



dinner

## ENTREE

### Grilled Garlic Bread 9

### Toasted Pita 10

Served with a selection of hummus

### Thai Tofu Salad 18 <sup>GF</sup>

Tofu served in a salad of cabbage, cucumber, red onion, cherry tomato & snow pea shoots, with a ginger coriander dressing

### Prawn Taco Bowl 20

Pan fried prawns with soft shell tacos, avocado, pineapple slaw, corn chips & spicy ranch dressing

### Grilled Chicken Salad 22

A mesclun salad with olives, cucumber, tomato, croutons, mozzarella & Italian dressing

## SIDES

### Fries 9

### Garden Salad 10

### Seasonal Vegetables 10

**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*

## MAIN COURSE

### Sirloin Steak 39 <sup>GF</sup>

Served with fried new potatoes, roasted tomatoes, capsicum, green beans, balsamic dressing & aioli

### 5 Spice Pork Fillet 37

Served with a barbeque glaze & a pineapple & herb, peanut, spring onion slaw with slider buns

### Pan Fried Fish 39 <sup>GF</sup>

In a lemon, almond, brown butter sauce with new potatoes & seasonal green vegetables

### Chicken Burger 29

Crumbed chicken schnitzel, cheese, onion relish, gherkins, bacon, mesclun, tomato relish & spicy mayo in a brioche bun. Served with fries

### Vegetable Cannelloni 32 <sup>VEG</sup>

Ricotta vegetable cannelloni with sundried tomato cream sauce & whipped feta bruschetta, served with garlic bread

## DESSERT

### Chocolate Cheesecake 16

Served with a strawberries & cream ice cream & toasted hazelnuts

### Blondie Brownie 14

Served warm with vanilla ice cream, salted caramel sauce & toasted pecans

### Yoghurt and Berries 16 <sup>GF</sup>

Berry compote with vanilla yoghurt, ice cream & an orange & almond crunch

### Ice Cream Bowl 13 <sup>GF</sup>

Featuring today's 3 gourmet ice creams with an array of complimenting sauces

