

# ROOM SERVICE

Minimum order \$17 (food and/or drinks)

## BREAKFAST

Available Between 6.30 - 10.00am Daily

**Granola** - toasted nut granola, coconut, freeze dried berries, vanilla yoghurt 19

**Eggs & bacon** - poached, fried or scrambled, toasted sourdough, tomato relish 25

**Eggs Benedict** - English muffin, ham, poached eggs, hollandaise, sautéed baby spinach, shaved parmesan 25

**Country Club big breakfast** - poached, fried or scrambled eggs, bacon, mushrooms, roasted tomato, hash browns, sautéed baby spinach & sourdough toast 32

### Add a side

Bacon, hash browns, roasted tomato, mushrooms, sautéed baby spinach 5

### Barista made coffee

### Juice

orange, pineapple, cranberry or apple 6

**READY TO ROLL** Fried eggs, bacon, & tomato relish brekky roll & a takeaway coffee for a quick breakfast on the go 22

15% public holiday surcharge applies on all public holidays

(GF) Gluten Free, (DF) Dairy Free

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.

# TERRACE KITCHEN

## DINNER

Available Between 6.00 - 10.00pm Daily

**Mignonette oysters** - raspberry vinegar, shallots, chives (GF/DF) Half dozen | 36.5

**Kilpatrick oysters** - smoked bacon, Worcestershire dressing (GF/DF) Half dozen | 41.5

**Beef tartare** - cold smoked crème fraîche, mustard, chives, cured egg yolk (GF) 25

**Crispy pork belly** - sweet & sour fennel, burnt apple jam (GF/DF) 23

**Ricotta gnudi dumplings** - butternut pumpkin, burnt butter sauce, truffled brie, thyme (GF) 35

**Smash burger** - double beef patty, double cheese, grilled onions, pickles, lettuce, tomato, served with home fries 26

**Chicken salad** - soy poached chicken breast, vermicelli rice noodles, crunchy vegetables, sesame dressing (GF/DF) 28

**Market fish** - zucchini ribbons, salt & vinegar rosti, white wine & caviar sauce (GF) 52

**Scottsdale pork scotch** - caramelised, house sauerkraut, caraway, smoked chorizo, horseradish sour cream (GF) 44

**Steak frites 300g** - porterhouse, home fries, tarragon Dijon sauce (GF) 55

## SIDES

**Home fries** - with black garlic aioli (GF/DF) 11.5

**Local salad greens** - with aged Pyengana cheddar, pickled cucumber & onions, green olives (GF) 13.5

**Stir fried greens** - in garlic & ginger (GF/DF) 11.5

## DESSERT

**Flourless chocolate torte** - blackberry jam, Baileys ice cream (GF) 16

**Coconut panna cotta** - raspberry consommé, honeycomb, raspberry sorbet (DF/GF) 16

**Orange blossom crème caramel** - strawberry compote 12

**Tasmanian cheese** - selection of 3 cheese with paired seasonal condiments 25

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## BEVERAGE MENU

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### 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	8
James Boags Premium Lager	Tasmania	10
XXXX Gold	QLD	8.5
Corona	Mexico	11

### CIDERS & RTD

Pagan Apple Cider	Tasmania	10.5
Canadian Club & 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
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