

# ROOM SERVICE

Minimum order \$17 (food and/or drinks)

# TERRACE KITCHEN

## BREAKFAST

7 days a week 6.30am - 10am

**Granola** - toasted nut granola, coconut, freeze dried berries, vanilla yoghurt **16**

**Eggs & bacon** - poached, fried or scrambled, toasted sourdough, relish **21**

**Eggs benedict** - english muffin, smoked leg ham, poached eggs, hollandaise, sauté baby spinach, shaved pecorino **21**

**Country Club big breakfast** - poached, fried or scrambled eggs, bacon, roasted tomato, braised mushrooms, hash browns, sauté baby spinach, sourdough toast **27**

### Add a side

bacon, hash browns, roasted truss cherry tomatoes, braised mushrooms, sauté baby spinach **4**

**READY TO ROLL** fried egg, bacon and tomato relish, with a take away coffee for a quick easy breakfast on the go **18**

## DINNER

7 days a week 6pm - 10pm

**East Coast oysters** - kilpatrick with prosciutto and worcestershire sauce - natural with lemon - nahm jim **4,5ea**

**Parisian gnocchi** - charcoal, pesto, tomato, crème fraîche, basil, baby onion **21/36**

**Porterhouse grass fed 300g** - served with rustic potatoes, confit garlic, house salad and your choice of sauce **41**

**Sauce** - béarnaise - sate - chermoula - paris butter

**Scottsdale pork ribeye** - grilled pumpkin, piccalilli, chermoula **40**

**Spiced fish curry** - local white fish poached in aromatic curry sauce and coconut rice **36**

## SIDES

**French fries** **10**

**Broccolini** - pesto, toasted almonds **10**

**House salad** - soft leaves, thai basil, peanuts, spring onion, roasted sesame oil **10**

## DESSERT

**Chilled soufflé** - coconut, passionfruit, kaffier lime syrup, salted cardamon **16**

**Lindt chocolate crème brûlée** **16**

**Lemon posset** - citrus oil, basil, mandarin **16**

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

SEE OVER

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## BEVERAGE MENU

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### WINES BY THE BOTTLE

Josef Chromy NV Sparkling (750ml)	Tasmania	70
Springvale Sauvignon Blanc (375ml)	Tasmania	21
Springvale Pinot Noir (375ml)	Tasmania	21

### BEERS

James Boags Premium Light	Tasmania	8
James Boags Premium Lager	Tasmania	10
XXXX Gold	QLD	8.5
Corona	Mexico	10.5

### CIDER & RTD

Pagan Apple Cider	Tasmania	11.5
Canadian Club & Dry	Canada	14
Jim Beam & Cola	USA	14

### SOFT DRINK & JUICE

Spreyton Orange Juice	Tasmania	6
Cascade Dry Ginger Ale	Tasmania	6
Cascade Ginger Beer	Tasmania	6
Cascade Soda Water	Tasmania	6
Cascade Tonic Water	Tasmania	6
Coca-Cola	USA	6
Coca-Cola No Sugar	USA	6
Sprite	USA	6

### WATER

Cape Grim Sparkling Water (880ml)	Tasmania	10
Cape Grim Still Water (880ml)	Tasmania	10