



Menu

Breads

Burra Bakery Ciabatta	12.0
Native spice dukkha with olive oil, balsamic and Burra Bakery Ciabatta (V, GFA)	
Burra Bakery Garlic Ciabatta	12.0
Local ciabatta bread with herbs, garlic, spring onion and parmesan (V, GFA)	

Entrées

Moroccan Spiced Cauliflower	17.0
Roasted cauliflower florets sprinkled with Moroccan spice served on chargrilled Burra Bakery ciabatta, our romesco sauce, fried shallots and toasted almonds (LF, GFA)	
Peri Peri Chicken Skewers	21.0
Peri peri marinated tenderloins , served on skewers (3), char grilled and accompanied by our spicy Peri-Peri sauce, coriander labneh and cucumber ribbons (GFA, LFA)	
Lemon Pepper Calamari	20.0
Tender Calamari rings coated in semolina flour accompanied by lemon aioli and a radicchio, fennel and baby caper salad (LFA)	
Spiced Empanadas	19.0
Our take on a classic samosa with roast potato, baby peas and a blend of cumin and coriander spices in puff pastry complimented with mint yoghurt and tamarind sauces (V)	
Garlic Prawns	24.0
Tiger prawns (6), cooked in a butter based sauce with confit garlic, paprika and Spanish onion with a side of grilled burra bakery Ciabatta (GF, LFA)	

Mains

Eye Fillet (200g)	46.0
Premium cut, cooked to your liking on the chargrill accompanied by our house made red wine Jus, potato galette, seeded mustard and a side of crisp broccolini , sugar snaps and green beans (GF)	
Grilled Free-range Chicken Thigh	36.0
Marinated in Moroccan spiced Greek style yoghurt then flame char grilled, accompanied with toasted paratha, tzatziki, and fragrant lemon pilaf. (GFA, LFA)	
Add Lemon pilaf rice	10.0



Please note a tray fee of \$5.00 applies to room service orders
V - vegetarian, VA - vegetarian available, N - contains nuts, GF - gluten free,
GFA - gluten free available, LF - lactose free, LFA - lactose free available



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Thai Beef Salad

30.0

Tender cuts of beef eye fillet, tossed together with cucumber, crisp shallots, chilli, mint, coriander, crispy noodle and our Nuoc Cham dressing (LF, GFA)

Beer Battered Fish and Chips

One Piece

32.0

Market fish battered in local Pikes Pilsner beer, a side of steak fries, dill tartare, lemon and pickled vegetable leafy salad (LF)

Two Prices

35.0

Pasta A Riso

30.0

A creamy coloured oval shaped pasta flavoured with chargrilled capsicum, charred zucchini, caramelized onion, goat cheese stuffed button mushrooms, sundried tomato pesto and parmesan tuile

Sides

Toasted almond and citrus pilaf (GF, LF, N)

12

Rosemary & thyme roasted Chat Potatoes (GF, LF)

12

Grilled Seasonal Greens with toasted sesame and ginger (GF, LF)

12

Steak Fries with Sam's smoky tomato relish (LF)

12

Crispy fried Onion Rings and roasted garlic aioli (LF)

12

Desserts

Affogato

Vanilla Ice Cream served with a shot of perfect cup espresso and Frangelico (GF)

17.0

Churros

17.0

Dusted with cinnamon sugar, white chocolate cream and drunken chocolate ganache

Cherry Pie

19.0

Burra Bakery cherry pie served with chocolate and orange liqueur, seasonal fruit and vanilla ice cream

Crème Catalana

19.0

Flavoured with orange and fennel seeds, brûlée and served with berries and crème fraîche (GF)

Cheese Plate

19.0

Cheddar and Brie Cheese served with crackers, quince paste, dry fruits and nuts (N, GFA)



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