

BREAKFAST MENU

To order please dial [3]
Available from [6:00 AM - 10:30 AM]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

CONTINENTAL BREAKFAST

CHILLED JUICE (VG, GF, EF, DF, NF, H) **37**

Orange, apple, grapefruit, pineapple, cranberry or tomato

FRUIT PLATE (VG, GF, EF, DF, NF, H)

Seasonal cut fruit

EAT GOURMET ORGANIC YOGHURT (DAIRY-FREE AVAILABLE)

Passionfruit, raspberry, mango or natural

Please choose one item from the following:

FRESHLY BAKED PASTRIES

Served with butter, honey, preserves

TOAST (TWO SLICES)

White, multigrain, wholemeal, raisin or gluten-free bread

Served with butter, honey, preserves

Coffee, tea, herbal infusion, hot chocolate or Milo

AUSTRALIAN BREAKFAST

Includes the Continental Breakfast selection together with a choice of one of the following: **47**

TWO EGGS

Poached, boiled, fried or scrambled served with a choice of three sides:

Smoked salmon, grilled bacon, chicken and chive chipolata, smashed avocado, hash browns, baked beans, vine-ripened tomato,

wood-fire roasted mushrooms, wilted greens

Served with grilled sourdough or gluten-free bread

THREE EGG OMELETTE (VEGAN CHICKPEA OMELETTE AVAILABLE)

Whole egg or egg whites with a choice of five fillings:

Ham, turkey, smoked salmon, mushrooms, spinach, capsicum, tomatoes, onion, chilli, mozzarella cheese

Served with grilled sourdough or gluten-free bread

(V) **VEGETARIAN** (VG) **VEGAN** (EF) **EGG FREE** (NF) **NUT FREE**
(GF) **GLUTEN FREE** (DF) **DAIRY FREE** (H) **HALAL**

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

BREAKFAST MENU

To order please dial [3]
Available from [6:00 AM - 10:30 AM]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

CHINESE BREAKFAST

CHILLED JUICE (VG, GF, EF, DF, NF, H) **45**

Orange, apple, grapefruit, pineapple, cranberry or tomato

FRUIT PLATE (VG, GF, EF, DF, NF, H)

Seasonal cut fruit

STEAMED DIM SUM

Prawn and pork siu mai

Prawn har gow

Mixed vegetables (V)

Served with house-made red chilli sauce and soy sauce

Please choose one item from the following:

CONGEE (DF, H)

Choice of plain or chicken

*Served with crispy doughnut, preserved tofu, pickled cucumber,
pork floss and peanuts*

WOK-FRIED NOODLES (V, DF)

Hokkien noodles, onion, capsicum, Asian greens, spring onion, dark soy

Coffee, tea, herbal infusion, hot chocolate or Milo

(V) **VEGETARIAN** (VG) **VEGAN** (EF) **EGG FREE** (NF) **NUT FREE**
(GF) **GLUTEN FREE** (DF) **DAIRY FREE** (H) **HALAL**

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

[BREAKFAST MENU]

To order please dial [3]
Available from [6:00 AM - 10:30 AM]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

FRUIT, JUICES AND SMOOTHIES

FRUIT PLATE (VG, GF, EF, DF, NF, H)	18
<i>Seasonal cut fruit</i>	
CHILLED JUICE (VG, GF, EF, DF, NF, H)	6
<i>Orange, apple, grapefruit, pineapple, cranberry or tomato</i>	
FRESHLY SQUEEZED JUICE (VG, GF, EF, DF, NF, H)	12
<i>With a choice of up to <u>four</u> types of fruit or vegetables: Carrot, apple, orange, pineapple, watermelon, grapefruit, celery, cucumber, spinach, beetroot, ginger</i>	
BREAKFAST SMOOTHIE (V, EF, NF, H)	12
<i>Banana, blueberry, rolled oats, yoghurt, skim milk, honey</i>	

