

ROOM SERVICE - DINNER MENU

DINNER SERVED DAILY 6.00pm – 10.00pm *Room Service Delivery Surcharge \$10.00*

PIGEON WHOLE RYE BREAD	8
Meander Valley Butter	
FRESHY SHUCKED LOCAL OYSTERS (Half dozen)	30
Sparkling wine dressing, lemon, chives <i>(DF / GF)</i>	
<i>or</i>	
Grilled pancetta crisp, smoked tomato dressing, garlic <i>(DF)</i>	
SEASONAL VEGETABLE SOUP	14
Grilled sourdough <i>(DF / GFO)</i>	
PORK AND PISTACHIO TERRINE	16
House pickles, mustard, bread <i>(DF / GFO)</i>	
FRIED EAST COAST CALAMARI	18
Black pepper seasoning, crispy noodle, Kewpie <i>(DF / GF)</i>	
BABY COS SALAD	18
Charred sweetcorn, avocado, cucumber, radish, mustard dressing	
ANTIPASTI PLATTER	18
Falafel, hummus, grilled artichoke, soy feta, olives <i>(GFO / V)</i>	
ROBBINS ISLAND WAGYU BOLOGNESE	32
Penne pasta, parmesan <i>(DFO)</i>	
CAPE GRIM BEEF SANDWICH	30
Grilled brioche, panko beef schnitzel, iceberg, pickled carrot, horseradish mayo, fries	
CAPE GRIM BEEF CHEEK	34
Paris mash, pickled onion, red wine jus <i>(GF)</i>	
WOOD-FIRED CAPE GRIM SCOTCH FILLET 300G	52
Pepperberry sauce, fries <i>(GF / DFO)</i>	
BLUE EYE TREVALLA	50
Steamed greens, Café de Paris, lemon <i>(GF / DFO)</i>	
BOLOGNESE 'VEGAN MINCE'	32
Penne pasta, vegan cheese, parsley oil <i>(GFO)</i>	
SIDE DISHES	10
FRENCH FRIES smoked paprika seasoning, aioli <i>(DF / GF / VE)</i>	
ROASTED CARROTS parsley butter, kale <i>(GF / VE / DFO)</i>	
STEAMED MIXED GREENS lemon, olive oil <i>(GF / DF / VE)</i>	
MIXED LEAF SALAD mustard & sparkling wine dressing <i>(DF / GF / VE)</i>	
DESSERT AND CHEESE	
FRESH FRUIT PLATTER Seasonal fresh fruit	12
TASMANIAN CHEESE PLATTER Three cheeses, crispbreads, quince, dried fruits <i>(GFO)</i>	29
CRÈME CARAMEL Traditional crème caramel made in-house <i>(GFO)</i>	15
STICKY DATE PUDDING Vanilla ice cream, orange butterscotch sauce	14

(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