

# BREAKFAST MENU

To order please dial [3]  
Available from [6:00 AM - 11:00 AM]

## CONTINENTAL BREAKFAST

37

**Chilled juices** (VG, GF, EF, DF, NF, H)

Orange, apple, grapefruit, pineapple, cranberry or tomato

**Fruit plate** (VG, GF, EF, DF, NF)

Seasonal cut fruits

**Choice of cereal**

Cornflakes, All-Bran, Nutri-Grain, Special K, Rice Bubbles,  
Weet-Bix, toasted granola, gluten free muesli

Served with a choice of full cream, soy, skimmed milk or natural yoghurt

**Coffee, tea, herbal infusion, hot chocolate or Milo**

Choice of one item from the following:

**Freshly baked pastry items**

Served with butter, honey, preserves

**Toast (two slices)**

White, multigrain, wholemeal, raisin or gluten free bread

Served with butter, honey, preserves

## AUSTRALIAN BREAKFAST

45

Includes the Continental Breakfast selection together with your choice of one item from the following:

### THREE EGG OMELETTE

Whole egg or egg whites with a choice of five fillings of either,  
ham, turkey, smoked salmon, mushrooms, spinach, capsicum, tomatoes, spring  
onion, onion, jalapeños, chilli, chives, parsley, cheddar cheese, ricotta cheese

Served with a choice of toasted La Madre organic bread: sourdough,  
whole-wheat seven grain or gluten free bread

### TWO EGGS

Poached, boiled, fried or scrambled served with hash browns, vine-ripened  
tomato, wood-fired mushrooms and a choice of chicken and chive chipolatas  
or bacon

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

**CONSUMER ADVISORY:** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

# BREAKFAST MENU

Available from [6:00 AM - 11:00 AM]

## CHINESE BREAKFAST

45

**Chilled juices** (VG, GF, EF, DF, NF, H)

Orange, apple, grapefruit, pineapple, cranberry or tomato

**Fruit plate** (VG, GF, EF, DF, NF, H)

Seasonal cut fruits

**Steamed dim sum**

Selection of prawn har gow, pork siu mai and mixed vegetable dumpling

Served with house-made red chilli sauce and soy sauce

Choice of one item from the following:

**Congee** (DF, H)

Choice of plain or prawn

Served with pickled cucumber, ginger, spring onion, pork floss,

Chinese crispy doughnut

**Wok-fried breakfast noodles** (DF)

Hokkien noodles, char siu pork, spring onion, bean sprouts, Chinese cabbage, peanuts, chilli, coriander

Served with light soy sauce and freshly cut chillies

**Coffee, tea, herbal infusion, hot chocolate or Milo**

## TAKEAWAY BREAKFAST BOX

30

Freshly baked Danish and muffin

Freshly cut fruit salad

Beverly Bar

Brookfarm Mt. Bogong Walkabout Mix with macadamia, pistachio, muscatel, cranberry, mixed seeds, Belgian chocolate

Eat Gourmet organic yoghurt

FINN COLD PRESS juice

# BREAKFAST MENU

Available from [6:00 AM - 11:00 AM]

## FRUIT, JUICES AND SMOOTHIES

<b>FRUIT PLATE</b> (VG, GF, EF, DF, NF, H) <i>Seasonal cut fruits</i>	<b>15</b>
<b>CHILLED JUICES</b> (VG, GF, EF, DF, NF, H) <i>Orange, apple, grapefruit, pineapple, cranberry or tomato</i>	<b>6</b>
<b>FRESHLY SQUEEZED JUICES</b> (VG, GF, EF, DF, NF, H) <i>Carrot, apple, orange, pineapple, watermelon, grapefruit</i>	<b>10</b>
<b>LEAFY GREEN JUICE</b> (VG, GF, EF, DF, NF, H) <i>Spinach, celery, apple, cucumber, mint, lemon</i>	<b>12</b>
<b>NATIVE JUICE</b> (VG, GF, EF, DF, NF, H) <i>Davidson plum, riberry, apple, raspberry, rhubarb</i>	<b>12</b>
<b>ROOT JUICE</b> (VG, GF, EF, DF, NF, H) <i>Carrot, beetroot, orange, ginger, mint</i>	<b>12</b>
<b>BREAKFAST SMOOTHIE</b> (V, GF, EF, NF, H) <i>Banana, blueberry, rolled oats, yoghurt, skimmed milk, honey</i>	<b>12</b>
<b>AÇAÍ SMOOTHIE</b> (VG, GF, EF, DF, H) <i>Açaí berries, almond milk, coconut water, blueberry</i>	<b>12</b>

# BREAKFAST MENU

Available from [6:00 AM - 11:00 AM]

