



THE ALBERT MOSMAN MENU

12 PM - 9 PM

IN ROOM OR IN OUR DINING ROOM OR TERRACE.

**PLEASE NOTE THERE IS A
ROOM SERVICE CHARGE OF \$3.**

WE KNOW THAT TRAVEL IS ABOUT A SENSORY EXPERIENCE. WE
WELCOME YOU TO ENJOY OUR CAREFULLY CURATED LOCAL
FOOD AND DRINK
OFFERING. WHERE POSSIBLE, WE HAVE SOURCED ARTISANAL
QUALITY PRODUCTS MADE WITH LOCAL INGREDIENTS. OUR
FOOD AND BEVERAGE CHOICES ARE INSPIRED BY THESE LOCAL
CRAFTSMEN.

FOOD MENU

MEDITERRANEAN MEZZE BOARD (MAY CONTAIN NUTS)

FALAFEL, GOATS CHEESE, HUMMUS, TAHINI, MIXED PICKLES, OLIVES, VEGETABLES, PITA BREAD.

\$59

LOCAL ARTISAN GRAZING BOARD (MAY CONTAIN NUTS)

ASSORTED CRACKER SELECTION, MEREDITH DAIRY MARINATED GOAT FETA, CLOTH-AGED CHEDDAR, LEMON AND THYME MIXED OLIVES, PROSCIUTTO AND SALAMI, QUINCE PASTE.

\$79

CHEESE BOARD (V) (MAY CONTAIN NUTS)

ASSORTED CRACKER SELECTION, BRIE, ASHED CLOTH CHEDDAR, MEREDITH DAIRY MARINATED GOAT FETA WITH CHAR GRILLED CAPSICUM AND LEMON AND THYME MIXED OLIVES.

\$69

STEAMED PORK & CHIVES DUMPLINGS WITH DIPPING SAUCE.

\$17

XL SLIDER \$17

YOUR CHOICE OF MEAT, CHICKEN OR PLANT-BASED BALLS, WITH TOMATO BASIL SAUCE, CORIANDER AND PROVOLONE MELTED CHEESE, SERVED WITH POTATO CHIPS

GRILLED OPTIONS

FROM FLAME-KISSED MEATS AND CHICKEN TO PLANT-BASED BALLS, ACCOMPANIED BY GARLIC BREAD ADORNED WITH SUGO FRESH BASIL SAUCE.

\$17

GARLIC BREAD

\$7.50

GELISTA GELATO

CHOICE OF SALTED CARAMEL AND MACADAMIA/MANGO AND PASSIONFRUIT SORBET/CLASSIC CHOCOLATE

\$7

LAVA CAKE

CHOCOLATE CAKE WITH A DELICIOUS RUNNY CENTRE, SERVED WITH SEASONAL FRUIT AND VANILLA BEAN ICE CREAM.

\$12

SIGNATURE COCKTAILS \$19



MOSMAN BLUSH*

ARCHIE ROSE GIN, WATERMELON PUREE, ROSÈ, LIME JUICE, AND A HINT OF WATERMELON SYRUP. ADORNED WITH DELIGHTFUL BERRIES AND A TOUCH OF MINT.

GALLERY ELIXIR

LIMONCELLO, PROSECCO, AND A TOUCH OF SODA WATER. DRAWING INSPIRATION FROM THE VIBRANT MOSMAN ART GALLERY, WE PRESENT A RADIANT CONCOCTION THAT ECHOES THE GALLERY'S EXUBERANCE.

APEROL SPRITZ

INTRODUCING AN EXQUISITE BLEND OF APEROL, PROSECCO, AND SODA WATER, SKILFULLY LAYERED TO CRAFT A MESMERISING SUNSET WITHIN A WINE GLASS.

THE HUGO

TASTE OF ITALIAN SUMMER WITH PROSECCO, ELDERFLOWER, AND SODA. SERVED WITH FRESH MINT.

ESPRESSO MARTINI

A CAFFEINE-INFUSED MASTERPIECE! EMBRACE THE FROTHY FOAM AND RICH FLAVOURS IN OUR ESPRESSO MARTINI, A BLEND OF ALLPRESS COLD COFFEE SHOT, COFFEE LIQUEUR, VODKA, AND A TOUCH OF VANILLA ESSENCE.

MARGARITA

SHARP REFRESHING CURATIF BLEND OF TEQUILA, ORANGE LIQUEUR AND LIME JUICE. SERVED IN A SALT-RIMMED GLASS.

CLASSICS \$14

ARCHIE ROSE GIN AND TONIC

ARCHIE ROSE WHISKEY ON THE ROCKS

ARCHIE ROSE VODKA SODA



SPARKLING & CHAMPAGNE

CAVEDON KING VALLEY PROSECCO

A DELICIOUS FRESH STYLE, CRUNCHY APPLE, LEMON SORBET & HONEYSUCKLE
PERFECT FOR ANY OCCASION. 2022, KING VALLEY, VIC

\$11/49

JANSZ PREMIUM CUVÉE SPARKLING

AROMAS OF HONEYSUCKLE, CITRUS AND FRESH STRAWBERRIES FROM THE
CHARDONNAY AND PINOT NOIR FRUIT

\$14/75

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE

\$149



ROSE

MAZI CINSAULT GRENACHE, ROSE

FLORAL RED BERRY & CHERRY WITH GLINTS OF TURKISH DELIGHT A DELICIOUS ROSE
FULL OF FLAVOUR. 2022 MCLAREN VALE, SA (VF)

\$10/47

PENFOLDS MAX'S ROSE

A BURST OF REFRESHING FLAVOURS EXPLODES ACROSS THE PALATE LEAD BY WHITE
PEPPER, WILD WHITE STRAWBERRIES, CARA CARA NAVEL ORANGES AND JASMINE
BLOSSOM. 2021. ADELAIDE HILLS.

