



dinner

## ENTREE

### Grilled Garlic Bread 10

### Soup of the Day 15

Specialty soup served with grilled bread

### Cheese Arancini 18

Garnished with spinach, parmesan, smoked tomato relish & pumpkin hummus

### Salmon Salad 18

Smoked salmon pate garnished with a beetroot, apple, carrot & walnut salad, served with cracker bread

### Rigatoni Pasta 18

Served in a tomato cream sauce with mushrooms, spinach & parmesan

## SIDES

Fries 9

Garden Salad 10

Seasonal Vegetables 10

## MAIN COURSE

### Couscous Medley 34 <sup>VEG</sup>

Apricot couscous served with honey lemon roasted vegetables, garnished with spinach, feta, yoghurt & harissa

### Grilled Beef Sirloin 42 <sup>GF</sup>

Served with potato gratin, broccoli & green peppercorn sauce, garnished with toasted almonds <sup>GF</sup>

### Pancetta Wrapped Chicken 38 <sup>GF</sup>

Roasted chicken breast wrapped with pancetta, served with mushrooms, spinach, mashed potato & red wine jus

### Pan-fried Fish 38 <sup>GF</sup>

Served with herb crushed potatoes & dukkah carrots in a saffron butter sauce, with a pistachio garnish

### Irish Pork Sausages 36

Served with onion rings, potato champ, peas, feta & cos lettuce, & a red wine jus

## DESSERT

### Chocolate Torte 16 <sup>GF</sup>

Cherry compote & rum raisin ice cream

### Spiced Pear Cake 17

Served warm with custard & hokey pokey ice cream

### Apple Cinnamon Donuts 16

Served with salted caramel sauce & vanilla ice cream

### New York Baked Cheesecake 17

Blueberry compote & lemon curd ice cream

**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*