<b>YOGHURT AND CEREALS</b>	<b>EAT GOURMET ORGANIC YOGHURT (DAIRY FREE AVAILABLE)</b>	<b>9</b>
	<i>Breakfast muesli, vanilla and rose, coconut, lemon myrtle macadamia or passionfruit</i>	
	<b>BIRCHER MUESLI (V, EF, H)</b>	<b>16</b>
	<i>Mixed berries, toasted nut granola, toasted coconut, coconut yoghurt</i>	
	<b>AÇAI BOWL (V, EF, H, GF, DF) (VEGAN AVAILABLE)</b>	<b>20</b>
	<i>Strawberry, banana, cocoa nibs, toasted seeds, nuts, dates, blueberry, almond milk, honey</i>	
	<b>OATMEAL PORRIDGE (V, EF) (GLUTEN FREE AVAILABLE)</b>	<b>12</b>
	<i>Served with sliced banana, cinnamon sugar, Backyard honey, raisins, toasted walnuts</i>	
	<b>CHOICE OF CEREAL</b>	<b>12</b>
	<i>Cornflakes, All-Bran, Nutri-Grain, Special K, Rice Bubbles, Weet-Bix, toasted granola, gluten free muesli</i>	
	<i>Served with full cream, soy, skimmed milk or natural yoghurt</i>	
<b>MORNING BAKERIES</b>	<b>BAKERY BASKET</b>	<b>14</b>
	<i>Croissant, pain au chocolat, muffin and Danish pastry</i>	
	<i>Served with butter, honey, preserves</i>	
	<b>TOAST (TWO SLICES)</b>	<b>6</b>
	<i>White, multigrain, wholemeal, raisin or gluten free bread</i>	
	<i>Served with butter, honey, preserves</i>	
	<b>LA MADRE ORGANIC TOAST (TWO SLICES)</b>	<b>8</b>
	<i>Sourdough, whole-wheat seven grain or currant and walnut bread</i>	
	<i>Served with butter, honey, preserves</i>	

# À LA CARTE BREAKFAST MENU

Available from [6:00 AM – 11:00 AM]

## FREE RANGE EGG DISHES

### THREE EGG OMELETTE

23

Whole egg or egg whites with a choice of five fillings of either, ham, turkey, smoked salmon, mushrooms, spinach, capsicum, tomatoes, spring onion, onion, jalapeños, chilli, chives, parsley, cheddar cheese, ricotta cheese  
Served with a choice of toasted La Madre organic bread: sourdough, whole-wheat seven grain or gluten free bread

### EGGS BENEDICT

23

Two poached eggs, hollandaise, vine-ripened tomato  
With a choice of ham or smoked salmon  
Served on a toasted English muffin

### SMASHED AVOCADO ON TOAST (V, H)

23

Two poached eggs, feta, tomato kasundi, dukkah spice, fine herbs, lemon  
Served with a choice of toasted La Madre organic bread: sourdough, whole-wheat seven grain or gluten free bread

### TWO EGGS (H)

22

Poached, boiled, fried or scrambled  
With a choice of three sides  
Served with a choice of toasted La Madre organic bread: sourdough, whole-wheat seven grain or gluten free bread

## SIDES

- Smoked salmon 2pc (GF, EF, DF, NF, H) 4
- Grilled bacon 4pc (GF, EF, DF, NF) 4
- Chicken and chive chipolata 2pc 4
- Grilled chorizo 1/2 pc 4
- Smashed avocado (VG, GF, EF, DF, NF, H) 4
- Hash browns 2pc (V) 4
- Baked beans (V, EF, DF, NF) 3
- Vine-ripened tomato 1/2 pc (VG, GF, EF, DF, NF, H) 3
- Wood-fire roasted mushrooms 2pc (V, GF, EF, NF, H) 3
- Wilted greens (VG, GF, EF, DF, NF, H) 3

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

## À LA CARTE BREAKFAST MENU

Available from [6:00 AM - 11:00 AM]

### BREAKFAST SPECIALS

<b>BRIOCHE CINNAMON FRENCH TOAST</b>	<b>19</b>
<i>Banana, honey, walnuts, mascarpone</i>	
<b>PANCAKES (GLUTEN FREE AVAILABLE)</b>	<b>19</b>
<i>Fresh cream, maple syrup, berry compote</i>	
<b>WAFFLES</b>	<b>19</b>
<i>Fresh cream, maple syrup, berry compote</i>	
<b>STEAMED DIM SUM 3PC / 6PC</b>	<b>18 / 34</b>
<i>Prawn and pork siu mai</i>	
<i>Prawn har gow</i>	
<i>Mixed vegetable (V)</i>	
<i>Served with chilli soy sauce, ginger, black vinegar</i>	
<b>WOK-FRIED BREAKFAST NOODLES (DF)</b>	<b>18</b>
<i>Hokkien noodles, char siu pork, spring onion, bean sprouts,</i>	
<i>Chinese cabbage, peanuts, chilli, coriander</i>	
<i>Served with light soy sauce and freshly cut red chillies</i>	
<b>CONGEE (DF, H)</b>	<b>16</b>
<i>Choice of plain or prawn</i>	
<i>Served with pickled cucumber, ginger, spring onion, pork floss,</i>	
<i>Chinese crispy doughnut</i>	

### ADDITIONAL SIDES

• <i>Smoked salmon 2pc (GF, EF, DF, NF, H)</i>	<b>4</b>
• <i>Grilled bacon 4pc (GF, EF, DF, NF)</i>	<b>4</b>
• <i>Chicken and chive chipolata 2pc</i>	<b>4</b>
• <i>Grilled chorizo 1/2 pc</i>	<b>4</b>
• <i>Smashed avocado (VG, GF, EF, DF, NF, H)</i>	<b>4</b>
• <i>Hash browns 2pc (V)</i>	<b>4</b>
• <i>Baked beans (V, EF, DF, NF)</i>	<b>3</b>
• <i>Vine-ripened tomato 1/2 pc (VG, GF, EF, DF, NF, H)</i>	<b>3</b>
• <i>Wood-fire roasted mushrooms 2pc (V, GF, EF, NF, H)</i>	<b>3</b>
• <i>Wilted greens (VG, GF, EF, DF, NF, H)</i>	<b>3</b>

# ALL DAY BREAKFAST MENU

To order please dial [3]  
Available for [24-hours]

## FREE RANGE EGG DISH

### TWO EGGS COOKED ANY STYLE WITH YOUR CHOICE OF THREE SIDES

22

Served with your choice of *La Madre organic sourdough, whole-wheat seven grain bread or gluten free bread*