\$60

WHITE WINE

CAVEDON PINOT GRIGIO

(FRESH PEAR & APPLE CITRUS A LIGHT SUBTLE WHITE.

2022. KING VALLEY, VIC.

\$9/45

KANIMBLA ESTATE EVA SAUVIGNON BLANC

WITH TIME ON SKINS, BARREL FERMENTATION AND 12 MONTHS ON LEES, THIS SAUVIGNON BLANC IS A NOD TO THE OLD WORLD. COMPLEX, DRY, TEXTURED AND INTERESTING, 2016. ORANGE 2016.

\$10/47

NASHDALE LANE SAUVIGNON BLANC FUME

(PASSIONFRUIT, TROPICAL & HERBAL GLINTS WITH A LOVELY LENGTH & TEXTURE,
2021. NSW ORANGE, NSW

\$10/48

MCHENRY ROHNEN ROCKY ROAD CHARDONNAY

GREEN APPLE & CITRUS WITH ADDITIONS OF MATURE LIME & GRAPEFRUIT, LIGHT
OAK. 2022.

MARGARET RIVER, WA.

\$11/51

PENFOLDS CELLAR RESERVE POLISH HILL RIESLING

A LONG, LINEAR PROFILE WITH JUICY ACIDITY, WHILE THE FRUIT HAS A FLESHY
QUALITY WITH A TOUCH OF SWEETNESS AND FRESH LIME JUICE.

2023. CLARE VALLEY, SA.

\$69

PENFOLDS CELLAR RESERVE CHARDONNAY

POWERFUL FRUIT, FINE ACIDITY AND MATURATION IN OLD AND NEW FRENCH OAK
BARRIQUES DELIVERS A WINE OF GREAT BALANCE AND COMPLEXITY.

2018, TASMANIA.

\$75

RED WINE

RUSDEN DRIFTSAND GSM

PLUSH WITH LOADS OF RICH FRUIT, LAYERS OF RASPBERRY & DARK BERRY FRUIT
BALANCED BY AN UNDERLYING CHRISTMAS SPICE)BAROSSA VALLEY, SA (VF)

\$9/45

TIN SHED MELTING POT SHIRAZ

BEAUTIFUL DARK FRUIT FLAVOURS, RIPE CHERRIES, BLACKBERRIES & SATSUMA PLUMS
WITH AN ELEGANT BROODING FINISH. BAROSSA VALLEY SA (VF)

\$11/55

KANIMBLA ALICE SHIRAZ CABERNET

BASKET PRESSED, AND WITH LASHINGS OF DARK BERRY FRUIT AROMAS AND RICH NEW
FRENCH OAK, THIS SINGLE VINEYARD SHIRAZ CABERNET SHOWS HOW GOOD COOL
CLIMATE WINES CAN BE. MEDIUM BODIED AND DELICIOUS. 2019. ORANGE, NSW

\$12/\$59

KANIMBLA EDWARD II SHIRAZ

RICH AND COMPLEX, THIS WINE HAS LAYER AFTER LAYER OF BLACK CHERRIES,
LIQUORICE AND PEPPER, PLUS TOASTED OAK AND CHOCOLATE. 2019, ORANGE, NSW.

\$14/69

PENFOLDS PENFOLDS CELLAR RESERVE SHIRAZ

POMEGRANATE ACIDITY INTERPLAYS WITH A SUBTLE OAK CHARACTER, SOME SPICE
COMING THROUGH, ALTHOUGH IT'S PREDOMINANTLY FRUIT FORWARD. 2021.
PORT LINCOLN, SOUTHERN FLEURIEU AND MCLAREN VALE

\$75

PENFOLDS CELLAR RESERVE CABERNET SAUVIGNON

CABERNET. TIGHT, SUCCULENT PALATE. CRANBERRY, REDCURRANT AND
GOJI BERRIES. LIGHT DUSTING OF COCOA POWDER. TOASTY OAKSHINING THROUGH -
CRÈME BRÛLÉE AND NOUGAT. 2021.

PORT LINCOLN, SOUTHERN FLEURIEU AND MCLAREN VALE.

\$75

BEER & CIDER

4 PINES KOLSCH **\$9**

THE HILLS CIDER COMPANY **\$9**

STONE & WOOD PACIFIC ALE **\$10**

SYDNEY BEER COMPANY LAGER **\$9**

LORD NELSON THREE SHEETS PALE ALE **\$10**

NON ALCOHOLIC DRINKS

ICED LATTE **\$5.5**

ICED LONG BLACK **\$5.5**

ICED MOCHA **\$5.5**

COKE/ COKE NO SUGAR/ LEMONADE 375ML **\$4**

CAPI SPARKLING MINERAL WATER 250ML **\$5**

CAPI LEMON SODA 250ML **\$6**

COLD PRESSED JUICE ORANGE, BERRY OR GREEN **\$8**