

BEVERAGES

SPARKLING

- VEUVE TAILHAN BRUT NV**, Loire Valley FRA 9 / 35
produced exclusively from white grape varieties – refreshingly crisp & dry
- CRAIGMOOR SPARKLING ROSE**, Mudgee NSW 8 / 30
floral aromas derived from crisp strawberry flavours
- LA GIOIOSA PROSECCO SUPERIORE**, Treviso ITA 10 / 38
fruity with clear hints golden apple and acacia flowers

WHITE WINE

- BEACH HUT SEMILLON SAUVIG. BLANC**, South East AUS 7 / 30
zesty citrus & passionfruit flavours with a crisp, fresh finish
- PIKORUA SAUVIGNON BLANC**, Marlborough NZ 8.5 / 35
refreshingly crisp, tropical fruits with a touch of gooseberry & light herbal notes
- ARA SINGLE ESTATE PINOT GRIS**, Marlborough NZ 9.5 / 40
aromas of pear and nectarine flowing to honeyed floral and citrus notes
- AD HOC 'WALLFLOWER' RIESLING**, Great Southern WA 9.5 / 40
almost transparent in colour, with a fragrant bouquet & flavours of lemon peel carried along by a soft texture and long fine acid
- WILDFLOWER CHARDONNAY**, Margaret Riv.-Pemberton WA 9 / 36
distinctively Western Australian - white peach accents offer a bright, mid-weight finish to this gently oaked chardonnay
- PHILLIP SHAW 'ARCHITECT' CHARDONNAY**, Orange NSW 10.5 / 44
fresh palate with layers of stone fruit, savoury characteristics & creamy nuances with bright citrus acidity

ROSE

- MARQUIS DE PENNAUTIER**, Languedoc-Rousillon FRA 9 / 38
pretty shade of rose petals; round and lively on the palate with raspberry & blackcurrant tip

BEER & CIDER

- Cooper's Premium Lager, SA 9
Young Henry's Newtowner Pale Ale, NSW 9.5
Stone & Wood Pacific Ale, NSW 9.5
Featured Craft Beer - from Australia's best breweries 9
- James Boag's Premium Light, TAS 8
Heineken Zero Alcohol, NETHERLANDS 8
- Stella Artois, BELGIUM 9.5
Heineken, NETHERLANDS 9.5
Corona Extra, MEXICO 9.5
Asahi Black, JAPAN 9.5
- Pressman's Original Apple Cider, NSW 9
Natural Pear Cider 9

RED WINE

- BEACH HUT SHIRAZ**, South East AUS 7 / 30
lively, fresh plum & red berries with a hint of spice
- POCKETWATCH PINOT NOIR**, Mornington - Yarra VIC 9 / 38
bright red cherry & raspberry fruits & lightest touch of oak
- COPIA CABERNET MERLOT**, Margaret-Franklin River WA 9.5 / 38
beautiful plum colour, vibrant & fruitful aromas pave the way for a wonderful palate offering plum fruit and dark berry flavours
- ELVARADO TEMPRANILLO GRANACHE**, McLaren Vale SA 9.5 / 38
light to medium weight; flavours of dark cherries intermix with some earthy chocolate like characters.
- RYMILL DARK HORSE CAB. SAUVIGNON**, Coonawarra SA 9.5 / 40
aromas of plum and dark fruits, with hints of mocha, a fruit forward palate of dark cherries. dusty chocolatey tannins linger
- ROBERT OATLEY SIGNATURE CAB. SAUVIGNON**, Margaret River WA 44
full-flavoured, finely structured cabernet of great appeal: blackberries, dried leaves and fine gravelly tannin.
- ROBERT OATLEY SIGNATURE SHIRAZ**, McLaren Vale SA 10.5 / 44
matured for 10 months in French oak, opulent, fleshy and textured with flavours of blueberries and spice with a lingering, soft finish

DESSERT WINE

- BEACH HUT PINK MOSCATO**, Mudgee NSW 7 / 30
summer fruit sweetness with a hint of spritz and a refreshing finish

SPIRITS

- Johnnie Walker Red Label; Jim Beam Bourbon; Jameson's Irish Whisky; Stolichnaya Vodka; Bombay Sapphire Gin; Bundaberg Rum; Bacardi Rum; Bailey's 8
- Jack Daniels; Cointreau; Tia Maria; Frangelico; Kahlua; Galway Pipe Port 9
- Hennessy Cognac VS; Glenfiddich 12yr Single Malt 9.5

