ROOM SERVICE

Minimum order $17 (food and/or drinks)

TERRACE
KITCHEN

BREAKFAST

Available Between 6.30 - 10:00am Daily

Granola - toasted nut granola, coconut, freeze dried berries, vanilla yoghurt **16**

Eggs & bacon - poached, fried or scrambled, toasted sourdough, relish **21**

Eggs benedict - English muffin, ham, poached eggs, hollandaise, sauté baby spinach, shaved parmesan **21**

Country Club Big Breakfast - poached, fried or scrambled eggs, bacon, mushrooms, roasted tomato, mushrooms, hash browns, sauté baby spinach and sourdough toast **27**

Ready to Roll - fried eggs, bacon and tomato relish brekky roll, with a take-away coffee for a quick easy breakfast on the go **18**

Add a side

Bacon, hash browns, roasted tomato, mushrooms, sauté baby spinach **4ea**

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

DINNER

Available Between 6.00 - 10.00pm Daily

East Coast Oysters - Kilpatrick with proscuitto and Worcestershire sauce - natural with lemon - Tempura w sesame wakami **4.5 ea**

Potato fritter - tomato, crème fraiche, basil, baby onion **21/36**

Salt and pepper squid - pickled pumpkin, soft leaves, red pepper relish, aioli, lemon **21/36**

Porterhouse grass fed 300g - Served with rustic potatoes, confit garlic and house salad **44**

Sauce - Paris butter - peppercorn - jus - mushroom - red pepper relish

Scottsdale pork rib eye - curry crusted, cucumber, labneh, medjool date chutney **40**

Market fish - local fish, burnt butter, asparagus, zucchini, soft herbs, creamed ricotta, hazelnut **44**

Pan roasted duck breast - eschalot tart, chevre, cherry jus **41**

Half BBQ Chicken - grilled sweet corn **32**
iceberg, mustard dressing, gravy, bread

SIDES

French fries - aioli **11**

House salad - Microlab organic leaves, Thai basil, peanuts, spring onions, roasted sesame oil **11**

Confit garlic potatoes **11**

Asparagus - poached hens' egg, onion pickled, green oil, furikake **13**

DESSERT

Crème brûlée - vanilla bean, tonka ice cream **16**

Chocolate tart - Lindt chocolate, double cream **16**

Raspberry eclair - White chocolate, raspberry, rhubarb ice cream **16**

SEE OVER

ROOM SERVICE

Minimum order $17 (food and/or drinks)

TERRACE
KITCHEN

BEVERAGE MENU

WINES BY THE BOTTLE

9th Island Sparkling Cuvee	Tasmania	50
Rothbury Sauvignon Blanc	NSW	39
Josef Chromy Pepik Chardonnay	Tasmania	60
Rothbury Cabernet Shiraz	NSW	39
Josef Chromy Pepik Pinot Noir	Tasmania	60

BEERS

James Boags Premium Light	Tasmania	7.5
James Boags Premium Lager	Tasmania	9.5
XXXX Gold	QLD	8
Corona	Mexico	9.5

CIDERS & RTD

Pagan Apple Cider	Tasmania	10.5
Canadian Club and Dry	Canada	13
Jim Beam and Cola	USA	13

SOFT DRINK & JUICE

Spreyton Orange Juice	Tasmania	5.5
Cascade Lemon Lime & Bitters	Tasmania	5.5
Cascade Dry Ginger Ale	Tasmania	5.5
Cascade Soda Water	Tasmania	5.5
Coca-Cola	USA	5.5
Coca-Cola No Sugar	USA	5.5
Fanta	USA	5.5
Sprite	USA	5.5
Red Bull	Europe	7

WATER

Mt Ossa Sparkling (750ml)	Tasmania	9