YOGHURT, CEREALS AND MORNING PASTRIES

EAT GOURMET ORGANIC YOGHURT (DAIRY-FREE AVAILABLE)	10
<i>Passionfruit, raspberry, mango or natural</i>	
BIRCHER MUESLI (V, EF, H)	19
<i>Seasonal berries, granola, Backyard honey, yoghurt</i>	
OATMEAL PORRIDGE (V, EF)	17
<i>Served with cinnamon sugar, honey, toasted walnuts</i>	
CHOICE OF CEREAL	12
<i>Cornflakes, All-Bran, Coco Pops, Weet-Bix, gluten-free muesli Served with full cream, skim, soy, almond, oat, lactose-free milk or natural yoghurt</i>	
BAKERY BASKET	16
<i>Croissant, pain au chocolat and fruit Danish Served with butter, honey, preserves</i>	
TOAST (TWO SLICES)	10
<i>White, multigrain, wholemeal, raisin or gluten-free bread Served with butter, honey and preserves</i>	

(V) VEGETARIAN (VG) VEGAN (EF) EGG FREE (NF) NUT FREE
(GF) GLUTEN FREE (DF) DAIRY FREE (H) HALAL

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.
All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

BREAKFAST MENU

To order please dial [3]
Available from [6:00 AM - 10:30 AM]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

EGG DISHES*

THREE EGG OMELETTE (VEGAN CHICKPEA OMELETTE AVAILABLE) 26

Whole egg or egg whites with a choice of five fillings:
Ham, turkey, smoked salmon, mushrooms, spinach, capsicum,
tomatoes, onion, chilli, mozzarella cheese
Served with grilled sourdough or gluten-free bread

EGGS BENEDICT 26

Two poached eggs, hollandaise
With a choice of ham, smoked salmon or wilted greens
Served on a toasted English muffin

SMASHED AVOCADO ON TOAST (V, H) 26

Two poached eggs, Yarra Valley feta, dukkah spice, tomato, lemon
Served with grilled sourdough or gluten-free bread

TWO EGGS (H) 26

Poached, scrambled, boiled or fried
Served with grilled sourdough or gluten-free bread
With a choice of three sides:

SIDES

- **Smoked salmon** (GF, EF, DF, NF, H)
- **Grilled bacon** (GF, EF, DF, NF)
- **Chicken and chive chipolata** (GF, DF, NF)
- **Smashed avocado** (VG, GF, EF, DF, NF, H)
- **Hash browns** (V, NF, H)
- **Baked beans** (VG, GF, EF, DF, NF)
- **Vine-ripened tomato** (VG, GF, EF, DF, NF, H)
- **Wood-fire roasted mushrooms** (VG, GF, EF, DF, NF, H)
- **Wilted greens** (VG, GF, EF, DF, NF, H)

*ALL OUR EGGS ARE FREE RANGE

(V) VEGETARIAN (VG) VEGAN (EF) EGG FREE (NF) NUT FREE
(GF) GLUTEN FREE (DF) DAIRY FREE (H) HALAL

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

[BREAKFAST MENU]

To order please dial [3]
Available from [6:00 AM - 10:30 AM]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

BREAKFAST SPECIALS

PANCAKES (GLUTEN-FREE AVAILABLE) 22

Maple syrup, berry compote, cream

WAFFLES 22

Maple syrup, berry compote, cream

STEAMED DIM SUM 3PCS / 6PCS 21 / 37

Prawn and pork siu mai

Prawn har gow

Mixed vegetables (V)

Served with house-made red chilli sauce and soy sauce

WOK-FRIED NOODLES (V, DF) 25

Hokkien noodles, onion, capsicum, Asian greens, spring onion, dark soy

CONGEE (DF, H) 19

Choice of plain or chicken

Served with crispy doughnut, preserved tofu, pickled cucumber, pork floss and peanuts

