

# ROOM SERVICE - AFTERNOON SNACK MENU

AFTERNOON SNACK MENU SERVED DAILY 2.00pm – 6.00pm

*Room Service Delivery Surcharge \$10.00*

<b>MIXED SEASONED NUTS AND OLIVES</b> (GFO / DF / V)	<b>10</b>
<b>FRENCH FRIES</b> Sea salt, aioli	<b>9</b>
<b>FRESHLY SHUCKED LOCAL OYSTER (HALF DOZEN)</b> Sparkling wine dressing, lemon, chive (GF / DF)	<b>30</b>
<b>SEASONAL VEGETABLE SOUP</b> Grilled sourdough (DF / GFO)	<b>14</b>
<b>PORK AND PISTACHIO TERRINE</b> House pickles, mustard, bread (DF / GFO)	<b>16</b>
<b>ANTIPASTI PLATTER</b> Falafel, hummus, grilled artichoke, soy feta, olives (GFO / V)	<b>18</b>
<b>CROQUE MADAME</b> Brioche, free-range ham, gruyere, parmesan, cheddar, fried egg, fries	<b>18</b>
<b>CAPE GRIM BEEF SANDWICH</b> Grilled brioche, panko beef schnitzel, iceberg, pickled carrot, horseradish mayo, fries	<b>30</b>
<b>BABY COS SALAD</b> Charred sweetcorn, avocado, cucumber, radish, mustard dressing	<b>18</b>
<b>ROBBINS ISLAND WAGYU BOLOGNESE</b> Penne pasta, parmesan (DFO)	<b>32</b>
<b>BOLOGNESE 'VEGAN MINCE'</b> Penne pasta, vegan cheese, parsley oil (GFO)	<b>32</b>
<b>DESSERT AND CHEESE</b>	
<b>FRESH FRUIT PLATTER</b> Seasonal fresh fruit	<b>12</b>
<b>TASMANIAN CHEESE PLATTER</b> Three cheeses, crispbreads, quince, dried fruits (GFO)	<b>29</b>
<b>VAN DIEMENS LAND CREAMERY ICE CREAM</b> Choice of vanilla bean (GF) or raspberry sorbet (DF)	<b>5</b>

(VE) Vegetarian (V) Vegan (VO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (DFO) Dairy Free Option  
Please ask our wait staff to assist with any further dietary requirements