- *Smoked salmon 2pc* (GF, EF, DF, NF, H)
- *Grilled bacon 4pc* (GF, EF, DF, NF)
- *Chicken and chive chipolata 2pc*
- *Grilled chorizo 1/2 pc*
- *Smashed avocado* (VG, GF, EF, DF, NF, H)
- *Hash browns 2pc* (V)
- *Baked beans* (V, EF, DF, NF)
- *Vine-ripened tomato 1/2 pc* (VG, GF, EF, DF, NF, H)
- *Wood-fire roasted mushrooms 2pc* (V, GF, EF, NF, H)
- *Wilted greens* (VG, GF, EF, DF, NF, H)

## YOGHURT AND CEREALS

### EAT GOURMET ORGANIC YOGHURT (DAIRY FREE AVAILABLE)

9

*A choice of, breakfast muesli, vanilla and rose, coconut, lemon myrtle macadamia, organic passionfruit*

### BIRCHER MUESLI (V, EF, H)

16

*Mixed berries, toasted nut granola, toasted coconut, coconut yoghurt*

### AÇAÍ BOWL (V, EF, H) (VEGAN AVAILABLE)

20

*Strawberry, banana, cocoa nibs, toasted seeds, nuts, dates, blueberry, almond milk, honey*

### CHOICE OF CEREAL

12

*Cornflakes, All-Bran, Nutri-Grain, Special K, Rice Bubbles, Weet-Bix, toasted granola, gluten free muesli*

*Served with full cream, soy, skimmed milk or natural yoghurt*

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

## ALL DAY BREAKFAST MENU

Available from [11:00 AM - 11:00 PM]

### FRUIT, JUICES AND SMOOTHIES

<b>FRUIT PLATE</b> (VG, GF, EF, DF, NF, H) <i>Seasonal cut fruits</i>	<b>15</b>
<b>CHILLED JUICES</b> (VG, GF, EF, DF, NF, H) <i>Orange, apple, grapefruit, pineapple, cranberry or tomato</i>	<b>6</b>
<b>FRESHLY SQUEEZED JUICES</b> (VG, GF, EF, DF, NF, H) <i>Carrot, apple, orange, pineapple, watermelon, grapefruit</i>	<b>10</b>
<b>LEAFY GREEN JUICE</b> (VG, GF, EF, DF, NF, H) <i>Spinach, celery, apple, cucumber, mint, lemon</i>	<b>12</b>
<b>NATIVE JUICE</b> (VG, GF, EF, DF, NF, H) <i>Davidson plum, riberry, apple, raspberry, rhubarb</i>	<b>12</b>
<b>ROOT JUICE</b> (VG, GF, EF, DF, NF, H) <i>Carrot, beetroot, orange, ginger, mint</i>	<b>12</b>
<b>BREAKFAST SMOOTHIE</b> (V, GF, EF, H) <i>Banana, blueberry, rolled oats, yoghurt, skimmed milk, honey</i>	<b>12</b>
<b>AÇAÍ SMOOTHIE</b> (VG, GF, EF, DF, NF, H) <i>Açaí berries, almond milk, coconut water, blueberry</i>	<b>12</b>



# ALL DAY DINING MENU

To order please dial [3]

Available from [11:00 AM - 11:00 PM]

A minimum spend of \$12 per order is required

## SOUPS AND SALADS

**MARKET SOUP** (V, EF, H) (GLUTEN FREE AVAILABLE) **16**

*Seasonal vegetables from our local farmers*

*Served with sourdough bread*

**PRAWN AND PORK WONTON SOUP** (DF, NF) **20**

*Char siu pork, egg noodles, Asian greens, clear broth*

**SALMON POKÉ BOWL** (GF, NF, H) **23**

*Avocado, house-made pickles, edamame, radish, spring onion, corn, kimchi, cabbage slaw, seasoned rice, sesame, crispy nori, Kewpie mayonnaise*

**SUPERFOOD GRAIN BOWL** (V, EF, H) **18**

*Green beans, green peas, wild rice, red lentils, freekeh, green onion, mint, coriander, parsley, toasted almonds, Persian feta, lemon olive oil, crispy shallots, whipped tahini*

**ASIAN NOODLE SALAD** (GF, DF, H) **16**

*Vermicelli noodles, house-made pickles, lemongrass, kaffir lime, chilli,*

*Thai basil, mint, coriander, red nam jim dressing, candied peanuts, roasted rice*

### ADD A LITTLE EXTRA

- *Free range chicken* **8**
- *Black Angus beef* **10**
- *King prawns* **13**
- *Tofu* **6**

**CAESAR SALAD** (GLUTEN FREE AVAILABLE) **18**

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

### ADD A LITTLE EXTRA

- *Free range chicken* **8**
- *Tasmanian smoked salmon* **10**
- *King prawns* **13**

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

# ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

## SALADS

### CREATE YOUR OWN SALAD BOWL

16

#### GREEN LETTUCE

*Choice of either mixed lettuce, baby romaine, kale, rocket or spinach*

#### GARDEN VEGETABLES

*Choice of three fillings, cucumber, carrot, cherry tomato, capsicum, radish, spring onion, edamame, sweet corn, avocado, green beans, lemon wedge*

#### SUPER GRAINS

*Choice of either freekeh, quinoa, wild rice or Persian red lentils*

#### CHEESE

*Choice of either Persian feta, buffalo mozzarella, cheddar or parmesan*

#### DRESSING

*Choice of either house-made vinaigrette, garlic yoghurt, whipped tahini, Caesar dressing, red nam jim or balsamic and olive oil*

#### ADD A LITTLE EXTRA

- *Free range chicken* 8
- *Black Angus beef* 10
- *Tasmanian smoked salmon* 10
- *King prawns* 13
- *Tofu* 6

# ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

## COMFORT

Served with your choice of thick cut chips or mixed leaf salad

**HAM & CHEESE JAFFLE (NF)** 18

*Honey baked ham, smoked scamorza, red pepper relish, pickles*

**FALAFEL WRAP (V, EF, NF, H)** 18

*Whipped tahini yoghurt, pickled onion, tomato, iceberg lettuce, coriander, mint on wholemeal tortilla*

**COLLINS KITCHEN BEER BATTERED MARKET FISH** 28

*House-made tartare sauce, lemon*

**GREEK STYLE LAMB SOUVLAKI (NF)** 24

*Tomato, onion, lettuce, parsley, garlic yoghurt dressing, pita bread*

**'GRAND' CLUB SANDWICH (NF) (GLUTEN FREE AVAILABLE)** 24

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

**BEEF BRISKET SANDWICH (NF)** 30

*Smoked brisket, yellow mustard, cabbage slaw, pickles on a toasted panini*

**KOREAN FRIED CHICKEN BURGER (NF)** 26

*Asian slaw, pickled daikon, spring onion, coriander,  
sesame mayonnaise on toasted milk bun*

**COLLINS KITCHEN WAGYU BEEF BURGER (NF)** 28

*Tomato, onion, lettuce, cheese, dill pickles, house-made sauce on  
toasted milk bun*

### ADDITIONAL TOPPINGS

- Bacon 3
- Avocado 3
- Free range egg 3
- Beetroot 3
- Jalapeños 3

## ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

COMFORT

### CREATE YOUR OWN FRESH OR TOASTED SANDWICH

18

*Served with your choice of thick cut chips or mixed leaf salad*

#### BAKERY

*Choice of either sourdough, whole-wheat seven grain, ciabatta, tortilla wrap or gluten free*

#### SANDWICH SPREADS

*Choice of either butter, mayonnaise or whipped tahini*

#### GREEN LETTUCE

*Choice of either mixed lettuce, baby romaine, rocket or spinach*

#### GARDEN VEGETABLES

*Choice of two fillings, cucumber, carrot, capsicum, radish, avocado, tomato, red onion*

#### CHEESE

*Choice of either buffalo mozzarella, cheddar or Swiss cheese*

#### MUSTARD, RELISH & PICKLES

*Choice of either Dijon mustard, wholegrain mustard, red pepper relish, tomato kasundi, bread and butter pickles or jalapeños*

#### DELICATESSEN

*Choice of either the following:*

- *Smoked salmon*
- *Shaved leg ham*
- *Turkey*
- *Salami*
- *Free range chicken*
- *Grilled bacon*

# ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

## GRILL

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

<b>TASMANIAN SALMON</b> (GF, EF, DF)	<b>200G   38</b>
<b>FREE RANGE HALF CHICKEN</b> (GF, EF, DF)	<b>38</b>
<b>BEEF TENDERLOIN, PASTURE FED</b> (GF, EF, DF)	<b>220G   49</b>
<b>SALTBUSH LAMB RACK</b> (GF, EF, DF)	<b>300G   59</b>
<b>LOCAL WHOLE KING PRAWNS</b>	<b>300G   MP</b>
<b>STEAK OF THE DAY</b>	<b>MP</b>
<b>FISH OF THE DAY</b> (GF, EF, DF)	<b>MP</b>

## SIDES

**MIXED LEAF** (VG, GF, EF, DF, NF, H)  
*House-made dressing*

**CABBAGE SLAW** (V, GF, EF, NF)  
*Tuscan kale, mint, parmesan cheese, olive oil, lemon*

**SEASONAL GREEN VEGETABLES** (VG, GF, EF, DF, NF, H)  
*Steamed or chargrilled, lemon and olive oil*

**WOK-FRIED ASIAN GREENS** (VG, EF, DF, NF, H)  
*Garlic, soy sauce, toasted sesame*

**MASH POTATO** (V, GF, EF, NF)  
*Saint David's hand-churned butter*

**CREAMED BABY SPINACH** (V, NF)  
*Roasted garlic, parmesan cheese, olive oil*

**FRIED BRUSSEL SPROUTS** (V)  
*Buttermilk dressing, smoked paprika, olive oil, lemon*

**MAC 'N' CHEESE** (V)  
*Mepunga Gruyère*

**THICK CUT CHIPS** (V)

**STEAMED RICE** (V)

## SAUCES

- *Red wine jus* (GF, EF, DF)
- *Green peppercorn jus* (GF, EF)
- *Béarnaise* (V, GF)
- *Chimichurri* (V, GF, EF, DF)
- *Horseradish cream* (V, GF)
- *Hot English, Dijon or wholegrain mustard* (V, EF, DF)

## ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

### PASTA AND CURRIES

#### **PAPPADELLE, SPAGHETTI OR RIGATONI PASTA 28**

(GLUTEN FREE PENNE PASTA AVAILABLE)

*Choice of Napoli (V), veal and pork bolognaise or carbonara sauce*

*Served with parmesan cheese*

#### **MALAYSIAN BEEF CHEEK RENDANG (DF, EF, NF) 36**

*Slow braised grass fed beef cheek, lemongrass, cinnamon, chilli,  
toasted coconut*

*Served with steamed rice*

#### **INDIAN TIKKA MASALA 28**

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

*Served with steamed rice*

#### **SINGAPOREAN CURRY LAKSA 36**

*Chicken, prawns, bean curd, fish cakes, bean sprouts, hard-boiled egg,  
rice vermicelli noodles*

