

Menu

ROOM SERVICE

AVAILABLE 12:00PM - 8:30PM



STARTERS

- Wood Fired Garlic Bread (V)** \$10.0
Add Cheese. \$3.0
- Lamb Croquettes** \$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
- Chicken Tenders** \$20.0
Served with chips and a Chipotle mayo
- Calamari Fritte** \$23.0/32.0
Lightly fried with lemon pepper seasoning, served with a leaf salad, chips & tartare

SIDES & SNACKS

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

SALADS

- Jbjs Caesar Salad (GFA)** \$25.0
Smokey bacon, garlic croutons, soft boiled egg, cos lettuce, parmesan cheese, anchovies and our house Caesar dressing.
- Vietnamese Wombok Goi (VE/A)** \$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

- Beef Bolognese Pappardelle (GFA)** \$32.0
Nonna's slow-cooked beef cheek in a rich red wine Bolognese sauce, tossed with pappardelle pasta and topped with parmesan.
- Tarragon Cream Chicken Gnocchi (GFA)** \$32.0
Pan-fried gnocchi with diced chicken thigh fillet, red capsicum, onion and wilted spinach in our creamy garlic tarragon sauce.
- Wild Mushroom Risotto (V)** \$30.0
Creamy risotto with pan-fried wild mushrooms, garlic butter, wilted rocket, Parmesan, pepitas and finished with aromatic truffle oil
- Add Chicken** 6
- Beef Teriyaki With Udon Noodles** \$30.0
Wok-tossed marinated beef with Asian greens, Shiitake mushrooms, broccoli, carrots and onion in a savory Teriyaki sauce, served with thick Udon noodles.
- Char Siu Pork** \$28.0
Sliced Char Siu pork served with steamed Jasmine rice & Asian greens
- Thai Red Curry (GF) (VA)** \$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)

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

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

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

Apply, Orange

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Vegan Available (GFA) Gluten free Available

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Room Service Surcharge \$5