & strawberry</i>
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LUNCH AND DINNER

Lunch 11.30am ~ 14.30pm, mon - fri | 12.00pm till 14.00pm, sat - sun & public holidays
Dinner 5.30pm ~ 9.30pm

AVAILABLE FOR LUNCH & DINNER

STARTERS...

ROAST GARLIC BAGUETTE (v)	9
TOMATO CHILLI BRUSCHETTA	13
<i>Buffalo mozzarella, parmesan cheese & chopped basil</i>	
SOUP OF THE DAY (v)	15
<i>w/ warm bread roll</i>	
CAESAR SALAD (g*)	16
<i>Crispy cos lettuce, anchovies, parmesan cheese, soft boiled egg, crouton</i>	
<i>Add smoked salmon or chicken</i>	6
MAIN SIZE CAESAR	
w/ CHICKEN or SALMON (g*)	26
PIZZA MARGHERITA (v)	19
<i>Buffalo mozzarella cheese, picked basil, heirloom tomatoes</i>	
PIZZA TANDOORI CHICKEN	19
<i>Red onion, mozzarella cheese, yoghurt, picked coriander</i>	

AVAILABLE FOR LUNCH ONLY

CHEF'S CURRY OF THE DAY	19
<i>Coriander pilaf rice w/ pappadum</i>	
FISH N' CHIPS (g*)	19
<i>w/ tartare sauce & lemon cheek</i>	
<i>Make this dish gluten free</i>	3
CHICKEN SCHNITZEL	19
<i>w/ shoestring fries & garden salad</i>	
<i>Add smoked ham, tomato relish & cheese</i>	3
SIGNATURE CLUB SANDWICH (v)	22
<i>Grilled chicken, crispy bacon, smoked garlic aioli, tomato relish, salad, avocado & shoestring fries</i>	
BEEF BURGER	22
<i>Aged cheddar, lettuce, tomato, beetroot relish, bacon, garlic aioli & sweet potato chips</i>	
LOVE PUMPKIN RAVIOLI (v)	22
<i>Heirloom tomatoes, crispy basil, basil pesto, buffalo mozzarella cheese, grana padano</i>	
<i>Add chicken</i>	5



AVAILABLE FOR DINNER

SLOW BRAISED VEAL PAPPARDELLE	28
<i>Wild mushrooms, confit cherry tomatoes, roquette & grana padano</i>	
THE URBAN BEEF BURGER	29
<i>Cheddar, lettuce, tomato, beetroot relish, bacon, aioli, sweet potato chips, mini beef pie</i>	
FUSH & CHUPS (g*)	28
<i>Tempura battered flat head with shoestring chups, tartare sauce & lemon cheek</i>	
FAMOUS BUTTER CHICKEN	31
<i>Coriander pilaf rice, yoghurt raita, mango chutney w/ papadum & naan bread</i>	
LOVE PUMPKIN RAVIOLI (v)	28
<i>Heirloom tomatoes, buffalo mozzarella, pesto crispy basil, grana padano</i>	
<i>Add chicken</i>	5

GRILL...

<i>All served with kumara & potato gratin, smoked pumpkin puree & glazed green beans</i>	
BLACK ANGUS BEEF SCOTCH FILLET (gf)	39
<i>w/ veal jus</i>	
PORK CUTLET (gf)	36
<i>w/ veal jus</i>	
BARRAMUNDI FILLET	34
<i>w/ chimichurri</i>	

SWEET TREATS...

MANGO CRÈME BRULEE	13
<i>w/ mango compote, berries</i>	
STICKY DATE PUDDING	13
<i>w/ vanilla bean ice cream & butterscotch sauce</i>	
DECONSTRUCTED PAVLOVA	12
<i>w/ fresh cream, berries, passionfruit coulis, kiwi fruit, vanilla ice cream</i>	
AUSTRALIAN CHEESE PLATE	15
<i>w/ dry fruits, nuts, quince paste & lavosh</i>	

SIDES...

SWEET POTATO CHIPS	11
<i>w/ sour cream & sweet chilli sauce</i>	
SEASONED POTATO WEDGES	11
<i>w/ sour cream & sweet chilli sauce</i>	
<i>Add bacon & cheese</i>	4
STEAMED SEASONAL VEGETABLES	9
FRESH GARDEN SALAD (g)	8
SHOESTRING FRIES	9
ROQUETTE, PEAR & PARMESAN SALAD (v)	11

FOR THE LITTLE ONES

Breakfast: 6.30am ~ 10.30am, mon - fri (7am ~ 11am, sat - sun & public holidays).
Lunch 11.30am ~ 14.30pm, mon - fri | 12.00pm till 14.00pm, sat - sun & public holidays
Dinner 5.30pm ~ 9.30pm

BREAKFAST

• Scrabled or fried egg on toast	8
• Hash browns & sausages	8
• Pancake with banana & syrup.....	9

LUNCH & DINNER

• Fush & chups	12
• Sausage & chips	12
• Ham, cheese & tomato sandwich with chips.....	12
• Mini steak with mash & green beans.....	14

DESSERT

• 3 scoops of vanilla ice cream with sauce (caramel, chocolate or strawberry)	6
• Fruit salad with vanilla ice cream	6

OVERNIGHT MENU

Available 9pm ~ 6am, mon - fri (9pm ~ 7am sat - sun & public holidays).

FAMOUS BUTTER CHICKEN (g*)	26
<i>Coriander pilaf rice, yoghurt raita, mango chutney & pappadum</i>	
BEEF LASAGNA	19
<i>Shoestring fries, salad & tomato sauce</i>	
VEGETABLE LASAGNA	19
<i>Shoestring fries, salad & tomato sauce</i>	

SIDES

FRESH GARDEN SALAD (g)	8
SHOESTRING FRIES (v)	9

(g) gluten free, (v) vegetarian,
(g*) gluten free available