*Served with sambal belacan, crispy shallots, coriander*

# ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

## STEAMER AND WOK

### STEAMED DIM SUM 3PC / 6PC

18 / 34

*Prawn and pork siu mai*

*Prawn har gow*

*Mixed vegetable (V)*

Served with soy sauce, house-made chilli sauce

### STEAMED MARKET FISH OF THE DAY (EF, DF, NF, H)

MP

*Ginger, spring onion, coriander*

*Served with steamed rice*

### MUSHROOM RAMEN (VG, DF, NF, H)

26

*King brown, shiitake, enoki, shimeji mushrooms, tofu, nori, bok choy, spring onion, mushroom broth*

### CHAR KWAY TEOW (DF)

32

*Chinese sausage, egg, bean sprouts, tofu, garlic chives, soy sauce, flat rice noodles*

*Choice of vegetarian, prawn, chicken or beef*

### KUNG PAO CHICKEN (DF, EF)

34

*Peanuts, capsicum, spring onion, chilli*

*Served with steamed rice*

### SWEET & SOUR PORK

30

*Crispy pork, pineapple, onion, red capsicum, sweet and sour sauce*

*Served with steamed rice*

### FRIED RICE (VEGETARIAN AND VEGAN AVAILABLE)

26

*Char siu pork, prawns, spring onion, peas, egg*

## ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

### PIZZA AND FLATBREAD

**COLLINS KITCHEN WOOD-FIRED MARGHERITA PIZZA (V, NF)** **22**  
*Napoli, buffalo mozzarella, fresh basil*

#### ADDITIONAL TOPPINGS

- *Wood-fired mushroom* **3**
- *Kalamata olives* **3**
- *Jalapeños* **3**
- *San Daniele prosciutto* **4**
- *Salami* **4**
- *Ham* **4**
- *Prawns* **5**

**GRILLED FLATBREAD WITH TRIO OF HOUSE-MADE DIPS** **24**

- *Smoky eggplant*
- *Roasted capsicum and feta*
- *Tzatziki, dill (V)*

### SIDES

**MIXED LEAF SALAD (VG, GF, EF, DF, NF, H)** **10**  
*House-made dressing*

**CABBAGE SLAW (V, GF, EF, NF)** **10**  
*Mint, Tuscan kale, parmesan cheese, olive oil, lemon*

**SEASONAL GREEN VEGETABLES (VG, GF, EF, DF, NF, H)** **10**  
*Steamed or chargrilled, lemon and olive oil*

**WOK-FRIED ASIAN GREENS (VG, EF, DF, NF, H)** **10**  
*Garlic, soy sauce, toasted sesame*

**MASH POTATO (V, GF, EF, NF)** **10**  
*Saint David's hand-churned butter*

**CREAMED BABY SPINACH (V, NF)** **10**  
*Roasted garlic, parmesan cheese, olive oil*

**FRIED BRUSSEL SPROUTS (V)** **10**  
*Buttermilk dressing, smoked paprika, olive oil, lemon*

**MAC 'N' CHEESE (V)** **10**  
*Mepunga Gruyère*

**THICK CUT CHIPS (V)** **10**

**STEAMED RICE (V, GF, EF, DF, H)** **6**



## ALL DAY DINING MENU

Available from [11:00 AM - 11:00 PM]

### DESSERTS

<b>COCONUT PUDDING</b> (VG, GF, NF, H) <i>Mango citrus compote, toasted coconut</i>	<b>15</b>
<b>PAYLOVA</b> (GF, NF) (DAIRY FREE AVAILABLE) <i>Fresh passionfruit, passionfruit curd, vanilla cream</i>	<b>17</b>
<b>APPLE CRUMBLE</b> (GF, NF) <i>Vanilla bean ice cream</i>	<b>18</b>
<b>CHOCOLATE BROWNIE</b> <i>Coffee ice cream, chocolate sauce, crunchy walnut praline</i>	<b>18</b>
<b>NEW YORK CHEESECAKE</b> (GF, NF) <i>Fresh strawberries, berry coulis</i>	<b>17</b>
<b>CRÈME CARAMEL</b> (GF, NF)	<b>16</b>
<b>GUNDOWRING ICE CREAM (100ML)</b> <i>Chocolate, French vanilla or raspberry</i>	<b>9 EACH</b>
<b>COCOFRIO CERTIFIED ORGANIC COCONUT MILK ICE CREAM (155ML)</b> (GF) <i>Salted caramel, vanilla sticky date, hazelnut chocolate delight</i>	<b>10 EACH</b>
<b>VICTORIAN CHEESE PLATE, 50G</b> <i>Brie, washed rind, blue, cheddar or goat</i> <i>Served with quince paste, raisin toast, toasted nuts, lavosh</i>	<b>1 CHEESE   12</b> <b>3 CHEESES   30</b>

# CHILDREN'S MENU

Available from [11:00 AM - 11:00 PM]

## MAIN MEAL

### CHILDREN'S MEAL

27

*Choice of one main meal, one side and one dessert*

**CHICKEN SCHNITZEL**

**CRUMBED FISH**

**MARGHERITA PIZZA (V)**

**MINI BEEF BURGER**

**PASTA NAPOLITANA (V) (GLUTEN FREE AVAILABLE)**

## SIDES

**THICK CUT CHIPS (V)**

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

**MASH POTATO (V, GF, EF, NF)**

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

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

## DESSERT

**SEASONAL FRUIT SALAD (VG, GF, EF, DF, NF, H)**

**CHOCOLATE TEDDY BEAR MOUSSE**

**GUNDOWRING ICE CREAM, 100ML (GF)**

*Choice of chocolate, French vanilla or salted butter caramel*

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

# OVERNIGHT MENU

Available from [11:00 PM – 6:00 AM]

