

ROOM SERVICE - DINNER MENU

DINNER SERVED DAILY 6.00pm – 10.00pm *Room Service Delivery Surcharge \$8.00*

PIGEON WHOLE RYE BREAD

Meander Valley Butter

FRESHY SHUCKED LOCAL OYSTERS (Half dozen)

Sparkling wine dressing, lemon, chives (DF / GF)

or

Grilled pancetta crisp, smoked tomato dressing, garlic (DF)

SEASONAL VEGETABLE SOUP

Grilled sourdough (DF / GFO)

PORK AND PISTACHIO TERRINE

House pickles, mustard, bread (DF / GFO)

FRIED EAST COAST CALAMARI

Black pepper seasoning, crispy noodle, Kewpie (DF / GF)

BABY COS SALAD

Charred sweetcorn, avocado, cucumber, radish, mustard dressing

ANTIPASTI PLATTER

Falafel, hummus, grilled artichoke, soy feta, olives (GFO / V)

ROBBINS ISLAND WAGYU BOLOGNESE

Penne pasta, parmesan (DFO)

CAPE GRIM BEEF SANDWICH

Grilled brioche, panko beef schnitzel, iceberg, pickled carrot, horseradish mayo, fries

CAPE GRIM BEEF CHEEK

Paris mash, pickled onion, red wine jus (GF)

WOOD-FIRED CAPE GRIM SCOTCH FILLET 300G

Pepperberry sauce, fries (GF / DFO)

BLUE EYE TREVALLA

Steamed greens, Café de Paris, lemon (GF / DFO)

BOLOGNESE 'VEGAN MINCE'

Penne pasta, vegan cheese, parsley oil (GFO)

SIDE DISHES

FRENCH FRIES | smoked paprika seasoning, aioli (DF / GF / VE)

ROASTED CARROTS | parsley butter, kale (GF / VE / DFO)

STEAMED MIXED GREENS | lemon, olive oil (GF / DF / VE)

MIXED LEAF SALAD | mustard & sparkling wine dressing (DF / GF / VE)

DESSERT AND CHEESE

FRESH FRUIT PLATTER Seasonal fresh fruit

TASMANIAN CHEESE PLATTER Three cheeses, crispbreads, quince, dried fruits (GFO)

CRÈME CARAMEL Traditional crème caramel made in-house (GFO)

STICKY DATE PUDDING Vanilla ice cream, orange butterscotch sauce

(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

Please be advised that a 15% surcharge applies on all public holidays.