

ROOM SERVICE: Mon - Fri 6:00pm - 7:30pm

Starters

Garlic or Herb Bread (4 pcs per serve) (v) ~ 10.00

Parmesan Bread (4 pcs per serve) (v) ~ 11.00

Entrees

Pumpkin Soup (v) ~ 12.00

Hungarian Beef Goulash Soup ~ 15.00

Chef’s traditional tender beef and vegetable soup

Panko Crumbed Prawns ~ 18.00

Ocean fresh prawns crumbed and fried golden, served with a house-made tartare sauce

Salt & Pepper Squid ~ 18.00

Ocean fresh squid dusted with sea salt and cracked pepper seasoning fried golden served with sweet chilli sauce



STONEBAKED PIZZA

TRADITIONAL STONE BAKED 12-INCH PIZZA

MARGHERITA (v) ~ 18.00
Mozzarella

PEPPERONI ~ 21.00
Pepperoni, Mozzarella

HAM & PINEAPPLE ~ 21.00
Ham, Pineapple, Mozzarella

SUPREME ~ 21.00
Ham, Mushroom, Roasted Capsicum, Olives, Onion, Mozzarella

Mains

Sweet & Tangy Glazed Chicken Wings ~ 19.00

Succulent chicken wings marinated in a house-blend of BBQ, sweet chilli & plum sauce

Pan Fried Chicken (□c*) ~ 25.00

Tender breast fillet pan fried to perfection and served with your choice of sauce or finishing butter

Chicken Schnitzel (△)~ 25.00

Crumbed chicken breast fried golden and served with your choice of sauce

Chicken Parmigiana (△)~ 28.00

Crumbed chicken breast topped with Napolitana sauce and mozzarella cheese

Traditional Catch (□c*) ~ 29.00

Fillet of barramundi grilled to perfection with lemon and butter

Beer-Battered Fish & Chips ~ 29.00

Flathead fillets dipped in beer batter and fried to perfection, served with chips and house-made tartare sauce

New York Steak (□c) ~ \$29.00

325g New York Strip, cooked to your liking and served your choice of sauce or finishing butter

Sauces & Finishing Butter

Tomato, BBQ, Gravy, Mushroom, Pepper, Diane, Herb Butter, Lemon & Parsley Butter

Desserts

Gelista Gelato Cups ~ 10.50

Your choice of Classic Chocolate, Vanilla Bean or Lightly Salted Caramel Macadamia

Churro Fries ~ 10.50

Spanish dough pastry cooked golden and sprinkled with cinnamon sugar and served with a homemade chocolate ganache

New York Style Cheesecake ~ 10.50

Delicate, cheesecake served on a biscuit base



Kids

Chicken Schnitzel and Chips ~ 12.00

Chicken Nuggets and Chips ~ 12.00



Sides

Fries (v) ~ 10.00

Seasonal Vegetables (v) ~ 14.00

Garden Salad (v) ~ 14.00

(c) – Celiac
(v) – Vegetarian

(c *) – Celiac - Please Request
(□) – Served with Seasonal Vegetables
(△) – Served with Fries and Salad

Coffee & Tea

COFFEE

Sml ~ 4.50 / Lrg \$5.00

Cappuccino, Flat White, Hot Chocolate

Sml ~ 5.00 / Lrg \$5.50

Latte, Chai Latte, Mocha

\$3.00

Macchiato, Short Black

EXTRAS 80c

Caramel, Hazelnut, Vanilla, Coffee Shot, Soy Milk

TEA

Sml \$3.50 / Lrg \$4.00

English Breakfast, Green, Earl Grey, Camomile, Darjeeling,
Peppermint, Lemon & Ginger



Soft Drinks & Juices

SOFT DRINK ~ 4.50

Coke, Coke No Sugar, Lemonade, Solo, Sunkist, Soda Water,
Ginger Ale, Tonic Water, Mineral Water, Chinotto

