

IN ROOM DINING

Available Mon-Sat
exluding public holidays

5:30-8:30pm

Dial 522 to order

Minibar Snacks

Available 7am-11pm
from reception or dial 9

Milton Pinot Gris 375ml
(Tas) 34

Milton Pinot Noir 375ml
(Tas) 34

Spirited G&T 250ml 16

Spirited Vodka & Lemon-
Lime Soda 250ml 16

Spirited Espresso Martini
250ml 15

Assorted Chips 6.5

Elly's salted caramel
popcorn 9.5

Assorted chocolate bars 4

Mains

Salt & Pepper Calamari (df) (l) with pickled Asian salad and chilli
caramel 30

Eye Fillet 250g (Sous Vide 50') (gf) with potato dauphinoise,
charred spring onions, beef jus and chimichurri 63

Beer Battered Fish & Chips (A) garden salad, soy and balsamic
dressing 33

Steak Sandwich (gfo) grilled sourdough, steak cut of the day,
caramelised onion, tomato chutney, lettuce, tomato,
Tasmanian cheddar, fries 35

Mushroom & Parmesan Arancini (4) (v)
roasted butternut pumpkin puree, rocket, shaved parmesan,
toasted pepita seeds, reduced balsamic 27

Mushroom, Sage and Burnt Butter Pappardelle (v,vgo,gfo)
with ricotta and shaved parmesan 37

Panko Crumbed Chicken Schnitzel Asian slaw, grapefruit,
pistachio, parsley, fries 30

Fries (v, df) with garlic aoli 14

Dessert

Cardamon Roast Rhubarb and Ginger Crème Brulee (gfo)
with biscotti 17

Sticky Date Pudding with butterscotch sauce & double cream 16

Tasmanian Artisan Cheese Platter (gfo)
fresh apples, caramelised onion, crackers 29

Children's Meals 18

Pasta Bolognese

Chicken Nuggets & Chips

Crumbed Fish Fingers & Chips

Beer

Little Rivers Pale Ale 13
Boags Premium 12 / Light 10
Corona 13
Spreyton Apple Cider 13

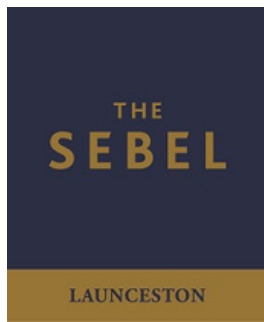
Wine

Arras Sparkling NV (TAS) 16/79
Laurel Bank Sauvignon Blanc
(TAS) 16/74
Two Hands Gnarly Dudes Shiraz 16/73

*Visit Bluestone Bar & Kitchen on the ground floor for a full wine list
15% surcharge on Public Holiday*

GF - Gluten Free **DF** - Dairy Free **Vg** - Vegan **GFO** - Gluten Free Option

Seafood origin (A) Australian, (I) Imported



IN ROOM BREAKFAST

7-10:30am Monday-Friday

8-10.30am Weekends & Public Holidays

Dial 522 to order

The Big Breakfast (gfo, dfo)

2 eggs cooked to your liking, bacon, dehydrated vine ripened cherry tomatoes, hashbrown, king brown mushrooms, local butcher's sausage, toast 29

Sweet Corn Fritters (v)

fresh corn, red capsicum, spring onion, parsley, baby spinach, avocado crème fraiche, dehydrated vine ripened cherry tomatoes 25

Eggs Benedict

2 poached eggs, bacon, toasted English muffin, hollandaise 25

Eggs Royale

2 poached eggs, baby spinach, smoked salmon (A), toasted English muffin, hollandaise 26

Two Cheese Omelette (v, gfo)

Tasmanian cheddar, grana padano parmesan, parsley, dehydrated vine ripened cherry tomatoes, toast 24

Almond Butter Toast (gfo, df, v)

banana, toasted coconut, local honey 18

House Made Granola

toasted rolled oats, mixed toasted seeds, organic coconut oil, Greek yoghurt, poached pear, mixed berry compote 19

Spicy Moroccan Eggs (v, df, gfo)

2 poached eggs, chickpeas, cherry tomatoes, zucchini 24

Fresh Avocado & Vegemite Toast (vg, gfo)

tamari seeds, local micro greens 19. Add poached egg 3

Chorizo Bap

brioche bun, avocado, chilli, tomato chutney, chorizo sausage, fried egg, rocket leaves 22

Espresso Coffee 6

extra shot, alternate milk, syrup, takeaway +50c

Hot Chocolate 6 large

Bondi Chai Latte 6

Iced Coffee / Iced Chocolate 6.5

Milkshake 6.5

Juice 5

orange, apple, tomato or pineapple

Loose Leaf Tea - by Art of Tea 6.5

English breakfast, earl grey, jasmine green, Tassie devil, Australian chai, peppermint, chamomile, lemongrass & ginger



Leaving Early?

Ask one of our friendly team about our early bird breakfast trays. We can bring up a selection of continental items the night prior for convenience. Contact us to discuss.

Our eggs are local and free range, GF toast is also available if preferred-please advise when ordering.
15% surcharge on public holidays

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