

IN THE EATERY (OFF THE HOTEL LOBBY)Order at the Bar

ROOM SERVICEDial 7

TAKE AWAY

Order at the bar or call 6256-9298

(V) VEGETARIAN (GF) GLUTEN FREE

SNACKS

Kalamata Olives and Roasted Almonds in Extra Virgin Olive Oil (GF/V) Spicy Buffalo wings with Creamy Ranch Dressing (GF)	\$8 \$14
Antipasto Platter with Double Smoked Ham, Prosciutto, Danish Salami, Olives, Roast Vegetables and Flour Tortilla	\$15

PIZZAS

\$16

FOR A GLUTEN FREE BASE ADD \$5

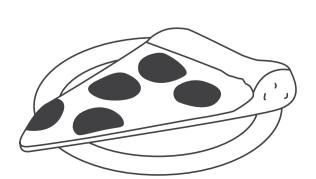
The Uncle Cluck - Chicken Tenderloin with Roasted Capsicum and Red Onion on a Hickory BBQ Sauce Base (Available on a GF base)

The Carnivore - Bacon, Pepperoni, Chorizo, Double Smoked Ham

The Hula Hula – Ham and Pineapple

The Classic Italian – Basil, Bocconcini, Fresh Cherry Tomatoes and Oregano (V) (Available on a GF base)

The Fabulous Fungi –three types of mushrooms with onion, capsicum and cheese (V)



MORE MEALS

Chinese Braised Chicken on Steamed Rice (GF)	\$20
Butter Chicken on Steamed Rice (GF)	\$20
Thai Green Curry Chicken on Steamed Rice (GF)	\$20
Traditional Bolognaise Sauce on Penna Pasta	\$18
Rich Chilli Cherry Tomato and Basil Sauce on Penne Pasta (V)	\$18
Quiche and Salad - Baby Spinach and Roast Vegetable Quiche with a Crispy Garden Salad (V)	\$16
Frittata and Salad - Smoked Ham, Fetta and Dill Frittata with a Crispy Garden Salad (GF)	\$16

SALADS

\$14

Chicken Caesar Salad with Crisp Anchovy Croutons

Roast Butternut Pumpkin, Beans and Baby Spinach Salad with Roasted Pine Nuts and Prosciutto

Garden Salad (GF)



TOASTIES

\$19

Double Smoked Ham, Cheese, Tomato with a Honey Mustard Dressing on Panini

Roast Beef, Spanish Onion, Cheese, Tomato and Fruit Chutney on Panini

Roast Turkey Breast, Baby Spinach, Bacon, Brie Cheese and Creamy Ranch Dressing on a Baguette

Roasted Vegetables, Sundried Tomatoes and Feta Cheese on a Baguette (V)

Chimmi Wrap with Tandoori Chicken and Ranch Dressing

SWEET TOOTH

All served with a scoop of Vanilla Supreme or Ice Cream

Indulgent Mars Bar Cheese Cake with Raspberry Coulis	\$12
Double Choc Cake with Chocolate Sauce (GF)	\$12
Succulent Berry Frangipane Tart	\$12
Ice Cream Cup – Choose three scoops of Triple Chocolate, Wild Strawberry or Vanilla Supreme	\$8