SIDES

• **Smoked salmon (GF, EF, DF, NF, H) 6**

• **Grilled bacon (GF, EF, DF, NF) 6**

• **Chicken and chive chipolata (GF, DF, NF) 6**

• **Smashed avocado (VG, GF, EF, DF, NF, H) 4**

• **Hash browns (V, NF, H) 4**

• **Baked beans (VG, GF, EF, DF, NF, H) 4**

• **Vine-ripened tomato (VG, EF, DF, NF, H) 4**

• **Wood-fire roasted mushrooms (VG, GF, EF, DF, NF, H) 4**

• **Wilted greens (VG, GF, EF, DF, NF, H) 4**

(V) VEGETARIAN (VG) VEGAN (EF) EGG FREE (NF) NUT FREE
(GF) GLUTEN FREE (DF) DAIRY FREE (H) HALAL

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

LUNCH AND DINNER MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

SOUPS AND SALADS

PRAWN AND PORK WONTON SOUP (VEGETARIAN AVAILABLE) **24**

Egg noodle, Asian greens, spring onion, vegetable broth

SUPERFOOD SALAD BOWL (V, EF, H) **22**

(VEGAN AVAILABLE)

Freekah, du puy lentils, wild rice, roasted sweet potato, broccoli, green beans, herbs, pomegranate, toasted seeds and nuts, Yarra Valley feta, whipped tahini, wild mixed leaves, lemon

CLASSIC CAESAR SALAD (GLUTEN-FREE AVAILABLE) **22**

Baby romaine lettuce, croutons, lardons, poached egg, anchovies, parmesan cheese

ASIAN NOODLE SALAD (GF, EF) **21**

Vermicelli noodles, house pickles, lemongrass, kaffir lime, mint, coriander, red nam jim, fried shallots, roasted peanuts, lime

ADD A LITTLE EXTRA

- **Avocado** **4**
- **Tofu** **6**
- **Free range chicken** **8**
- **Pasture-fed beef** **10**
- **Smoked Tasmanian salmon** **10**

(V) **VEGETARIAN** (VG) **VEGAN** (EF) **EGG FREE** (NF) **NUT FREE**
 (GF) **GLUTEN FREE** (DF) **DAIRY FREE** (H) **HALAL**

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

LUNCH AND DINNER MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

SANDWICHES AND BURGERS

All our sandwiches and burgers are served with a choice of thick cut chips or mixed leaf salad

HAM AND CHEESE TOASTIE 21

(VEGETARIAN & GLUTEN FREE AVAILABLE)

Gruyère cheese, dill pickles, toasted sourdough

FALAFEL WRAP (V, EF, NF, H) 24

Hummus, tomato, onion, radish, herbs, lettuce, cacik yoghurt, wholemeal wrap

'GRAND' CLUB SANDWICH (NF) (GLUTEN FREE AVAILABLE) 32

Grilled chicken, bacon, free range egg, lettuce, tomato, mayonnaise, white toast

BUTTERMILK FRIED CHICKEN BURGER 34

Kimchi mayonnaise, cucumber pickle, lettuce, toasted brioche bun

COLLINS KITCHEN WAGYU BEEF BURGER (NF) 34

Tomato, onion, lettuce, cheese, dill pickles, house-made sauce, toasted brioche bun

GRILLED STEAK SANDWICH 37

Scotch fillet, cheese, aioli, roasted tomato relish, caramelised onion, rocket, toasted ciabatta

ADD A LITTLE EXTRA

• **Grilled bacon 4**

• **Avocado 4**

• **Sunny side or over easy egg 4**

• **Sliced beetroot 3**

• **Pickled jalapeños 3**

(V) VEGETARIAN (VG) VEGAN (EF) EGG FREE (NF) NUT FREE

(GF) GLUTEN FREE (DF) DAIRY FREE (H) HALAL

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

LUNCH AND DINNER MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

CREATE YOUR OWN: PROTEIN | SIDE | SAUCE

Please choose one grill item, one side dish and one sauce

Price includes side dish and sauce

PROTEIN

TASMANIAN SALMON (GF, EF, DF, H) **48**

FREE RANGE CHICKEN BREAST (GF, EF, DF, H) **38**

LAMB RUMP (GF, EF, DF, H) **52**

STEAK OF THE DAY (GF, EF, DF, H) **MP**

MARKET FISH (GF, EF, DF, H) **MP**

SIDE

MIXED LEAF SALAD (VG, GF, EF, DF, NF, H)

