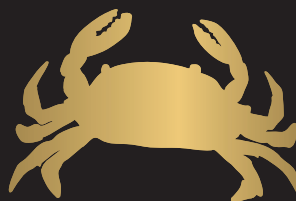




In room dining





BREAKFAST

Available from 6am – 11am
To pre-order, please use the door hanger

SET MENU

CONTINENTAL BREAKFAST

\$29

Seasonal fruit platter, cereal, yoghurt, bakery basket or toast with condiments, juice, tea/coffee.

VEGETARIAN BREAKFAST

\$32

Includes continental breakfast plus: two free range poached eggs, sauteed mushrooms, goat's feta, avocado, spinach, grilled tomato on toasted sourdough.

AUSTRALIAN BREAKFAST

\$35

Includes continental breakfast plus: two free range eggs to your liking plus 2 hot sides*.

AMERICAN BREAKFAST

\$38

Includes continental breakfast plus: waffle or pancakes, two free range eggs plus 2 hot sides*.

***HOT SIDES** please select from:

hash brown	grilled tomato
bacon	baked beans
sausage	mushrooms



ALLERGY & INTOLERANCES

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A \$5 TRAY SERVICE CHARGE WILL BE ADDED TO EACH ORDER

BREAKFAST

Available from 6am – 11am

To pre-order, please use the door hanger menu

A LA CARTE SELECTION

YOGHURT

Natural or low-fat.

\$10

CEREAL

Your selection served with milk (GFO).

\$10

BIRCHER MUESLI

\$12

BANANA PORRIDGE

Coconut and maple, pistachio cranberry crumble, yoghurt, berries.

\$15

BAKERY BASKET OR 4 MINI-CROISSANTS

\$14

COLD MEATS – SELECT HAM, TURKEY OR HUNGARIAN SALAMI

Arugula & lemon dressing (GF).

\$10

SMOKED SALMON

Arugula & lemon dressing (GF).

\$15

FREE RANGE EGG OMELETTE

Served with choice of 2 hot sides*.

\$20

EGGS ON TOAST

Served with hash brown and grilled tomato (GFO).

\$15

SMOKED SALMON AND SCRAMBLED EGGS

Dark rye, avocado, wild rocket,
honey balsamic (GFO).

\$24

EGGS BENEDICT

English muffin, hollandaise, select from
ham, smoked salmon, spinach (GFO).

\$22

VANILLA FRENCH TOAST

Angalise, berry compote, maple syrup,
chantilly cream, mint.

\$15

WAFFLES OR PANCAKES

Berry compote, maple syrup,
chantilly cream.

\$15

FRUIT SALAD

Honey lime yoghurt, toasted coconut,
passionfruit, mint (GF).

\$16

FRUIT COMPOTE

Select peach, apricot, pineapple or pear.

\$8

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ALL DAY DINING

Available from 11am – 5pm

SOUP OF THE DAY

Crusty bread \$21

MORTADELLA SANDWICH

Focaccia – arugula – salsa verde –
provolone – fries \$25

CAESAR SALAD

Cos lettuce – crouton – anchovy dressing
– parmesan – egg – bacon \$29

CHICKEN FRIED RICE

Oriental vegetables – sweet soy –
fried egg – sesame (GF, DF) \$26

FUNGI PIZZA

Forest mushroom – mozzarella – basil (V) \$21

CAPRICCIOSA PIZZA

Artichoke – ham – olive – mushroom \$23

ANGUS BEEF BURGER

Brioche bun – lettuce – tomato –
aioli – swiss cheese – fries \$27

FRIED CHICKEN BURGER

Slaw – gochujang – pickle – fries \$27

BEETROOT BURGER

Potato bun – lettuce –
vegan aioli – fries (VE) \$26

CROWNE CLUB SANDWICH

Grilled chicken – fried egg – bacon –
tomato relish – fries (GFO) \$29

PAPPARDELLE

Slow cooked lamb neck ragu –
tomato sugo – goat cheese (NF) \$31

RISOTTO

Pea – fennel – snow pea tendrils –
pecorino (GF, NF, V) \$28

SIRLOIN 250GM

Potato fondant – braised leek –
red wine jus (GF, NF, V) \$47

HALF FREE-RANGE CHICKEN 400GM

Potato fondant – braised leek –
bearnaise (GF, NF) \$39

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DINNER

Available from 5pm – 10pm

SMALLER

BREAD

Focaccia – sea salt – cultured butter (NF)

BRUSCHETTA

Cherry tomato – baguette – basil – ricotta (NF)

ADD CHEESE – Buffalo mozzarella (NF)

