



IN-ROOM DINING DINNER MENU

5PM - 9PM

DIAL 9 TO ORDER

APPETISER

House Made Focaccia
FIG VINCOTTO, MTZEROEXTRAVIRGINOLIVE OIL \$14

Oysters Mignonette
FRESHLY SHUCKED OYSTERS WITH A CLASSIC MIGNONETTE
\$7 EA | \$36 HALF DOZ | \$70 DOZEN

Cobb Salad
ROTISSERIE CHICKEN, BACON, AVOCADO, BLUE CHEESE,
TOMATO, EGG \$20

S.A. Kingfish Crudo
JALAPEÑO, PINK GRAPEFRUIT, DILL, SOUR CREAM \$26

Chicken Broth
MATZO BALL DUMPLINGS \$16

Beef and Pork Meatballs
VODKA MARINARA, PECORINO ROMANO \$20

Charred Mooloolaba Prawns SEQ
NDUJA BUTTER, LEMON \$28

Waldorf
APPLE, CELERY, SHALLOTS, GRAPE, BUTTERMILK
DRESSING, SPICED WALNUT (N) \$19

Roasted Butternut Pumpkin
WHIPPED RICOTTA, HAZELNUT, HOT HONEY (N) \$20

MAINS

Stuffed Bullhorn Peppers
SAFFRON RISOTTO, CELERIAC PURÉE, FOCACCIA CRUMB \$30

Confit Duck Leg
BOSTON BEANS, RED WINE PEPPERCORN JUS, PARSNIP, BEETROOT,
PECORINO ROMANO \$36

GRILL

Little Joe's NY Strip MB4+ 300g
CELERIAC PURÉE, CHARRED SCALLION, CAFÉ DE PARIS BUTTER \$64

Pyrenees Lamb Rump 220g
CHARRED BULLHORN PEPPER, ROASTED CARROT, SAVOURY CUSTARD,
RED WINE JUS \$52

Maranoa Pork Collar 200g
POTATO HASH, ASPARAGUS, PAN ROASTED GRAPE JUS \$38

Fish of the Day 180g
BUTTERNUT PURÉE, CHIVE VELOUTÉ, CHARRED LEEK, LIME
MARKET PRICE

Butcher's Cut
ROTATING PREMIUM BEEF CUT, CHARGRILLED, SERVED WITH
CRISPY BRUSSELS SPROUTS, BACON CRUMB, WHOLEGRAIN
MUSTARD CREAM
MARKET PRICE

1.3kg+ Tomahawk for Two
CHARGRILLED, CARVED, SERVED WITH ROASTED ROOT VEGETABLES,
GREEN PEPPERCORN JUS, CRESS SALAD (DESIGNED FOR TWO+ TO
SHARE. PLEASE ALLOW APPROXIMATELY 40 MINUTES PREPARATION
TIME) \$180

\$5 TRAY Charge applies to your order
15% surcharge applies on Public holidays

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

HEROS N' HANDHELDS

ALL SERVED WITH PICKLES AND FRIES, OR SLAW

ADD ONION RINGS \$4

Reuben Sandwich

HOUSE PASTRAMI, SWISS CHEESE, REDKRAUT, RUSSIAN DRESSING, NEW YORK RYE \$27

Chicken Schnitzel Parm Sub

VODKA MARINARA, MOZZARELLA, SLAW \$25

Cheese Burger

180G ANGUS BEEF, AMERICAN CHEESE, BURGER SAUCE, MILK BUN \$26

PASTA

Spaghetti Meatballs

MARINARA, PECORINO ROMANO \$30

Rigatoni à la Vodka

ARUGULA, PARMIGIANO REGGIANO (V) \$24

Wild Mushroom Rigatoni

THYME, GARLIC BUTTER,
PECORINO ROMANO (V) \$26

SIDES

Mac and Cheese \$16

Crispy Onion Rings \$12

Fries and Aioli \$11

Garden Greens \$10

DESSERT

NY Cheesecake

STRAWBERRY COMPOTE, TORCHED CREAM \$16

Brooklyn Black Out Cake

SALTED DARK CHOCOLATE CUSTARD, VANILLA
MASCARPONE, RASPBERRY FEUILLETINE \$17

Warm Poached Pear and Blackberry

ALMOND & ORANGE BLOSSOM CAKE, VANILLA BEAN
ICECREAM (N) \$15

Cheese Selection

PICKLED FIG, SPICED WALNUT, SWEET PEPPERS,
BEETROOT & FENNEL CRACKERS (N)

CHARLESTON BRIE | TARWIN BLUE | MAFFRA CHEDDAR

1 FOR \$14 | 2 FOR \$21 | 3 FOR \$30

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