

Available all day from noon to 8 PM for Room Service.

Strike Bowl Starters

House-Baked Focaccia	14
Warm focaccia infused with sundried tomatoes, garlic butter, and a sprinkle of aged parmesan.	
Crispy Fish Tacos	16
Golden crumbed market fish, served with zesty salsa, guacamole, and sour cream.	
Cauliflower Tempura   	16
Golden panko-crumbed cauliflower bites, paired with a smoked chipotle aioli.	
Pork & Chive Dumplings	16
Pan-seared dumplings with a sesame crust, served with a tangy black vinegar dipping sauce.	
Southern-Style Fried Chicken	16
Buttermilk-marinated crispy chicken bites, finished with pickled red onion and sriracha aioli.	
Seasonal Garden Salad   	14
A medley of fresh greens, crisp vegetables, and a delicate vinaigrette.	
Loaded Nachos  	16
Crisp corn chips piled high with smoky bean mix, crispy bacon bits, creamy cheese sauce, sour cream, and jalapeños.	

Mains

Fettuccine Carbonara	22
Freshly made fettuccine tossed in a creamy mushroom and parmesan sauce, topped with crispy bacon crumbs.	
Signature Beef Burger	24
Grass-fed beef patty with tomato relish, smoked aioli, cheddar, caramelized onions, pickled red onions, and gherkins, served with rustic skin-on fries.	
Veggie Burger 	24
A hearty vegetarian patty layered with tomato relish, caramelized onions, and gherkins, served with rustic skin-on fries.	
Tempura battered Fish & Chips	24
Tempura battered market fish served with tartare sauce, seasoned fries, and a refreshing side salad.	
Thai Green Chicken Curry	28
Aromatic green curry with tender chicken, seasonal vegetables, and steamed jasmine rice.	
Katsu Don Bowl	26
Panko-crumbed chicken breast glazed with tonkatsu sauce, served with sesame-dressed salad, pickled ginger, miso soup, and steamed rice.	
Prawn Yaki-Udon 	26
Stir-fried Japanese udon noodles tossed with prawns, crisp seasonal vegetables, and a signature soy sauce glaze.	

Gluten-Free Notice: Gluten-free dishes are prepared in a kitchen where gluten is present. Cross-contamination may occur.



Vegan



Gluten Free



Dairy Free



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Sides

- Rustic Fries**    12
Served with your choice of tomato sauce or aioli.
- Truffle Fries**   14
Crispy fries, lightly tossed in truffle oil, parmesan, and served with your choice of dipping sauce.
- Seasonal Fresh from The Garden**    14
Fresh seasonal vegetables dressed with garlic flakes, toasted almonds, and a squeeze of lemon.

Pizzas

Gluten-free options are available

- Pepperoni Perfection** 27
Spicy Italian pepperoni, mozzarella, and Italian herbs.
- Meat Lover's Feast** 28
Loaded with smoked ham, bacon, pepperoni, sausage, and a BBQ drizzle.
- Classic Margherita**  24
Fresh tomatoes, mozzarella, and basil pesto.
- Buffalo Chicken Delight** 27
Tangy buffalo chicken, mozzarella, and jalapeños.
- The Forest**  26
Garlic butter base topped with mozzarella, wild mushrooms, spinach, sundried tomatoes, and a balsamic glaze

Kids Menu - For The Little Ones

- Cheese Toasties with Ham** 12
Served with crispy fries and tomato ketchup paired with Orange or Apple Juice.
- Golden Chicken Schnitzel** 14
Crispy chicken schnitzel with fries and tomato ketchup Paired with & Orange or Apple Juice.
- Kid's Dessert Scoop** 5
A single scoop of ice cream with sprinkles and chocolate sauce.
Flavors: Vanilla, Chocolate, Cookies & Cream

Desserts

- Warm Chocolate Lava Cake** 14
Rich molten chocolate cake served with vanilla bean ice cream and an Oreo crumble.
- Oreo Dream Sundae** 14
Layers of vanilla, chocolate and cookies n cream ice cream with Oreo crumbs, chocolate sauce, and a decadent chocolate bar flake.

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Beer

Speights	12
Stella Artois	12
Asahi Super Dry	12
Heineken	12
Heineken Zero	12
Steinlager	12
Steinlager Light	12
Corona	13

Spirits

Jim Beam	12
Smirnoff Vodka	12
Absolut Vodka	12
Gordons Gin	12
Campari	12
Captain Morgan	12
Bacardi	12
Gordons Pink Gin	12
Absolut Vodka	12
Bombay Sapphire	12
El Jimador	12
Kahlua	12
Malibu	12
Price with mixers	14

Soft Drinks

Bundaberg Ginger Beer	8
L&P	6
Sprite	6
Coke Zero	6
Coke	6
Tonic Water	6
Soda Schweppes	6
Ginger Ale Schweppes	6
Dry Lemonade Schweppes	6

Juices

Apple Juice	5
Orange Juice	5

Red Wine

Syrah - Brancott	12
Shiraz - Brancott	12
Pinot Noir - Brancott	12

Rose

Rose - Gibston Valley	15
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White Wine

Pinot Gris - Gibston Valley	15
Sauvignon Blanc - Gibston Valley	15

Service available during restaurant lunch and dinner hours; \$5 fee applicable for tray charge.