

# Dining Menu

## BREAD AND STARTERS

Bruschetta Vine Ripened Tomato, Basil, Red Onion, Aged Balsamic	14
Forest Mushroom Arancini, Grana Padano, House made Hazelnut Pesto	17
Parmesan, Rosemary Garlic Cob	13

## PASTA

Traditional Spaghetti Bolognese, Parmegiano Reggiano	24
Orecchiette with Vine Ripened Tomato, Parsley, Onion, Garlic, Extra Virgin Olive Oil	23
Pappardelle, Ragù of Slow Cooked Beef, Grana Padano	26
Tiger Prawn Linguine, Basil Pesto, Lemon, Rucola, Reggiano	31

## FROM THE GRILL

Atlantic Salmon, Spring Vegetables, Basil	35
Duck Confit, creamy mash potato, green beans and jus	37
Pan fried organic WA chicken breast, grilled asparagus, broccolini	35
250g of Grilled Lamb Rack, with confit cherry tomato, broad beans, olive tapenade, red wine jus	45
450g Glazed Pork Ribs, dry baked potato, grilled corn	38
1 Kg Dandaragan organic, grass fed Tomahawk (with choice of two sides)	99
350g Black Angus Rump (with 1 choice of side)	42
450g Pitch Black T-bone (with 1 choice of side)	45

## CLASSICS

Steakburger, Fries, Aioli	27
Beer Battered Cod, Salad, Fries	26
Beef Burger, Fries, Aioli	24
Buffalo Wings, Spicy Plum, Chilli Glaze	19

## SIDES

Crispy Twice Cooked Royal Blue Potato, Chorizo, Shallot, Aioli	14
Steamed Green Beans, Roasted Brussel Sprouts, Broccoli Finished with Fennel Herb Butter	14
Spiced Roasted Cauliflower, Almond Gazpacho, Pomegranate	14
Beer Battered Fries, Aioli	12

## SALADS

Vine Ripened Tomato, Basil, Fried Capers, Roasted Red Onion, Balsamic Glaze	19
Burrata with organic heirloom tomatoes, pesto sauce	21
Roasted Butternut Pumpkin, Roasted Capsicum, Pine Nuts, Semi-dried Tomato, Goats Curd, Vincotto	20

## DESSERTS

Tiramisu	15
Flourless Chocolate Cake Hazelnut Dust, Chocolate Ice Cream	15
Vanilla Crème Brûlée, Poached Strawberry, Pistachio	15

To order Dial 5906

Available daily from 5.00pm – 8.30pm

\$5 delivery fee for room service