Radish, onion, house vinaigrette

WOK-FRIED ASIAN GREENS (VG, EF, DF, NF, H)

Garlic, soy

STEAMED MARKET VEGETABLES (VG, GF, EF, DF, NF, H)

Lemon-infused olive oil

THICK CUT CHIPS (V, DF, NF, H)

STEAMED JASMINE RICE (VG, GF, EF, DF, NF, H)

SAUCE

Red wine jus (GF, EF, DF)

Truffle Béarnaise (GF, NF)

Chimichurri (VG, GF, EF, DF, H)

Hot English mustard (VG, EF, DF, NF, H)

Dijon mustard (VG, EF, DF, NF, H)

Wholegrain mustard (VG, EF, DF, NF, H)

(V) VEGETARIAN (VG) VEGAN (EF) EGG FREE (NF) NUT FREE

(GF) GLUTEN FREE (DF) DAIRY FREE (H) HALAL

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

LUNCH AND DINNER MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

ASIAN KITCHEN

STEAMED DIM SUM 3PC / 6PC 21 / 37

Prawn and pork siu mai

Prawn har gow

Mixed vegetables (V)

Served with house-made red chilli sauce and soy sauce

EGG FRIED RICE (V, NF, GF, DF) 27

Jasmine rice, free range eggs, mixed vegetables, spring onion

WOK-FRIED NOODLES (V, DF) 25

Hokkien noodles, onion, capsicum, Asian greens, spring onion, dark soy

ADD A PROTEIN

• *Tofu* 6

• *Free range chicken* 8

• *Pasture-fed beef* 10

THAI GREEN CHICKEN CURRY 32

Thai eggplant, baby corn, bamboo shoots, basil, red chilli

Served with steamed jasmine rice

INDIAN TIKKA MASALA 32

Wood-fired tandoori chicken, onion, capsicum, tomato and onion gravy

Served with steamed jasmine rice and raita

SINGAPORE-STYLE BLACK PEPPER BEEF (EF) 48

Garlic, onion, capsicum, oyster sauce

Served with steamed jasmine rice

(V) VEGETARIAN (VG) VEGAN (EF) EGG FREE (NF) NUT FREE

(GF) GLUTEN FREE (DF) DAIRY FREE (H) HALAL

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

LUNCH AND DINNER MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

WOODFIRE OVEN AND PASTA

COLLINS KITCHEN WOOD-FIRED MARGHERITA PIZZA (V, NF) 25

Fior di latte, tomato, basil

ADDITIONAL TOPPINGS

- **Wood-fired mushroom 3**
- **Kalamata olives 3**
- **Red chilli 3**
- **Prosciutto 4**
- **Salami 4**
- **Ham 4**

SPAGHETTI, GNOCCHI OR RIGATONI PASTA 29

(GLUTEN FREE PENNE PASTA AVAILABLE)

Choice of Napoli (V), mushroom ragu (V) or veal and pork bolognaise

Served with parmesan cheese

COLLINS KITCHEN FISH & CHIPS (NF) 37

Beer battered market fish, yoghurt tartare sauce, lemon

SIDES

MIXED LEAF SALAD (VG, GF, EF, DF, NF, H) 12

Radish, onion, house vinaigrette

WOK-FRIED ASIAN GREENS (VG, EF, DF, NF, H) 12

Garlic, soy

STEAMED MARKET VEGETABLES (VG, GF, EF, DF, NF, H) 12

Lemon-infused olive oil

THICK CUT CHIPS (V, DF, NF, H) 12

STEAMED JASMINE RICE (VG, GF, EF, DF, NF, H) 6

(V) **VEGETARIAN** (VG) **VEGAN** (EF) **EGG FREE** (NF) **NUT FREE**
(GF) **GLUTEN FREE** (DF) **DAIRY FREE** (H) **HALAL**

