



## ENTREE

Grilled Garlic Bread 10

Pumpkin & Lentil Bites 12 *GF*

*Oven baked bites on a bed of spinach, feta, walnut & apple with an avocado dip*

Falafel Salad 18

*Fried falafel on a Greek salad of tomato, cucumber, red onion, capsicum, feta & olives with spiced yoghurt*

Chicken Pasta 23

*Smoked chicken with spaghetti in a tomato & white wine sauce, topped with spinach & parmesan.*

Minestrone Soup 18

*Served with garlic lemon prawns & grilled focaccia bread*

## MAIN COURSE

Grilled Sirloin Steak 40

*Served with fried potato, green beans, sundried tomato, rocket, parmesan, onion rings with aioli & a balsamic glaze*

Pork Loin 34

*Parmesan crumbed pork with mozzarella, tomato glazed roasted new potatoes, cos salad & honey mustard aioli*

Chicken Curry 34

*Japanese style curry with furikake potatoes served with a carrot, apple, spinach, sultana & walnut salad*

Fish Fillet 39 *GF*

*Pan-fried fish with tomato, fennel, & Pernod broth, served on crushed new potatoes with garlic, chives & tempura courgette.*

Vegetarian Burger 28

*Black bean patty, smashed avocado, feta cheese, lettuce & smoked tomato relish in a brioche bun, with fries & aioli*

## DESSERT

Brownie Sundae 15 *GF*

*Chocolate brownie with vanilla ice cream, whipped cream, topped with chocolate sauce & toasted hazelnuts*

Lemon Cake 15

*Served warm with strawberry frozen yoghurt, strawberry compote, lemon syrup & pistachios*

Banana Bread 15

*Served warm with grilled banana, maple walnut ice cream & butterscotch sauce*

Fruit Salad 15 *GF*

*Fresh seasonal fruit salad with a sorbet of the day*

## SIDES

Fries 8

Garden Salad 8

Seasonal Vegetables 8

**AVAILABLE 5:30PM - 8:30PM  
LEVEL 1 RESTAURANT  
DIAL '8663' FOR ROOM SERVICE**

*Dishes can be adjusted for dietary requirements, please ask your server.  
Room service - fee of \$4.00 applies*