<b>MUSHROOM RAMEN</b> (VG, DF, NF, H) <i>King brown, shiitake, enoki, shimeji mushrooms, tofu, nori, bok choy, spring onion, mushroom broth</i>	<b>26</b>
<b>CAESAR SALAD</b> <i>Baby romaine, croutons, lardons, poached egg, anchovies, parmesan</i>	<b>18</b>
<b>'GRAND' CLUB SANDWICH</b> <i>Grilled chicken, bacon, free range egg, lettuce, tomato, mayonnaise on white toast with thick cut chips</i>	<b>24</b>
<b>COLLINS KITCHEN WAGYU BEEF BURGER</b> <i>Tomato, onion, lettuce, cheese, dill pickles, house-made sauce Served on toasted milk bun with thick cut chips</i>	<b>28</b>
<b>STEAMED DIM SUM 3PC / 6PC</b> <i>Prawn and pork siu mai Prawn har gow Mixed vegetable (V) Served with soy sauce, house-made chilli sauce</i>	<b>18 / 34</b>
<b>SPAGHETTI</b> (GLUTEN FREE PENNE PASTA AVAILABLE) <i>Choice of Napoli (V), veal and pork bolognaise Served with parmesan cheese</i>	<b>28</b>
<b>INDIAN TIKKA MASALA</b> <i>Wood-fired tandoori chicken, onion, capsicum, tomato and onion gravy, raita Served with steamed rice</i>	<b>28</b>
<b>COLLINS KITCHEN BEER BATTERED MARKET FISH</b> <i>Beer battered market fish, house-made tartare sauce, lemon, thick cut chips</i>	<b>28</b>
<b>THICK CUT CHIPS</b> (V)	<b>10</b>

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

## OVERNIGHT MENU

Available from [11:00 PM - 6:00 AM]

<b>COCONUT PUDDING</b> (VG, GF, NF, H) <i>Mango citrus compote, toasted coconut</i>	<b>15</b>
<b>CRÈME CARAMEL</b> (NF, GF)	<b>16</b>
<b>NEW YORK CHEESECAKE</b> (GF, NF) <i>Fresh strawberries, berry coulis</i>	<b>17</b>
<b>GUNDOWRING ICE CREAM (100ML)</b> <i>Chocolate, French vanilla or raspberry</i>	<b>9 EACH</b>
<b>COCOFRIO CERTIFIED ORGANIC COCONUT MILK ICE CREAM (155ML)</b> (GF) <i>Salted caramel, vanilla sticky date, hazelnut chocolate delight</i>	<b>10 EACH</b>
<b>VICTORIAN CHEESE PLATE, 50G</b> <i>Brie, washed rind, blue, cheddar or goat</i> <i>Served with quince paste, raisin toast, toasted nuts, lavosh</i>	<b>1 CHEESE   12</b> <b>3 CHEESES   30</b>

# DRINKS MENU

Available for [24-hours]

## HOT DRINKS

- Pot of freshly brewed coffee* 8  
*Long black, espresso, café latte, flat white, cappuccino, chai latte* 6  
*Hot chocolate made with premium chocolate or Milo (served hot or iced)* 6

## TEA

*English breakfast, earl grey, silver needles, sencha, organic China jasmine, chamomile, lemongrass and ginger, organic peppermint* 6

## HOME-MADE ICED TEA (GREEN TEA BASED)

*Choice of lemon, lime, strawberries or mint* 8

## SOFT DRINKS

- Coke, Diet Coke, Coke No Sugar* 6.5  
*Capi mixers and fruit sodas* 7  
*Tonic, lemonade, soda water, ginger ale, ginger beer, lemon, lime and bitters*  
*Red Bull* 9

## CHILLED JUICES (VG, GF, EF, DF, NF, H)

*Orange, apple, grapefruit, pineapple, cranberry or tomato* 6

## FRESHLY SQUEEZED JUICES (VG, GF, EF, DF, NF, H)

*Carrot, apple, orange, pineapple, watermelon, grapefruit* 10

## LEAFY GREEN JUICE (VG, GF, EF, DF, NF, H)

*Spinach, celery, apple, cucumber, mint, lemon* 12

## NATIVE JUICE (VG, GF, EF, DF, NF, H)

*Davidson plum, riberry, apple, raspberry, rhubarb* 12

## ROOT JUICE (VG, GF, EF, DF, NF, H)

*Carrot, beetroot, orange, ginger, mint* 12

## BREAKFAST SMOOTHIE (V, GF, EF, H)

*Banana, blueberry, rolled oats, yoghurt, skimmed milk, honey* 12

## AÇAÍ SMOOTHIE (VG, GF, EF, DF, NF, H)

*Açaí berries, almond milk, coconut water, blueberry* 12

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

# DRINKS MENU

Available [24-hours]

## MINERAL WATER AND SPARKLING WATER

<i>Santa Vittoria (250ml)</i>	6
<i>Santa Vittoria (1L)</i>	11
<i>Apani premium Australian mineral water (750ml)</i>	12

## BEERS AND CIDER

<i>Cascade Premium Light</i>	9
<i>Crown Lager</i>	10
<i>Coopers Pale Ale, Carlsberg, Asahi, Corona Extra, Peroni Nastro Azzuro, Peroni Leggera, White Rabbit Dark Ale</i>	11
<i>Napoleone &amp; Co apple cider, pear cider</i>	11.5

