

TERRACE KITCHEN

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 (V/NUTS) 19

Eggs & bacon - poached, fried or scrambled, toasted sourdough, tomato relish (LGO/DFO) 25

Eggs benedict - English muffin, ham, poached eggs, hollandaise, sautéed baby spinach 25

Country Club big breakfast - poached, fried or scrambled eggs, bacon, mushrooms, roasted tomato, hash browns, tomato relish, sautéed baby spinach & sourdough toast (LGO/DFO) 34

Add a side
Bacon, hash browns, roasted tomato, mushrooms, sautéed baby spinach 5

Barista made coffee 6

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

(LG) Low Gluten (DF) Dairy Free (V) Vegetarian
(LGO/DFO) Option On Request (NUTS) Nuts Included

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

Natural Oysters - served with condiments & lemon (LG) half dozen | 37

Kilpatrick Oysters - crisp pancetta & Worcestershire dressing half dozen | 41.5

House-made flatbread - marinated olives, hummus & olive oil (DF/V/NUTS) 18.5

Prawn & ginger dumplings - spring onion salsa, citrus soy, bonita 25.5

Crispy pork belly - sticky roasted carrots, carrot puree, parsley sauce, radish (LG) 25.5

Porterhouse steak 300g - baby carrots, bok-choy, rosemary salted fries & maderia sauce (LG) 56.5

Cheeseburger - beef patty, cheese, lettuce, tomato, pickle & fries 26

Korean fried chicken burger - lettuce, pickled carrot, onion, spicy Korean BBQ sauce & fries 26

Market fish - lemon, capers, burnt butter sauce, pearl barley 'risotto', green beans 52

Lamb pasta - ragu of lamb shoulder, fire-roasted tomatoes, ricotta, parmesan, cavatelli pasta 42

Ricotta gnocchi - roasted mushrooms, porcini mushroom cream, kale, pine nuts, parmesan (LG/V/NUTS) 44

Roasted chicken - Mr Brown & Town mushroom ragu, parsnip puree, jus (LG) 44

SIDES

Fries - aioli (LG) 12

Cos salad - green goddess dressing, crisp pancetta, egg, pangrattato 12

Roasted Cauliflower - saffron yoghurt, toasted seeds (LG/DF) 12

DESSERT

Passionfruit crème brûlée - kiwi fruit, passionfruit sorbet, meringue 17

Baked Crème Caramel Cheesecake - salted caramel, coffee crème 17

Tasmanian cheese - selection of cheese with condiments 25.5

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BEVERAGE MENU

WINES BY THE BOTTLE

Arras Premiums Cuvee NV	Tasmania	60
Rothbury Sauvignon Blanc	NSW	39
Ninth Island Chardonnay	Tasmania	50
Rothbury Cabernet Shiraz	NSW	39
Ninth Island Pinot Noir	Tasmania	50

BEERS

James Boags Premium Light	Tasmania	8
James Boags Premium Lager	Tasmania	10
XXXX Gold	QLD	8.5
Corona	Mexico	10.5

CIDERS & RTD

Willie Smith Organic Apple Cider	Tasmania	14
Canadian Club & Dry	Canada	14
Jim Beam and Cola	USA	14

SOFT DRINK & JUICE

Juicy Isle 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	7.5

WATER

Mt Ossa Sparkling (750ml)	Tasmania	9
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