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

LUNCH AND DINNER MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

DESSERT	COCONUT PANNA COTTA (GF, NF, EF, DF)	19
	<i>Kaffir lime and pineapple salsa, vanilla bean crumble, toasted coconut</i>	
	CHOCOLATE BROWNIE (GF)	19
	<i>Pink Murray River sea salt, salted caramel mousse</i>	
	NEW YORK-STYLE BAKED CHEESECAKE (GF, NF, H)	19
	<i>Fresh seasonal berries, berry coulis</i>	
	COLLINS KITCHEN TIRAMISU (GF, NF)	19
	<i>House-made sponge, espresso, mascarpone, shaved chocolate</i>	
	FRUIT PLATE (VG, GF, EF, DF, NF, H)	18
	<i>Seasonal cut fruit</i>	
ICE CREAM	GUNDOWRING ICE CREAM (100ML)	10 EACH
	<i>Chocolate, French vanilla or raspberry</i>	
CHEESE	VICTORIAN CHEESE PLATE (50G)	
	1 CHEESE	15
	3 CHEESE	33
	<i>Washed rind blue, cheddar or goat</i>	
	<i>Served with lavosh and seasonal accompaniments</i>	

(V) **VEGETARIAN** (VG) **VEGAN** (EF) **EGG FREE** (NF) **NUT FREE**
(GF) **GLUTEN FREE** (DF) **DAIRY FREE** (H) **HALAL**

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

CHILDREN'S MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

CHILDREN'S MEAL

28

Please choose one main meal, one side and one dessert:

MAIN MEAL

CHICKEN SCHNITZEL (NF, H)

MARGHERITA PIZZA (V, EF, NF, H)

CRUMBED FISH (NF, H)

PASTA NAPOLITANA (V, NF, H)

GLUTEN FREE AVAILABLE

SIDES

THICK CUT CHIPS (V, EF, DF, NF, H)

MIXED LEAF SALAD (VG, GF, EF, DF, NF, H)

STEAMED MARKET GREENS (VG, GF, EF, DF, NF, H)

STEAMED JASMINE RICE (VG, GF, EF, DF, NF, H)

DESSERT

FRUIT PLATE (VG, GF, EF, DF, NF, H)

CHOCOLATE TEDDY BEAR MOUSSE CAKE

GUNDOWRING ICE CREAM, 100ML (GF)

Choice of chocolate, French vanilla or raspberry

(V) VEGETARIAN (VG) VEGAN (EF) EGG FREE (NF) NUT FREE
(GF) GLUTEN FREE (DF) DAIRY FREE (H) HALAL

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

DRINKS MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

HOT DRINKS

<i>Pot of freshly brewed coffee</i>	8.5
<i>Short black, short or long macchiato, long black</i>	5.5
<i>Flat white, latte, cappuccino, chai latte</i>	6.8
<i>Hot chocolate made with premium chocolate or Milo (served hot or iced)</i>	6.8
<i>Served with full cream, skim, soy, almond, lactose-free or oat milk</i>	

TEA

<i>English breakfast, Earl Grey, sencha, China jasmine, chamomile, lemongrass and ginger, peppermint</i>	6.5
--	------------

SOFT DRINKS

<i>Coke, Coke No Sugar (330ml)</i>	7
<i>Capi mixers and fruit sodas: tonic water, lemonade, soda water, ginger ale, ginger beer (250ml)</i>	
<i>Schweppes lemon lime and bitters (330ml)</i>	

CHILLED JUICE (VG, GF, EF, DF, NF, H) (250ML)

<i>Orange, apple, grapefruit, pineapple, cranberry or tomato</i>	6
--	----------

FRESHLY SQUEEZED JUICE (VG, GF, EF, DF, NF, H) (250ML)

