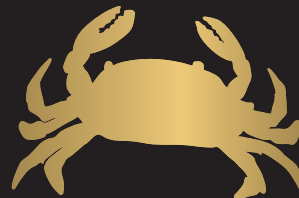




In room dining





BREAKFAST

Available from 6am – 11am

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

To pre-order, please use the door-hanger menu.

A LA CARTE SELECTION

YOGHURT

Natural or low-fat.

CEREAL

Your selection served with milk (GFO).

BIRCHER MUESLI

BANANA PORRIDGE

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

BAKERY BASKET OR 4 MINI-CROISSANTS

COLD MEATS – SELECT HAM, TURKEY OR HUNGARIAN SALAMI

Arugula & lemon dressing (GF).

SMOKED SALMON

Arugula & lemon dressing (GF).

FREE RANGE EGG OMELETTE

Served with choice of 2 hot sides*.

EGGS ON TOAST

Served with hash brown and grilled tomato (GFO).

SMOKED SALMON AND SCRAMBLED EGGS

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

EGGS BENEDICT

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

VANILLA FRENCH TOAST

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

WAFFLES OR PANCAKES

Berry compote, maple syrup, chantilly cream.

FRUIT SALAD

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

FRUIT COMPOTE

Select peach, apricot, pineapple or pear.

\$10

\$10

\$12

\$15

\$14

\$10

\$15

\$20

\$15

\$24

\$22

\$15

\$15

\$16

\$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) \$27

MARGHERITA PIZZA

Vine tomato – mozzarella – basil (V) \$21

CAPRICCIOSA PIZZA

Artichoke – ham – olive – mushroom \$23

ANGUS BEEF BURGER

Milk bun – lettuce – tomato –
aioli – swiss cheese – fries \$29

FRIED CHICKEN BURGER

Slaw – gochujang – pickle – fries \$27

BEETROOT BURGER

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

CROWNE CLUB SANDWICH

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

CASARECCE

Slow cooked lamb neck ragu – tomato
sugo – pecorino (NF) \$32

RISOTTO

Beetroot – pinenut – stracciatella (GF) \$29

SIRLOIN 250GM

Potato fondant – charred shallot –
red wine jus (GF, NF, V) \$49

HALF FREE-RANGE CHICKEN 400GM

Potato fondant – charred shallot –
bearnaise (GF, NF) \$39

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DINNER

Available from 5pm – 10pm

SMALLER

BREAD

Focaccia – sea salt – cultured butter (NF) \$7

HEIRLOOM TOMATO

Mascarpone – basil – pinenut – crouton (V) \$15

ADD CHEESE – Buffalo mozzarella (NF) \$9

ASPARAGUS

Pickled carrot – pistachio – hollandaise (V) \$17

GRILLED OCTOPUS

Kipfler potato – mango salsa – mojo verde (NF) \$21

QUAIL

Fennel – orange – prosciutto – arugula – walnut \$19

BEETROOT

Du puy lentil – goat cheese – mint – candied walnut (V, GF) \$15

PORK BELLY

Roasted apple – fennel – port jus (GF, NF) \$19

BAKED SCALLOP

Chorizo – caper butter – finger lime (GF, NF) (2 pieces) \$21

KINGFISH CEVICHE

Spiced coconut – chilli – rice crisp – sesame \$19

LARGER

CASARECCE

Slow cooked lamb neck ragu – tomato sugo – pecorino (NF) \$33

GNOCCHI

Zucchini – pea – almond – chevre (V) \$31

LINGUINE

Tiger prawn – baby tomato – chilli – dill (NF) \$35

PUMPKIN RAVIOLI

Ricotta – hazelnut – burnt butter – sage (V) \$31

MARKET FISH

Quinoa – black bean – salsa verde MP

RISOTTO

Beetroot – pinenut – stracciatella (GF) \$31

DUCK

Celeriac puree – dutch carrot – blackberry jus \$39

ROAST CAULIFLOWER

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

CHICKEN SUPREME

Corn puree – lemon myrtle – asparagus – jus \$35

LAMB SHOULDER 400GM

Garlic yoghurt – sumac onion – kuboos \$71

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DINNER

Available from 5pm – 9pm

GRILLS

EYE FILLET 200GM (GF, NF) \$53

Northern riverina grain fed black angus

SIRLOIN 250GM (GF, NF) \$49

Braidwood grass fed hereford boss

SCOTCH 300GM (GF, NF) \$57

Wagga wagga grass fed shorthorn

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

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

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

Goulburn free range young chicken

ALL GRILLS ARE SERVED WITH POTATO FONDANT, CHARRED SHALLOT & A SAUCE OF YOUR CHOICE:

Red 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 sourdough \$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 \$29

FRIED CHICKEN BURGER

Slaw – gochujang – pickle – fries \$27

BEETROOT BURGER

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

CHICKEN FRIED RICE

Oriental vegetables – sweet soy – fried egg – sesame (GF, DF) \$27

BUTTER CHICKEN

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

MARGHERITA PIZZA

Vine tomato – mozzarella – basil \$21

CAPRICCIOSA PIZZA

Artichoke – ham – olive – mushroom \$23

GRILLED VEGETABLE WRAP

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

SUMMER SALAD

Green oak – avocado – cucumber – green goddess (VE, NF, GF) \$21

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SIDES & KIDS MEALS

Available from 5pm - 10pm

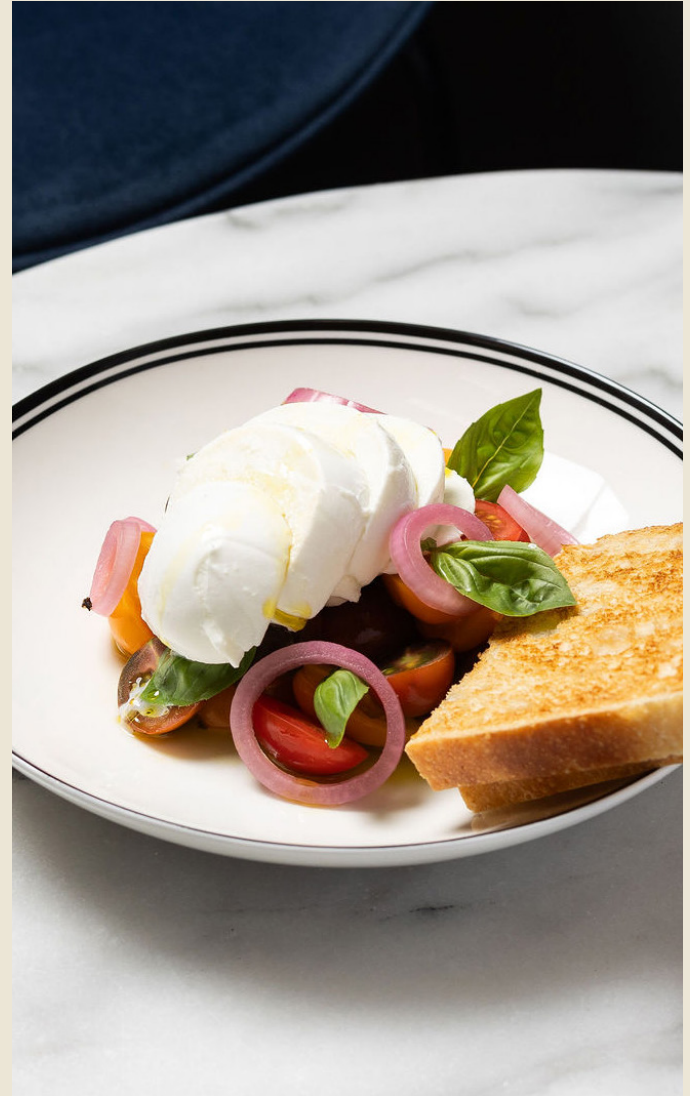
SIDES

- SHOESTRING FRIES** Rosemary – aioli (DF) \$10
- GRILLED BROCCOLINI** Burnt butter – pecorino (GF, NF) \$10
- GREEN OAK LETTUCE** Pomegranate –
mustard vinaigrette (GF) \$10
- DUCK FAT POTATOES** Paprika – rosemary salt (GF) \$10
- ROASTED PUMPKIN** Labnah – pepita – sumac (GF) \$10
- STEAMED VEGETABLE** Olive oil – almond \$10

KIDS MEALS

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

- MARGHERITA PIZZA** Tomato, mozzarella \$22
- CHEESE BURGER** Shoestring fries, tomato sauce \$22
- BATTERED FISH** Shoestring fries, tomato sauce \$22
- CRUMBED CHICKEN** Shoestring fries, tomato sauce \$22
- LINGUINE** Tomato sugo, parmesan \$22



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DESSERT MENU

Available from 5pm – 10pm

SWEETS

CHOCOLATE TART

Miso caramel – chocolate cream (NF) \$21

TIRAMISU

Mascarpone – cocoa \$21

UBE BURNT CHEESECAKE

Purple yam – raspberry sorbet (GF) \$19

POACHED PEAR

Mascarpone – praline – hazelnut \$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

SUMMER SALAD

Green oak – avocado – cucumber –
green goddess (VE, NF, GF)