BURRATA

Peach – rosemary honey – focaccia (NF)

GRILLED OCTOPUS

Kipfler potato – white bean – mojo verde (NF)

POLPETTE

Veal & pork meatballs – sugo – provolone (NF)

BEETROOT

Du puy lentil – goat cheese – mint –
candied walnut (V, GF)

PORK BELLY

Roasted apple – fennel – port jus (GF, NF)

SCALLOP

Pickled cucumber – dill – chorizo –
finger lime (GF, NF, DF)

BEEF CARPACCIO

Balsamic onion – horseradish –
macadamia – parmesan

LARGER

PAPPARDELLE

Slow cooked lamb neck ragu – tomato sugo –
pecorino (NF) \$31

GNOCCHI

Forest mushroom – pine nut – gorgonzola (V) \$29

LINGUINE

Tiger prawn – baby tomato – chilli – dill (NF) \$33

PUMPKIN RAVIOLI

Ricotta – hazelnut – burnt butter – sage (V) \$30

MARKET FISH

Truss cherry tomato – salsa verde MP

RISOTTO

Pea – fennel – snow pea tendril – pecorino (GF, NF, V) \$28

DUCK

Cauliflower puree – dutch carrot – blackberry jus \$37

ROAST CAULIFLOWER

Chickpea puree – harissa – garlic yoghurt –
pomegranate (GF, V) \$31

LAMB SHOULDER 400GM

Garlic yoghurt – sumac onion – kuboos \$71

BRAISED BEEF OSSO BUCCO 500GM

Polenta – broccolini – port wine jus (GF, DF) \$69

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DINNER

Available from 5pm – 10pm

GRILLS

EYE FILLET 200GM (GF, NF, DF) \$51

Northern riverina grain fed black angus

SIRLOIN 250GM (GF, NF, DF) \$47

Braidwood grass fed hereford boss

SCOTCH 300GM (GF, NF, DF) \$55

Wagga wagga grass fed shorthorn

RIB EYE ON THE BONE 500GM (GF, NF, DF) \$79

Yambinya grass fed followed by grain fed black baldy (45–60 minutes cooking time)

HALF FREE-RANGE CHICKEN 400GM (GF, NF, DF) \$39

Goulburn free range young chicken

ALL GRILLS ARE SERVED WITH POTATO FONDANT, BRAISED LEEK & A SAUCE OF YOUR CHOICE:

Port wine jus

Herb butter

Béarnaise

Wild mushroom sauce

Creamy pepper sauce

Extra sauce \$5



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ROOM SERVICE CLASSICS

Available from 3pm – 10pm

SOUP OF THE DAY

Crusty bread (GFO) \$21

CROWNE CLUB SANDWICH

Grilled chicken – fried egg – bacon – tomato relish – fries (GFO) \$29

MORTADELLA SANDWICH

Focaccia – arugula – salsa verde – provolone – fries \$25

CAESAR SALAD

Cos lettuce – crouton – anchovy dressing – parmesan – egg \$29

ADD GRILLED CHICKEN

\$6

ANGUS BEEF BURGER

Milk bun – lettuce – tomato – aioli – swiss cheese – fries \$27

FRIED CHICKEN BURGER

Slaw – gochujang – pickle – fries \$27

BEETROOT BURGER

Potato bun – lettuce – vegan aioli – fries (VE) \$26

CHICKEN FRIED RICE

Oriental vegetables – sweet soy – fried egg – sesame (GF, DF) \$26

BUTTER CHICKEN

Rice – coriander – cashew – fenugreek (GF) \$29

FUNGI PIZZA

Forest mushroom – mozzarella – basil (V) \$21

CAPRICCIOSA PIZZA

Artichoke – ham – olive – mushroom \$23

GRILLED VEGETABLE WRAP

Arugula – goat cheese – pesto aioli – fries (V) \$19

CHICKPEA SALAD

Red cabbage – avocado – cucumber – sesame dressing (VE, NF, GF) \$26

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SIDES & KIDS MEALS

Available from 5pm – 10pm

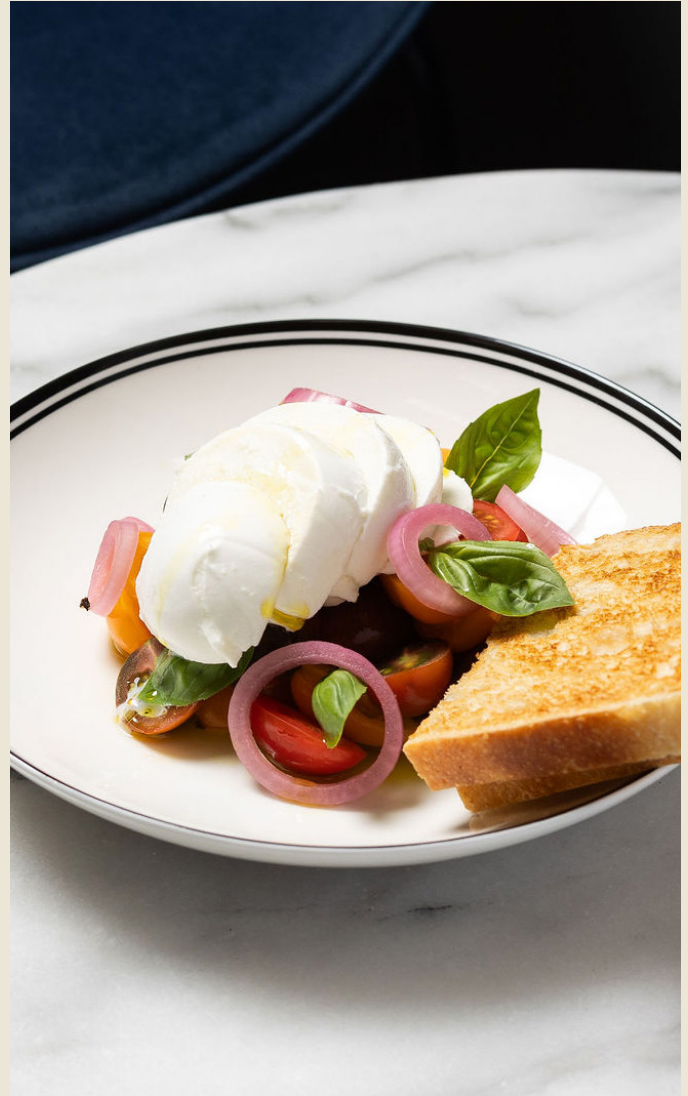
SIDES

SHOESTRING FRIES	Rosemary – aioli (DF)	\$9
GRILLED BROCCOLINI	Burnt butter – pecorino (GF, NF)	\$9
BEETROOT SALAD	Goat cheese – candied walnut (GF)	\$9
DUCK FAT POTATOES	Paprika – salsa verde (GF)	\$9
ROASTED PUMPKIN	Whipped ricotta – pine nut (GF)	\$9

KIDS MEALS

All kids meals include a selection of juices or soft drinks and a scoop of ice-cream.

MARGHERITA PIZZA	Tomato, mozzarella	\$21
CHEESE BURGER	Shoestring fries, tomato sauce	\$21
BATTERED FISH	Shoestring fries, tomato sauce	\$21
CRUMBED CHICKEN	Shoestring fries, tomato sauce	\$21
LINGUINE	Tomato sugo, parmesan	\$21
BARBEQUE MEATBALLS	Rice, green vegetables	\$21



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DESSERT MENU

Available from 5pm – 10pm

SWEETS

WARM CHOCOLATE FONDANT

Raspberry sorbet (NF) \$19

TIRAMISU

Mascarpone – cocoa \$19

BURNT CHEESECAKE

Macadamia gelato – berry compote (GF) \$19

BERRY TART

Meringue – raspberry \$19

3 CHEESE PLATE

Muscatel – quince paste – lavosh (GFO) \$21

DAILY SELECTION OF ICE CREAM,

Gelato and sorbets \$6 ea



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OVERNIGHT MENU

Available from 10pm – 6am

SOUP OF THE DAY

Crusty bread

\$21

MORTADELLA SANDWICH

Focaccia – arugula – salsa verde –
provolone – fries

\$25

CHICKPEA SALAD

Red cabbage – avocado – cucumber –
sesame dressing (VE, NF, GF)

\$26

CHICKEN FRIED RICE

Oriental vegetables – sweet soy –
fried egg – sesame (GF, DF)

\$26

BUTTER CHICKEN

Rice – coriander – cashew – fenugreek (GF)

\$29

FUNGI PIZZA

Vine tomato – mozzarella – basil (V)

\$21

GRILLED VEGETABLE WRAP

Arugula – goat cheese – pesto aioli – crisp (V)

\$19



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DRINKS

BEER

TAP

	Schooner	Pint
Furphy	\$14	\$17
Byron Bay Lager	\$14	\$17

BOTTLES + CIDER

Asahi	\$11
Crown Lager	\$10
Bentspoke Barley Griffin	\$14
Bentspoke Crankshaft	\$14
Bentspoke Freewheeler 0%	\$14
Cascade Premium Light	\$10
Corona Extra	\$11
Great Northern Super Crisp	\$10
White Rabbit Dark Ale	\$12
Pure Blonde Low Carb	\$11
The Hills Apple Cider	\$12
The Hills Pear Cider	\$12

