

# Menu

## ROOM SERVICE

AVAILABLE 12:00PM - 8:30PM



(GF) Gluten free (V) Vegetarian (VA) Vegetarian Available (VE/A) Vegan Available (GFA) Gluten free Available

### STARTERS

<b>Wood Fired Garlic Bread (V)</b>	\$10.0
Add Cheese.	\$3.0
<b>Lamb Croquettes</b>	\$25.0
Golden crumbed croquettes filled with slow-cooked lamb, mint, Feta and pine nuts, served with house labneh and a fresh herb and mint salad	
<b>Chicken Tenders</b>	\$20.0
Served with chips and a Chipotle mayo	
<b>Calamari Fritte</b>	\$23.0/32.0
Lightly fried with lemon-pepper seasoning, served with a leaf salad, chips & tartare	

### SIDES & SNACKS

<b>Steak Fries (V)</b>	\$10.0
Beer-battered steak fries served with tomato sauce.	
<b>Potato Wedges (V)</b>	\$12.0
Seasoned wedges served with sour cream and sweet chilli sauce.	
<b>Mashed Potato (V) (GF)</b>	\$10.0
<b>Steamed Vegetables (V) (GF)</b>	\$10.0
<b>House Garden Salad (V) (GF)</b>	\$12.0
<b>Nobby's Peanuts</b>	\$5.1
<b>Nobby's Cashews</b>	\$6.3
<b>Smiths Chips</b>	\$5.5

### SALADS

<b>JB's Caesar Salad (GFA)</b>	\$25.0
Smokey bacon, garlic croutons, soft-boiled egg, cos lettuce, Parmesan cheese, anchovies and our house Caesar dressing.	
<b>Vietnamese Wombok Goi (VE/A)</b>	\$25.0
Wombok with tomato, carrot, onion, capsicum, coriander, Vietnamese mint, Thai basil and spring onion in a sesame dressing, topped with crispy noodles and fried shallots	

### POTS & PANS

<b>Beef Bolognese Pappardelle (GFA)</b>	\$32.0
Nonna's slow-cooked beef cheek in a rich red wine Bolognese sauce, tossed with pappardelle pasta and topped with Parmesan.	
<b>Tarragon Cream Chicken Gnocchi (GFA)</b>	\$32.0
Pan-fried gnocchi with diced chicken thigh fillet, red capsicum, onion and wilted spinach in our creamy garlic tarragon sauce.	
<b>Wild Mushroom Risotto (V)</b>	\$30.0
Creamy risotto with pan-fried wild mushrooms, garlic butter, wilted rocket, Parmesan, pepitas and finished with aromatic truffle oil	
<b>Add Chicken</b>	6
<b>Char Siu Pork</b>	\$28.0
Sliced Char Siu pork served with steamed Jasmine rice & Asian greens	
<b>Thai Red Curry (GF) (VA)</b>	\$28.0
Sliced chicken thigh, sweet potato, beans in a creamy coconut red curry sauce served with fragrant Jasmine rice.	

### WOOD FIRED PIZZA

(TUES-SUN night from 5:30pm & 12:00-2:30pm Sat/Sun)

<b>Margherita (V) (GFA)</b>	\$22.0
Napoli sauce, fresh Mozzarella cheese and basil.	
<b>Capricciosa Pizza (GFA)</b>	\$25.0
Napoli sauce, Mozzarella cheese, ham, mushrooms, and olives.	
<b>Godfather (GFA)</b>	\$25.0
Napoli sauce, Calabrese salami, roasted capsicum, olives and Mozzarella cheese.	
<b>Garlic, Prawns &amp; Prosciutto (GFA)</b>	\$26.0
Napoli sauce, garlic prawns, sliced prosciutto, sun-dried tomatoes, Mozzarella cheese, topped with chilli mayo	
<b>GLUTEN FREE BASE AVAILABLE</b>	\$4.0

### KIDS MENU \$15.0

#### Kids Fish & Chips (GF Available)

Battered or grilled barramundi, served with a choice of one side.

#### Kids Mac & Cheese (V)

Cheesy macaroni pasta

#### Kids Chicken Nuggets

Battered chicken nuggets served with a choice of one side.

#### Kids Cheeseburger (GFA)

Served with chips

15% Public Holiday Surcharge  
Room Service Surcharge \$5

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### MAIN COURSE

**Chicken Parmigiana (VE/A)** \$32.0

Crumbed free range chicken breast topped with ham, Napoli sauce and Mozzarella cheese, served with a choice of two sides.

**Chicken Schnitzel (VE/A)** \$29.0

Crumbed free range chicken breast, served with a choice of two sides and your choice of sauce.

**Fish & Chips (GFA)** \$32.0

Beer-battered barramundi served with a choice of two sides and tartare sauce.

**Southern Fried Chicken Burger (GFA)** \$25.0

Southern fried chicken thigh fillet with cheese, tomato, pickle and mixed lettuce in a lightly toasted brioche bun, served with smoked chipotle mayo and beer-battered chips.

**Roast of the Day (GF Available)** \$31.0

Please ask our friendly staff for today's roast, served with roast potatoes, pumpkin, carrot, green beans and gravy.

**Steak Sandwich** \$29.0

Scotch fillet steak with caramelized onions, wild rocket, seeded mustard mayo and tomato relish on deli bread, served with chips.

**Wagyu Beef Burger (Vegetarian Available)** \$26.0

Wagyu beef patty with cheese, lettuce, tomato and seeded mustard mayo on a brioche bun, served with beer-battered chips.

### FROM THE GRILL

All steaks are Great Southern Grasslands of Australia and graded under Meat Standard Australia (MSA) - Cooked to your liking and served with a choice of two sides and a sauce.

*SIDES:*

*Chips, Garden Salad, Coleslaw, Steamed Vegetables, Mashed Potato*

*SAUCE:*

*Gravy, Garlic Butter (GF), Red Wine Jus (GF), Mushroom or Peppercorn*

**Porterhouse 300G (GF)** \$48.0

**Rib-eye 350G (GF)** \$62.0

### DESSERT

 \$16.0

**Pistachio Cream Panna Cotta**

Chef's vanilla bean panna cotta served with pistachio cream, pistachio praline & forest fruits

**Sticky Date Pudding**

Warm date pudding topped with a butterscotch sauce, served with cream and vanilla ice-cream.

**Cheese Board**

A selection of local & imported cheeses served with crispy bread selection

### DRINKS

**Brown Brothers Moscato** \$40.0

**Angove Studio Brut** \$34.0

**Villa Jollanda Prosecco** \$45.0

**Angoves Long Row Merlot** \$34.0

**Devils Corner Pinot Noir** \$48.0

**Angoves Long Row Cab Sav** \$34.0

**Yellowglen Piccolo** \$12.0

**Yellowtail 187ml** \$9.5

Sauvignon Blanc, Chardonnay, Merlot, Shiraz

**Waterwheel 750ml** \$42.0

Shiraz, Chardonnay

**Jim Beam & Coke** \$12.0

**Vodka Cruiser** \$10.5

**Strongbow Original** \$9.4

**Corona** \$10.0

**Carlton Midstrength** \$8.2

**Crown Lager** \$10.0

**Great Northern Zero** \$6.0

**Soft drink (can)** \$5.7

Coke, Coke No Sugar, Sprite

**Soft drink (bottle)** \$6.4

Coke, Sprite

**Kerri Juice** \$6.0

Apple, Orange

**15% Public Holiday Surcharge**  
**Room Service Surcharge \$5**