

MENU

MONDAY TO THURSDAY 5^{PM} TILL 8:45^{PM}
ROOM DELIVERY AVAILABLE*

FOR A BITE OUR FAVOURITES Seafood chowder, a creamy soup made Fries w a choice of aioli, tomato sauce, \$24 Small \$10 sour cream, or sweet chilli sauce with NZ seafood, served w garlic bread Large \$15 Sticky pork belly w sweet chilli sauce, Satay chicken kebabs, succulent \$33 seasonal vegetables & rice (GF, DF) \$20 chicken <u>w</u> a peanut satay Corned beef w creamed spinach, mashed potato, seasonal vegetables \$29 & cheese sauce **BECAUSE WE LOVE IT** \$28 Beer-battered fish w salad & fries Margherita pizza <u>w</u> buffalo mozzarella \$24 & tomato basil pesto (VEG) Slow cooked lamb ragout w creamy \$25 mashed potato Shredded chicken pizza w smoky bacon \$28 & BBQ sauce \$23 Homemade butter chicken w rice (GF) **SWEET TREATS** \$23 Homemade butter tofu w rice (GF, VEG) New York cheesecake <u>w</u> berry compote \$16 Chef's chicken salad w poached egg, Chocloate brownie <u>w</u> ice cream garlic croutons, crispy bacon, parmesan & a choice of berry coulis or \$24 & garlic aioli \$17 caramel sauce (GF)





MENU

FRIDAY TO SUNDAY UNTIL 9PM

HOMEMADE CLASSICS

TOASTED CHICKEN SANDWICH

Turkish bread, cheese, salad & delicious capsicum & apricot chutney \$16

SOUP OF THE DAY

Served \underline{w} a cheese toasty \$15

SLOW COOKED LAMB RAGOUT

Served \underline{w} creamy mashed potato \$25

SPAGHETTI & MEATBALLS \$23

HOMEMADE BUTTER CHICKEN (GF)

Served <u>w</u> steamed rice \$23

HOMEMADE BUTTER TOFU (GF, VEG)

Served <u>w</u> steamed rice \$23

MOROCCAN CHICKEN SALAD

Served \underline{w} candied walnuts, mandarins

& sriracha mayonnaise \$24

SWEET TREATS

CHOCOLATE BROWNIE

Served with ice cream & a choice of

berry coulis or caramel sauce \$17

PLEASE DIAL 0 FOR RECEPTION TO PLACE YOUR ORDER FOR ROOM SERVICE A \$5 TRAY CHARGE WILL APPLY





HOUSE BEER		BOTTLED WATER		
Speights 4.0%	\$8.50	Antipodes Still 1L		\$18
Speights Summit 4.2%	\$8.50	Antipodes Still 500ml		^{\$} 13
Steinlager 5.0%	\$8.50	San Pellegrino Sparkling 500ml		\$11
DB Export Gold 4.0%	\$8.50			
		HOUSE WINE	GLASS	BOTTLE
PREMIUM BEER		Left Feild and Esk Valley wine	\$12	^{\$} 54
Heineken 5.0%	\$9	Sauvignon Blanc		
Corona 4.5%	\$9	Pinot Gris		
Stella Artois 5.0%	\$9	Chardonnay		
MOA Station IPA 5.1%	\$1O	Rose		
MOA Dry Hopped Pilsner 5.1%	\$10	Pinot Noir		
MOA Sessionable Pale Ale 4.3%	\$1O	Merlot Cabernet Sav		
Monteith's Black 5.2%	\$11	DIECUNIC		
Monteith's Cider 4.5%	\$9	RIESLING		
		Villa Maria – Marlborough	\$12	^{\$} 54
LOW/NON-ALCOHOLIC BEER & WINE		SHIRAZ		
Heineken Light 2.5%	\$9	The Peoples Wine - Australia	^{\$} 13	^{\$} 59
Heineken 0%	\$9	SPARKLING WINE		
Export Citrus 2.0%	\$9	Lindauer Brut 200ml		^{\$} 14
Villa Maria Low Alcohol 9.5%	\$11	Brancott Estate	\$11	^{\$} 50
		Prosecco	\$1 3	^{\$} 59
NON-ALCOHOLIC				
Coke, Coke No-Sugar, Sprite, L&P, Ginger Ale, Tonic Water, Soda Water Juices, Lemon Lime & Bitters		BARISTA COFFEE	SMALL	LARGE
	\$ 4 .50	Flat white, Latte, Mocha Cappuccino, Hot Chocolate	\$5	^{\$} 6
Pure NZ Spring Water 1.5L	^{\$} 6	Long Black		
Bundaberg Ginger Beer	\$8	Espresso	\$4	
Phoenix Juices, Apple Orange & Mango, Apple Mango & Passion, Apple & Feijoa	\$8	Tea - English Breakfast, Green Tea Earl Grey, Chamomile, Peppermin		
		Extras Soy / Almond / Oat Milk, Decaf Syrups - Vanilla, Caramel, Chai	\$ 1	