SPARKLING WINES

	G	B
De Bortoli Wine Maker Selection	\$12	\$45
NV Sparkling Riverina NSW	\$11	\$45
Lerida Estate Prosecco Canberra ACT	\$15	\$65
Jacquart Champagne Champagne France		\$65

WHITE WINES

	G 125ml	G 250ml	B
De Bortoli Wine Maker Selection Sauvignon Blanc Riverina NSW	\$12	\$18	\$45
3 Tales Sauvignon Blank Marlborough NZ	\$15	\$22	\$52
Bimbagden Chardonnay Hunter Valley NSW	\$15	\$22	\$70
Lerida Estate White Field Blend, Canberra ACT	\$15	\$22	\$55
De Bortoli Wine Maker Selection Pinot Grigio, Riverina NSW	\$12	\$18	\$45
Contentious Character Riesling Canberra ACT	\$15	\$22	\$70

DRINKS

RED WINES

	G 125ml	G 250ml	B
De Bortoli Wine Maker Selection Shiraz, Riverina NSW	\$12	\$18	\$45
Lerida Estate Red Field Blend Canberra ACT	\$15	\$22	\$55
The Estate Pinot Noir Yarra Valley VIC	\$15	\$22	\$70
Wynns Gables Cabernet Sav Riverina NSW	\$16	\$24	\$65
Phillip Shaw The Conductor Merlot Orange NSW			\$85
Contentious Character Premium Shiraz Canberra ACT			\$95

ROSE WINES

De Bortoli Rose King Valley VIC	\$13	\$19	\$50
Bimbagden Sparkling Rose Hunter Valley NSW	\$15	\$55	

DESSERT WINES

De Bortoli Noble One Riverina NSW	\$18	\$80	
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COCKTAILS

Spicy Watermelon Margarita

Mezcal, watermelon, suntory rubis, lime,
orange marionette, jalapeno \$23

Tiramisu Martini

Absolut, kahlua, creme de cacao,
double mocha espresso, simple syrup \$22

Cucumber Hugo Spritz

Bombay sapphire, elderflower,
lime, prosecco \$20

Strawbery Basil Mojito

Havana 3, suntory rubis, basil simple syrup,
mint, ginger beer \$21

Caribbean Crush

Absolut, malibu, fresh lime
pineapple, raspberry \$22

Strawberry Passion (mocktail)

Orange, strawberry, passionfruit,
lime, lemonade \$14

We can also make you a classic cocktail.

Please ask our friendly bar staff.

SPIRITS

VODKA

Absolut Vodka	\$10
Grey Goose	\$14
Belvedere	\$14

GIN

Hendricks	\$14
Tanqueray	\$12
Four Pillars	\$12
Bombay Sapphire	\$12

RUM

Bacardi	\$10
Havana	\$12
Kraken	\$10

BOURBON

Jim Beam	\$10
Makers Mark	\$12

COGNAC

Martell VSOP	\$10
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TEQUILA

Mezcal	\$10
Calle 23	\$10

BLENDED WHISKEY

Canadian Club	\$10
Johnny Walker Black	\$10
Jameson	\$10

SINGLE MALT WHISKEY

Macallen 12 yo	\$16
Glenfiddich	\$12
Dewars	\$12

LIQUEURS

Malibu	\$10
Marionette Liqueur	\$10
Creme de cacao	\$10
Campari	\$10
Blue Curacao	\$10
Creme de Menthe	\$10
Pimms	\$10
Tia Maria	\$10
Baileys	\$10
Chambord	\$10
Pernod	\$10
Kahlua	\$10
Frangelico	\$10

NON ALCOHOLIC

SOFT DRINKS

Pepsi, Pepsi Max, Solo, Sunkist,
Lemonade, Ginger ale, Ginger Beer,
Tonic Water, Lemon, Lime & Bitters
or Soda, Lime & Bitters \$5

FRUIT JUICE

Orange, Apple \$4.5

Santa Vittoria Mineral Water

Sparkling or Still 500ml \$5

TEA & COFFEE

Dilmah Gourmet Tea

English Breakfast, Earl Grey,
Chamomile, Peppermint,
Lemon & Ginger, Green \$4.5

Coffee

Cappuccino, Espresso, Long Black,
Flat White, Latte, Mocha, Macchiato \$5.5

Hot Chocolate & Chai Latte \$4.5



