

Open for dinner from 6pm Monday ~ Saturday

Room Service dial 179 (\$3.00 delivery fee)

ENTREES

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| Herb & Garlic Bread (v) | \$9 |
| Cheese & Bacon Puff Pastry Scrolls
Freshly baked creamcheese & bacon puff pastry scrolls | \$12 |
| Bruschetta
Cherry tomato medley, red onion, fresh basil on toasted sourdough topped with crispy bacon pieces & finished with a balsamic glaze & parmesan | \$14 |
| Vegetarian Bruschetta (v)
Grilled goats cheese on toasted sourdough finished with walnut pieces, thyme, lavender, & a honey drizzle | \$12 |
| Lemon Pepper Calamari (gf)
Seasoned calamari served with a garnish salad & dipping sauce | \$13 |
| Pumpkin Ravioli (v)
Housemade pumpkin ravioli in a brown butter and sage sauce | \$15 |
| Prawn Cocktail
Homage to the classic prawn cocktail ~ coated, seasoned and fried prawns served on an avocado & sweet pea base topped with a spicy, tangy seafood dressing | \$17 |
| Arancini Balls (v)
Crunchy cheesy risotto balls served with a Napoli sauce & fresh basil | \$16 |

SIDES & TOPPERS

Creamy garlic pan fried scallops or prawns (gf)	\$8
Chilli buttered scallops or prawns (gf)	\$8
Grilled scallops or prawns with Hollandaise (gf)	\$8
Garden fresh salad (gf, v)	\$6
Side of chips	\$5
Extra gravy or sauces	\$2

CHILDREN'S MENU

For children 12 years & under

\$12 each, with a bowl of ice-cream

Grilled Chicken Tenders

Served with chips & tomato sauce

Meatball Spaghetti Bolognese

topped with cheese

Battered Fish pieces & Chips

Ham and Pineapple or BBQ Meat-lovers pizza

MAINS

Mushroom & Truffle risotto (gf, v) **\$20**
Creamy mushroom risotto finished with truffle oil and parmesan

Creamy Pesto chicken Gnocchi (v) **\$25**
Fluffy potato pillows tossed through a creamy pesto sauce.
Finished with parmesan, toasted pine nuts, and crispy bacon
(vegetarian option available)

Penne Pasta Carbonara **\$20**
Bacon, mushroom & onion in a creamy white wine sauce,
garnished with parmesan and fresh herbs
(Add chicken / Prawn \$5)

Caesar Salad (gf, v) **\$18**
Crispy baby cos, parmesan, bacon pieces, croutons, poached
egg in a creamy Caesar dressing
(Add chicken / Prawn / Anchovies \$5)

Warm roasted Mediterranean Salad (v) **\$22**
Cherry tomato, cucumber, red onion, olives, roasted capsicum
and zucchini, baby beets, cos lettuce & feta, tossed through a
housemade Greek dressing

Seared Scallops & Chorizo **\$22**
Served on a broccoli mascarpone puree with steamed greens

Chilli Prawn Soup **\$24**
Grilled prawns in a mild authentic Asian spiced broth with
a side of Asian rice

Crispy-skinned Salmon **\$30**
Succulent pan-fried salmon fillet served with creamy mash,
sweet pea puree, and steamed greens

Herb Battered Fish of the Week **\$27**

Fish fillet served with chips, a fresh garden salad, & lemon wedges

Asian Pork Fillet **\$28**

Marinated pork fillet on a bed of Asian rice, drizzled in an Asian sauce, finished with green shallots and fried onion

Herb Crusted Lamb Rack **\$32**

Perfectly cooked rack of lamb served with pan-seared roast potatoes, baby carrots & green beans, finished with a red wine jus

Sails Chicken **\$29**

Chicken breast filled with camembert cheese, semi-sundried tomatoes, baby spinach, and wrapped in bacon with a creamy garlic sauce spooned over the top

Chicken Piccata **\$27**

Seasoned & coated chicken breast pan fried in a lemon & caper sauce served with creamy mash & steamed greens

300g Rib Fillet Steak (gf) **\$36**

Cooked to your liking

Your steak comes with a choice of creamy mashed potatoes & seasonal vegetables or, if you would prefer, salad and chips.

Choose your sauce ~ Dianne, Pepper, Garlic, Mushroom, or gravy.

Also, see available Sides and Toppers

DESSERTS

Homemade Cheesecake

Flavour of the day

\$10

Mini Pavlova

Topped with fresh berries & cream

\$10

Profiteroles

Chocolate dipped & cream filled, served
with fresh strawberries

\$12

Coffee Layered Panna Cotta

Silky smooth flavour of the day & milk-flavoured
Italian dessert, finished with shaved chocolate

\$14

Chocolate Torte with Orange Sauce

Oven baked dark chocolate torte served with fresh cream
and an orange drizzle sauce

\$14

Apple & Rhubarb Pie

A filled pastry-crustied pie served with vanilla ice cream

\$14

Espresso and Coffee

Espresso	\$4
Long Black	\$4
Flat White	\$4.5
Cappuccino	\$4.5
Café Latte (glass)	\$4.5
Mocha (glass)	\$5
Macchiato	\$4
Hot Chocolate	\$5

Naughty Nightcap

Midnight Maria: Tia Maria, Brandy, Coffee, Cream	\$12
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McNeveins Affogato

Ice-cream, Coffee, Baileys	\$15
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