## COCKTAILS

### MOSCOW MULE 19

*Absolut Vodka, freshly squeezed lime juice, Capi ginger beer, fresh mint*

### ESPRESSO MARTINI 19

*Absolut Vodka, Kahlúa, coffee*

### BELLINI 19

*Sparkling wine, peach nectar*

### BLACK RUSSIAN 19

*Absolut Vodka, Kahlúa served on ice*

## MINIATURE SPIRITS (50ml bottles)

• <i>Bombay Sapphire Gin</i>	13
• <i>Belvedere Vodka</i>	15
• <i>Bacardi Rum</i>	13
• <i>Chivas Regal Scotch</i>	13
• <i>Jack Daniels Bourbon</i>	13
• <i>Hennessy VSOP</i>	17

### MIXERS (served along with your spirit order) 3.5

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

# DRINKS MENU

Available [24-hours]

## SPARKLING AND CHAMPAGNE

		GLS	BTL
Chandon, NV	Yarra Valley, VIC	19	79
Billecart-Salmon Brut Réserve	Mareuil-sur-Aÿ, France	29	190
Pommery Brut Royal, NV	Reims, France		185
Veuve Clicquot Ponsardin, NV	Reims, France		199
Dom Pérignon, 2009	Épernay, France		550
Louis Roederer 'Cristal', 2009	Reims, France		699

## WHITE WINE

		GLS	BTL
Babich Black Label, Sauvignon Blanc	Marlborough, NZ	16	69
Mitchelton Estate Range, Chardonnay	Central Victoria	16	75
Foxeys Hangout, Pinot Gris	Mornington, VIC	17	79

## ROSÉ

		GLS	BTL
M.Chapoutier 'Mathilda', Grenache	Yarra Valley, VIC	16	65

## RED

		GLS	BTL
Preece by Mitchelton, Pinot Noir	Yarra Valley, VIC	15	65
M.Chapoutier 'Mathilda', Shiraz	Pyrenees, VIC	16	70
Rob Dolan, True Colours, Cabernet Shiraz	Yarra Valley, VIC	17	75
Merlot			

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





# JUST FOR MUM

To order please dial [3]  
Available from [6:00 AM - 11:00 AM]

## BREAKFAST MENU

### CHILLED JUICES (VG, GF, EF, DF, NF, H)

*Orange, apple, grapefruit, pineapple, cranberry or tomato*

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

*Seasonal cut fruits*

*Choice of one from the following:*

### BAKERY BASKET

*Croissant, pain au chocolat, muffin and Danish pastry*

### TOAST (TWO SLICES)

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

*Served with butter, honey, preserves*

### CHOICE OF CEREAL

*Cornflakes, All-Bran, Nutri-Grain, Special K, Rice Bubbles, Weet-Bix, toasted granola, gluten free muesli*

*Served with full cream, soy, skimmed milk or natural yoghurt*

### BIRCHER MUESLI (V, EF, H)

*Mixed berries, toasted nut granola, toasted coconut, coconut yoghurt*

### OATMEAL PORRIDGE (V, EF) (GLUTEN FREE AVAILABLE)

*Served with sliced banana, cinnamon sugar, Backyard honey, raisins, toasted walnuts*

(V) - VEGETARIAN

(VG) - VEGAN

(EF) - EGG FREE

(NF) - NUT FREE

(GF) - GLUTEN FREE

(DF) - DAIRY FREE

(H) - HEALTHY

*In case of a specific food allergy, please notify our staff when placing your order.  
Our in-room dining culinary team will assist you with any special dietary requirements.*

**CONSUMER ADVISORY:** *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



Available from [6:00 AM - 11:00 AM]

Choice of one from the following:

**PANCAKES** (GLUTEN FREE AVAILABLE)

*Fresh cream, maple syrup, berry compote*

**TRADITIONAL WAFFLES**

*Fresh cream, maple syrup, berry compote*

**TWO FREE RANGE EGGS COOKED ANY STYLE**

*Served with a choice of toasted La Madre organic bread: sourdough, whole-wheat seven grain or gluten free*

- *Smoked salmon 2pc* (GF, EF, DF, NF, H)
- *Grilled bacon 4pc* (GF, EF, DF, NF)
- *Chicken and chive chipolata 2pc*
- *Grilled chorizo 1/2 pc*
- *Smashed avocado* (VG, GF, EF, DF, NF, H)
- *Hash browns 2pc* (V)
- *Baked beans* (V, EF, DF, NF)
- *Vine-ripened tomato 1/2 pc* (VG, GF, EF, DF, NF, H)
- *Wood-fire roasted mushrooms 2pc* (V, GF, EF, NF, H)
- *Wilted greens* (VG, GF, EF, DF, NF, H)

**EGGS BENEDICT**

*Two poached eggs, hollandaise, vine-ripened tomato*

*With a choice of ham or smoked salmon*

*Served on a toasted English muffin*

**THREE EGG OMELETTE** (EGG WHITE AVAILABLE)

*With a choice of five fillings of either ham, turkey, mushrooms, spinach, capsicum, tomatoes, spring onion, onion, jalapeños, chilli, chives, parsley, cheddar cheese, ricotta cheese*

*Served with a choice of toasted La Madre organic bread: sourdough, whole-wheat seven grain or gluten free*

**SMASHED AVOCADO ON TOAST** (V, H)

*Two poached eggs, feta, tomato kasundi, dukkah spice, herbs, lemon*

*Served with a choice of toasted La Madre organic bread: sourdough, whole-wheat seven grain or gluten free*

# JUST FOR MUM

Lunch available from [11:00 AM - 3:00 PM]

Dinner available from [6:00 PM - 10:00 PM]

## ENTRÉE

For lunch and dinner, please enjoy a choice of one entrée and one main item or a choice of one main or one dessert item.

