

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 egg, bacon, & tomato relish brekky roll & a takeaway coffee for a quick breakfast on the go	22
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A surcharge of 15% 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

OYSTERS

Natural oysters - yuzu & orange ponzu (LG)	half dozen 37
Kilpatrick oysters - crisp smoked bacon, Worcestershire sauce (LG)	half dozen 41.5

STARTERS

Turkish flatbread - whipped ricotta, herb oil, pomegranate, lemon, local Old Man Saltbush (V)	19
Tasmanian ginseng salt & pepper squid - kolhrabi, fennel, orange salad, buttermilk aioli, fresh herbs (LGA/DFA)	22
Butternut pumpkin & sage tart tatin - white wine butter sugo, ricotta, toasted pumpkin seeds, Tasmanian truffle balsamic (V)	34

MAINS

Porterhouse steak 300g – potato gratin, spinach, jus (LG/DFA)	56.5
Cheeseburger - beef patty, cheese, onion, burger sauce, lettuce, tomato, pickle, fries	26
Korean fried chicken burger - shredded lettuce, carrot, kew-pie mayo, spicy Korean BBQ sauce, fries	26
Pork cutlet - chargrilled, sautéed mustard greens, local crisped white quinoa, mint salsa verde, Diane jus (LGA/DF)	41

SIDES

Fries - aioli (LG)	12
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DESSERT

Chocolate obsession - chocolate hazelnut mousse, chocolate delice, Hellyer's Road whiskey ice cream, cherry fluid gel, freeze-dried cherries (LG/NUTS)	18
Leatherwood honey crème brûlée - blood peach ice cream, fruit leather (LG/V)	18
Tasmanian cheese - selection of cheese with condiments	26

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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	60
Rothbury Cabernet Shiraz	NSW	39
Ninth Island Pinot Noir	Tasmania	60

BEERS

James Boags Premium Light	Tasmania	8.5
James Boags Premium Lager	Tasmania	10.5
XXXX Gold	QLD	8.5
Corona	Mexico	11

CIDERS & RTD

Willie Smith Organic Apple Cider	Tasmania	14.5
Canadian Club & Dry	Canada	14.5
Jim Beam and Cola	USA	14.5

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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