\$21

CHICKEN FRIED RICE

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

\$27

BUTTER CHICKEN

Rice – coriander – cashew – fenugreek (GF)

\$29

MARGHERITA PIZZA

Vine tomato – mozzarella – basil (V)

\$21

GRILLED VEGETABLE WRAP

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

\$19



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DRINKS

BEER & CIDER

Crown Lager	\$11
Great Northern Super Crisp	\$11
Asahi	\$12
Corona	\$12
The Hills Cider Apple / Pear	\$12
Bentspoke Barley Griffin	\$14
Bentspoke Crankshaft IPA	\$14
White Rabbit Dark Ale	\$14

PICCOLO'S

Windy Peak Sauvignon Blanc Btl (187ml)	\$20
Rosé Rosé Pale & Dry Btl (200ml)	\$20
Windy Peak Shiraz Btl (187ml)	\$20
Limoncello Spritz Btl (200ml)	\$25
Long Rail Gully Pinot Gris Btl (375ml)	\$45
Long Rail Gully Shiraz Btl (375ml)	\$55

SPARKLING WINES

De Dortoli NV Riverina NSW	\$55
Bimbadgen Sparkling Rose Hunter Valley NSW	\$60
Lerida Estate Prosecco Canberra ACT	\$65
Jacquart Brut Mosaique NV Champagne France	\$97

ROSE WINES

Rosé Rosé Pale & Dry King Valley VIC	\$65
Barossa Valley Estate Barossa Valley NSW	\$85

DRINKS

WHITE WINES

De Bortoli Wine Maker Selection Sauvignon Blanc Riverina NSW	\$50
De Bortoli Wine Makers Pinot Grigio Riverina NSW	\$52
Lerida Estate White Field Blend Canberra ACT	\$52
Long Rail Gully Četiri Murrumbateman NSW	\$55
Long Rail Gully Pinot Gris Murrumbateman NSW	\$55
Long Rail Gully Riesling Murrumbateman NSW	\$55
3 Tales Sauvignon Blanc Marlborough NZ	\$57
Contentious Character Chardonnay Canberra ACT	\$72
Contentious Character Verdelho Canberra ACT	\$78
Contentious Character Riesling Canberra ACT	\$87

RED WINES

De Bortoli WM Shiraz Riverina NSW	\$50
Lerida Estate Red Field Blend Canberra ACT	\$65
Barossa Valley Estate GSM Barossa Valley NSW	\$75
Barossa Valley Estate Shiraz Barossa Valley NSW	\$77
Long Rail Gully Cabernet Sauvignon Murrumbateman NSW	\$79
Long Rail Gully Merlot Murrumbateman NSW	\$87
Long Rail Gully Pinot Noir Murrumbateman NSW	\$87
Contentious Character Premium Shiraz Canberra ACT	\$96

SPIRITS

VODKA

Absolut Vodka	\$12
Grey Goose	\$16
Haku	\$14

GIN

Tanqueray	\$12
Gordons Dry	\$12
Four Pillars Rare Dry	\$15
Four Pillars Bloody Shiraz	\$18
Hendricks	\$16
Bombay Sapphire	\$15

RUM

Bacardi	\$12
Bundaberg	\$12
Kraken Spiced Rum	\$14

BOURBON

Jim Beam	\$12
Makers Mark	\$12

TENNESSEE

Jack Daniel's	\$12
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TEQUILA

Orendain	\$12
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BLENDED WHISKEY

Canadian Club	\$12
Johnnie Walker Red	\$12
Johnnie Walker Black	\$14

SINGLE MALT WHISKEY

Dewars	\$15
Glenfiddich 12 yo	\$16
Balvenie Double Wood 12 yo	\$20

COGNAC

Martell VSOP	\$14
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LIQUEURS

Malibu	\$12
Campari	\$12
Pimms	\$12
Baileys	\$12
Frangelico	\$12
Amaretto	\$12
Kahlua	\$12

NON ALCOHOLIC

SOFT DRINKS

Pepsi, Pepsi Max, Solo, Pink Lemonade
Sunkist, Schweppes Lemonade, Ginger ale,
Ginger Beer, Tonic Water, Soda Water \$6

Fruit Juice

Orange, Apple, Pineapple \$5

Strangelove Mineral Water

Sparkling or Still 350ml \$6

Lemon, Lime & Bitters \$7

Bentspoke Freewheeler <0.5% \$14

TEA & COFFEE

Dilmah Gourmet Tea

English Breakfast, Earl Grey, Chamomile,
Peppermint, Green \$6

Coffee

Flat White, Cappuccino, Latte, Mocha,
Macchiato, Long Black, Short Black, Chai,
Hot Chocolate \$6