<i>Choose up to <u>four</u> types of fruit or vegetables:</i>	12
<i>Carrot, apple, orange, pineapple, watermelon, grapefruit, celery, cucumber, spinach, beetroot or ginger</i>	

BREAKFAST SMOOTHIE (V, GF, EF, H)

<i>Banana, blueberry, rolled oats, yoghurt, skim milk, honey</i>	12
--	-----------

(V) **VEGETARIAN** (VG) **VEGAN** (EF) **EGG FREE** (NF) **NUT FREE**
 (GF) **GLUTEN FREE** (DF) **DAIRY FREE** (H) **HALAL**

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.

All prices are in Australian dollars and are inclusive of GST.

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best to accommodate your request, items on our menu may contain or come into contact with lupins, soy, crustaceans, eggs, fish, mollusca, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.*

[DRINKS MENU]

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

SANTA VITTORIA WATER

<i>Still water (1L)</i>	12
<i>Sparkling water (250ml / 1L)</i>	6/12

BEERS AND CIDER

<i>Peroni Libera (alcohol-free 0.0%) (330ml)</i>	10
<i>Cascade Premium Light (375ml)</i>	11
<i>Asahi (330 ML), Peroni Nastro Azzuro (330ml)</i>	11
<i>Corona Extra (350 ML), Crown Lager (375ml)</i>	11
<i>Napoleone & Co apple cider (330ml)</i>	11.5

COCKTAILS BY SYP *(Luxury bottled cocktail - 100ml)* **23**

ESPRESSO MARTINI

Absolut Vodka, Kahlúa, coffee

MARGARITA

Tequila, Cointreau, lime

MARTINI

Vodka, Noilly Prat

NEGRONI

Gin, Campari, Punt E Mes

OLD FASHIONED

Bourbon, sweet vermouth, aromatic bitters, Muscovado sugar

MINIATURE SPIRITS *(50ml bottles)*

<i>Bombay Sapphire Gin</i>	15
<i>Belvedere Vodka</i>	15
<i>Bacardi Rum</i>	15
<i>Chivas Regal Scotch</i>	15
<i>Hennessy VSOP</i>	17

MIXERS *(served along with your spirit order)* **4.5**

*Coke, Coke Zero, soda water, lemonade, ginger ale, tonic water
or a chilled juice of your choice*

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.
All prices are in Australian dollars and are inclusive of GST.

DRINKS MENU

To order please dial [3]

All-day dining available from [12:00 PM - midnight]

***Service charge of \$6 applies to any in-room dining order or cutlery request.**

		150ml	
		GLS	BTL
SPARKLING AND CHAMPAGNE			
Chandon, NV	Yarra Valley, VIC	20	79
Bollinger Special Cuvée	Aÿ, France	35	190
Veuve Clicquot Ponsardin, NV	Reims, France		199
Dom Pérignon, 2012	Épernay, France		599
Louis Roederer 'Cristal', 2013	Reims, France		749
WHITE WINE			
Babich Black Label, Sauvignon Blanc	Marlborough, NZ	16	69
Mitchelton Estate Range, Chardonnay	Central Victoria	16	75
Foxeys Hangout, Pinot Gris, Chardonnay	Mornington, VIC	18	79
ROSÉ			
M.Chapoutier 'Mathilda', Grenache	Yarra Valley, VIC	16	65
RED			
M.Chapoutier 'Mathilda', Shiraz	Pyrenees, VIC	16	70
Rob Dolan, True Colours, Cabernet Shiraz Merlot	Pyrenees, VIC	17	75
Foxeys Hangout "Red Fox", Pinot Noir	Yarra Valley, VIC	18	79

An extensive wine list from Collins Kitchen restaurant is available upon request.

A SURCHARGE OF 15% ON ALL MENU ITEMS IS APPLICABLE ON PUBLIC HOLIDAYS.
 All prices are in Australian dollars and are inclusive of GST.