JUICE ~ 5.50

Orange, Apple, Pineapple, Green Smoothie, Mango & Banana
Smoothie

WATER 750ml ~ 8.50

Santa Vittoria - Sparkling Italian Mineral Water

Santa Vittoria - Still Italian Mineral Water

Beer

XXXX Gold ~ 6.50

Hahn Super Dry Lager ~ 6.50

Great Northern Super Crisp Lager ~ 6.50

Corona ~ 8.00

James Squire Alcoholic Ginger Beer ~ 9.50

Great Northern Zero (0% Alcohol) ~ 5.50

Beverages

SPIRITS

House ~ 8.00

Scotch Whisky, Bourbon Whiskey, Vodka, Gin, White Rum, Rum, Tequila, Brandy,
Southern Comfort

Whiskey ~ 9.50

Wild Turkey Kentucky Straight Bourbon

Jack Daniels Old No. 7 Tennessee Whiskey

Makers Mark Kentucky Straight Bourbon

Scotch Whisky ~ 9.50

Dimple 12 Year Old Blended Scotch Whisky

Johnnie Walker Black Label Blended Scotch Whisky

Irish Whiskey ~ 9.50

Jameson Blended Irish Whiskey

Canadian Whisky ~ 8.50

Canadian Club Whisky

Brandy ~ 12.50

Hennessy VS Cognac

APERITIF

Aperol Aperitivo ~ 6.00

Rosso Antico Aperitivo ~ 6.00

Campari Bitter Aperitif ~ 7.00

Pimms No 1 Aperitif ~ 7.00

LIQUER

Midori Melon Liqueur ~ 7.50

Kahlua Coffee Liqueur ~ 7.50

Malibu White Rum Liqueur with Cocount ~ 7.50

Cointreau Orange Liqueur ~ 9.50

Grand Marnier ~ 9.50

Drambuie Scotch Whisky ~ 9.50

FORTIFIED WINE

Grant Burge Aged Tawny ~ 6.00

Seppelt DP63 Grand Muscat ~ 7.00

Galway Pipe 12 Year Old Grand Tawny ~ 8.00

Penfolds Grandfather Rare Tawny ~ 19.00

OTHER

Stones Original Ginger Wine ~ 5.00

MIXERS

Coca-Cola, Coca-Cola – No Sugar, Lemonade, Soda Water, Tonic Water, Dry Ginger Ale

Wine list

SPARKLING WINES

Stoney Peak Brut Reserve – Australia ~ 21.00

Riccadonna Asti Spumante – Italy ~ 21.00

WHITE WINES

The Accomplice Chardonnay – Riverina ~ 19.00

The Accomplice Semillon Sauvignon Blanc – Riverina ~ 19.00

The Accomplice Moscato – South Eastern Australia ~ 19.00

De Bortoli Lorimer Semillon Sauvignon Blanc – Riverina ~ 21.00

De Bortoli La Bossa Pinot Grigio – Riverina ~ 21.00

3 Tales Sauvignon Blanc - Marlborough, New Zealand - \$25.00

Vasse Felix Classic Dry White Semillon

Sauvignon Blanc – Margaret River ~ 29.00

RED WINES

The Accomplice Shiraz - South Eastern Australia ~ 19.00

De Bortoli Lorimer Cabernet Merlot - South Eastern Australia - \$29.00

De Bortoli Woodfired Shiraz – Heathcote - \$33.00

De Bortoli Woodfired Cabernet Sauvignon – Heathcote - \$33.00

De Bortoli Lorimer Shiraz – Riverina - \$39.00

200ml DE BORTOLI RANGE

De Bortoli Windy Peak Sauvignon Blanc – King Valley - \$13.00

De Bortoli Windy Peak Shiraz – Heathcote - \$13.00

De Bortoli Prosecco – King Valley - \$15.00

De Bortoli Prosecco Rosé – King Valley - \$15.00

De Bortoli Emeri Pink Moscato - Riverina - \$15.00

De Bortoli Rosé Rosé – King Valley - \$15.00