Order for family and friends and receive a 15% discount on any items from our in-room dining menu

## SOUPS

### MARKET SOUP (V, GF, EF, H) (GLUTEN FREE AVAILABLE)

*Seasonal vegetables from our local farmers*

*Served with sourdough bread*

### PRAWN AND PORK WONTON SOUP (DF, NF)

*Char siu pork, egg noodles, Asian greens, clear broth*

## SALADS

### SUPERFOOD GRAIN BOWL (V, EF, H)

*Green beans, green peas, wild rice, red lentils, freekah, green onion, mint, coriander, parsley, toasted almonds, Persian feta, lemon olive oil, crispy shallots, whipped tahini*

### ASIAN NOODLE SALAD (DF, GF, H)

*Vermicelli noodles, house-made-pickles, lemongrass, kaffir lime, chilli, Thai basil, mint, coriander, red nam jim dressing, candied peanuts, roasted rice*

### CAESAR SALAD (GLUTEN FREE AVAILABLE)

*Baby cos, croutons, lardons, poached egg, white anchovies, parmesan*

## SANDWICHES

### HAM AND CHEESE JAFFLE (NF)

*Honey baked ham, smoked scamorza, red pepper relish, pickles*

### FRESH CUT TURKEY PANINI

*Red pepper relish, Swiss cheese, red onion, tomato, rocket*

### BLT WRAP

*Grilled bacon, mixed lettuce, tomato, mayonnaise, tortilla wrap*

## JUST FOR MUM

### MAIN

Lunch available [11:00 AM - 3:00 PM]  
Dinner available [6:00 PM - 10:00 PM]

### GRILL

#### **BUILD YOUR OWN MAIN COURSE**

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

**BEEF TENDERLOIN, 200G** (GF, EF, DF)

**TASMANIAN SALMON, 200G** (GF, EF, DF)

**FREE RANGE HALF CHICKEN** (GF, EF, DF)

### SIDES

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

*House-made vinaigrette*

**SEASONAL GREEN VEGETABLES** (VG, GF, EF, DF, NF, H)

*Steamed or chargrilled, lemon, olive oil*

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

*Garlic soy sauce, toasted sesame*

**FRIED BRUSSEL SPROUTS** (V)

*Buttermilk dressing, smoked paprika, olive oil, lemon*

**THICK CUT CHIPS** (V)

### SAUCES

- *Red wine jus* (GF, EF, DF)
- *Béarnaise* (V, GF)
- *Chimichurri* (V, GF, EF, DF)
- *Horseradish cream* (V, GF)
- *Hot English, dijon or wholegrain mustard* (V, EF, DF)

## JUST FOR MUM

Lunch available [11:00 AM - 3:00 PM]

Dinner available [6:00 PM - 10:00 PM]

### COMFORT

#### **'GRAND' CLUB SANDWICH (NF)** (GLUTEN FREE AVAILABLE)

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

#### **FALAFEL WRAP (V, EF, NF, H)**

*Whipped tahini yoghurt, pickled onion, tomato, iceberg lettuce, coriander,  
mint on wholemeal tortilla*

#### **KOREAN FRIED CHICKEN BURGER (N)**

*Asian slaw, pickled daikon, spring onion, coriander,  
sesame mayonnaise on toasted milk bun*

#### **COLLINS KITCHEN WAGYU BEEF BURGER (NF)**

*Tomato, onion, lettuce, cheese, dill pickles, house-made sauce  
on toasted milk bun*

### PASTA AND CURRIES

#### **PAPPADELLE, SPAGHETTI OR RIGATONI PASTA**

(GLUTEN FREE PENNE PASTA AVAILABLE)

*Choice of Napoli (V), veal and pork bolognaise or carbonara sauce  
Served with parmesan cheese*

#### **MALAYSIAN BEEF CHEEK RENDANG (DF, EF, NF)**

*Slow braised grass fed beef cheek, lemongrass, cinnamon, chilli,  
toasted coconut  
Served with steamed rice*

#### **INDIAN TIKKA MASALA**

*Wood-fired tandoori chicken, onion, capsicum, tomato and onion gravy, raita  
Served with steamed rice*

#### **SINGAPOREAN CURRY LAKSA (NF, H)**

*Chicken, prawns, bean curd, fish cakes, bean sprouts, hard-boiled egg,  
rice vermicelli noodles  
Served with sambal belacan, crispy shallots, coriander*

## JUST FOR MUM

Lunch available [11:00 AM - 3:00 PM]

Dinner available [6:00 PM - 10:00 PM]

### STEAMER AND WOK

#### **MUSHROOM RAMEN** (VG, DF, NF, H)

*King brown, shiitake, enoki, shimeji mushrooms, tofu, nori, bok choy, spring onion, mushroom broth*

#### **CHAR KWAY TEOW** (GF, DF, EF)

*Chinese sausage, egg, bean sprouts, tofu, garlic chives, soy sauce, flat rice noodles*

*Choice of vegetarian or beef*

#### **KUNG PAO CHICKEN** (DF, EF)

*Peanuts, capsicum, spring onion, chilli*

*Served with steamed rice*

#### **FRIED RICE** (VEGETARIAN AND VEGAN AVAILABLE)

*Char siu pork, prawns, spring onion, peas, egg*

### DESSERTS AND CHEESE

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

*Seasonal cut fruits*

#### **COCONUT PUDDING** (VG, GF, NF, H)

*Mango citrus compote, toasted coconut*

#### **CHOCOLATE BROWNIE**

*Coffee ice cream, chocolate sauce, crunchy walnut praline*

#### **CRÈME CARAMEL** (GF, NF)

#### **VICTORIAN CHEESE PLATE, 100G**

*Served with quince paste, raisin toast, toasted nuts, lavosh*