SOFT DRINKS

- Coca Cola - Coca Cola No Sugar - Sprite - Fanta 4.5
Pink Lemonade - Lift - Ginger Ale
- Keri bottled juice: Orange; Cloudy Apple; Orange-Mango 4
- Bundaberg Ginger Beer 5
- Lemon, Lime & Bitters 5
- San Pellegrino Sparkling Water 500ml 5

IN ROOM DINING MENU

Dial 4 to place your orders.
A \$5 surcharge applies to all room service orders.
Takeaway cabinet with savoury and sweet food available 24hrs in the Lobby.

BREAKFAST

weekdays 6.30am - 10.30am
weekends & public holidays 7am - 11am

CLASSICS

- BRASSERIE TOAST** 7
choice of sourdough, multigrain, light rye, fruit loaf or gluten free bread w/ a selection of spreads & butter
- AVO & FETA SMASHED ON (v,g*)** 19
two poached eggs, chilli tomato salsa, baby spinach, aged balsamic glaze on grilled rye toast
- FARMER'S OMELETTE (v,g*)** 18
spinach, tomatoes, & cheese w/ sourdough toast
add smoked salmon, ham or bacon
- EGGS N' TOAST (g*)** 12
poached, scrambled, sunny side up, over easy or boiled w/ your choice of brasserie toast

SIDES

- tomatoes, baby spinach, hash browns, baked beans, wild mushrooms, egg 3 ea
- streaky bacon, beef sausages, halloumi, smoked salmon, avocado 4 ea

SWEET INDULGENCE

- WHY NOT WAFFLES? (v)** 16
w/ summer berries, sliced banana & coconut sorbet

HEALTHY START

- SUMMER FRUIT SALAD (v, gf)** 12
w/ sweet yoghurt
- ACAI SMOOTHIE BOWL (v, df)** 15
acai, coconut water & banana smoothie base topped w/ maple granola, sliced banana & strawberry
- OVERNIGHT BIRCHER MUESLI (v)** 15
w/ berry coulis, fresh berries, honey, sweet yoghurt, granny smith apple, edible flowers

HOT BEVERAGES

- GENOVESE COFFEE**
as you like 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
- T2 TEA** 4.2
english breakfast, earl grey, peppermint, jasmine green, chamomile, lemongrass & ginger, chai

JUICES

- FRESHLY SQUEEZED** 7
valencia orange
carrot, apple & ginger
- 'KERI' BOTTLED JUICE** 4
orange - cloudy apple - orange mango
- 'IMPRESSED' BOTTLED COLD PRESSED JUICE** 5
green: cucumber, apple, pineapple, kale & spinach
sunny: pineapple, orange, coconut water & passionfruit
rose: apple, strawberry, lemon & mint

BLENDED & ICED

- SO SMOOTHIE** 7
add protein 2
- mixed berries
banana
passionfruit & mango
mango, spinach & coconut water (df)
acai berry, banana & coconut water (df)
- ICED COFFEE or CHOCOLATE** 6.5
- MILKSHAKES** 6.5
chocolate, caramel, vanilla or strawberry

(g) gluten free, (g*) gluten free available
(v) vegetarian, (v*) vegan, (df) dairy free

DINNER

everyday 5:30pm - 9pm

STARTERS

ROAST GARLIC BAGUETTE (v)	9
TOMATO CHILLI BRUSCHETTA (v) danish fetta, chopped basil & balsamic glaze	13
SOUP OF THE DAY (v) w/ warm bread roll	15
CAESAR SALAD (g*) crispy cos lettuce, anchovies, parmesan cheese, soft boiled egg, crouton Add smoked salmon or chicken	16 5
MAIN SIZE CAESAR SALAD (g*) w/ smoked salmon or chicken	26
PACIFIC SQUID (g*) chilli salsa, swiss chard, chipotle aioli & lime	17

9" PIZZA

MARGHERITA (v) buffalo mozzarella cheese, picked basil, heirloom tomatoes	19
TANDOORI CHICKEN red onion, mozzarella cheese, yoghurt, picked coriander	19
MEATLOVERS beef, sausage, bacon, ham, bbq & aioli drizzle	19

GRILL

All grill dishes served with veal jus and choice of hand cut potato bites & slaw or garlic potato mash, honey carrot puree & glazed green beans

BLACK ANGUS BEEF SIRLOIN (gf)	34
GREEN MOUNTAIN VEAL CUTLET (gf)	36
JUNEE LAMB CUTLET (gf)	38

SIDES

SHOESTRING FRIES (v) w/ aioli	9
HAND CUT POTATO BITES (v) w/ aioli	9
SWEET POTATO CHIPS (v) w/ sour cream & sweet chilli sauce	11
SEASONED POTATO WEDGES (v) w/ sour cream & sweet chilli sauce Add bacon & cheese	11 4
STEAMED SEASONAL VEGETABLES (v, gf)	9
FRESH GARDEN SALAD (v, gf)	8
ROQUETTE, PEAR & PARMESAN SALAD (v)	11

MAINS

THE URBAN BEEF BURGER cheddar, lettuce, tomato, beetroot relish, bacon, aioli, sweet potato chips, mini beef pie	29
FUSH & CHUPS (g*) tempura battered flat head with shoestring chups, tartare sauce & lemon cheek	28
CHEF'S CURRY basmati rice, selection of regional sides	31
HANDMADE RAVIOLI (v) fetta, spinach, beetroot & pinenut filling w/ basil pesto heirloom tomatoes, wild roquette & grana padano	28
PAN SEARED BARRAMUNDI pickled cucumber & fennel, chard, baby carrots, & grilled lime	28

SWEET TREATS

CRÈME CARAMEL w/ mixed berries & caramel sauce	13
CHOCOLATE RASPBERRY COCONUT PEBBLE w/ berry coulis	13
DECONSTRUCTED PAVLOVA (gf) w/ fresh cream, berries, passionfruit coulis, kiwi fruit, vanilla ice cream	12
AUSTRALIAN CHEESE PLATE (g*) w/ dry fruits, nuts, quince paste & lavosh	15



LUNCH

weekdays 11.30am - 2.30pm
weekends 12pm - 2pm

CHEF'S CURRY coriander pilaf rice w/ pappadum	19
FISH N' CHIPS battered fish fillet with shoestring fries substitute for grilled fish (gf)	19 3
HOUSE MADE CHICKEN SCHNITZEL shoestring fries & garden salad add smoked ham, tomato relish & cheese topping	19 3
BEEF BURGER aged cheddar, lettuce, tomato, beetroot relish, garlic aioli & shoestring fries	19
SPINACH & RICOTTA TORTELLINI (v) cherry tomatoes, grana padano, wild roquette & napolitana sauce add chicken	22 5
THAI BEEF SALAD lettuce, cucumber ribbons, heirloom tomatoes, shallots, thai basil, candied peanuts, lime	16
HALLOUMI DELIGHT BOWL (v, gf) roast pumpkin, lentils, swiss chard, cherry tomatoes, hummus & balsamic glaze	16
PIZZA MARGHERITA (v) Buffalo mozzarella cheese, picked basil, heirloom tomatoes	19
PIZZA TANDOORI CHICKEN Red onion, mozzarella cheese, yoghurt, picked coriander	19
PIZZA MEATLOVERS beef, sausage, bacon, ham, bbq & aioli drizzle	19

FOR THE LITTLE ONES

Breakfast: weekdays 6.30am - 10.30am | weekend & public holidays 7am - 11am
Lunch: weekdays 11.30am - 2.30pm | weekend 12.00pm - 2pm
Dinner: 5.30pm - 9pm

BREAKFAST

Scrambled or fried egg on toast	8
Hash browns & beef sausages w/ tomato sauce	8
Waffle with banana & maple syrup	9

LUNCH & DINNER

Kids fish & chips	12
Beef sausages & chips	12
Ham, cheese & tomato sandwich with chips	12
Mini steak, mash potato, green beans & gravy	14

DESSERT

3 scoops vanilla ice cream, w/ caramel, strawberry or chocolate sauce	6
Fruit salad with vanilla ice cream	6

OVERNIGHT

everyday 9pm - 6am

BEEF LASAGNA Shoestring fries, salad & tomato sauce	19
VEGETABLE LASAGNA Shoestring fries, salad & tomato sauce	19
FAMOUS BUTTER CHICKEN (g*) coriander pilaf rice, yoghurt raita, mango chutney & papadum	26

SIDES

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



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