

ROOM SERVICE

- **Monday & Tuesday ONLY 5pm - 7pm, please see options below.**
- **Wednesday - Sunday you may order from our 2- or 3- course set menu**

FULL OYSTER BAR MENU

Subject to availability - please ask when placing your order

6 for \$18 / 12 for \$36

Natural / with fresh lemon

Red Wine / red wine vinaigrette, shallots & lime

Mornay / cheese, garlic, salt & pepper

Thai / thai dressing, fried onion & cilantro

6 for \$20 / 12 for \$40

Kilpatrick / Worcester sauce & bacon

Chilli / sweet chilli, lime & vodka dressing

PIZZA & OTHER

Pork Belly Bites \$21 / slaw, rice & sticky sauce

Panko Prawns \$23 / crumbed, with side salad & aioli

Cheese Board \$165 / selection of cheeses, crackers, nuts, fruits, ham, salami, smoked salmon, chocolate & your choice of house wine. Shiraz, Cabernet Merlot, Semillon Sauvignon Blanc or sparkling.

Garlic Bread Pizza \$14 / garlic butter, herbs & cheese

Hawaiian Pizza \$17 / ham, mozzarella, pineapple & red sauce

Vegetarian Pizza \$22 / tomato, mushroom, capsicum, rocket, feta, mozzarella, pesto sauce

Meatlovers Pizza \$25 / chicken, pork sausage, salami, bacon, mozzarella, BBQ sauce

\$10 room service fee applies to all orders.

Please call 6244 4800 to place your order.

Drinks also available from the main restaurant menu.

gfo - gluten free option
dfo - dairy free option
v, vo - vegetarian, vegetarian option
vgo - vegan option

BREAKFAST

8 A M - 10 A M

General Public - Saturday & Sunday ONLY.

Retreat Guests - 7 days a week

If your room includes breakfast, you may choose any item from below, along with unlimited juice & water.

Coffee & tea is additional, please check price list.

If breakfast is not included during your stay, pricing stated below.

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| Eggs (gfo/dfo) | \$17.50 |
| sourdough, 2 eggs fried, poached or scrambled & bacon | |
| Eggs Benedict (gfo/dfo) | \$19.50 |
| sourdough, spinach, 2 poached eggs & hollandaise sauce. Choose ham or bacon. + smoked salmon for \$2 | |
| Breakfast Bruschetta (v/gfo) | \$19.50 |
| sourdough, fresh mozzarella, tomato, 2 poached eggs & balsamic glaze | |
| Avocado Smash (vo, vgo, dfo, gfo) | \$20.50 |
| sourdough, mushrooms, avocado, poached egg & balsamic glaze | |
| Waffles | \$23.50 |
| Sweet : cream or ice-cream, berry compote, maple syrup Savoury : crunchy chicken & sweet and spicy potato pieces, bacon, maple syrup | |
| Yogurt & Berries (gfo/dfo/vgo) | \$17.50 |
| greek yogurt, mixed seasonal berries & fruit, honey & granola crunch | |
| Amaroo Breakfast | \$27 |
| sourdough, 2 eggs fried, poached or scrambled, pork sausage, bacon, cherry tomatoes, mushrooms, spinach, hash browns & hollandaise sauce | |

ADD TO YOUR MEAL

\$4 Each - pork sausage / bacon / salmon / 2 eggs / mushrooms / cherry tomato / avocado

\$2 - sourdough / spinach / hash brown

THE LOUNGE

O Y S T E R B A R

6 FOR \$18 / 12 FOR \$36

Natural / with fresh lemon

Red Wine / with red wine vinaigrette, shallots & lime

Mornay / with cheese, garlic, salt & pepper

Thai / with Thai dressing, fried onion & cilantro

6 FOR \$20 / 12 FOR \$40

Kilpatrick / with Worchester BBQ sauce
& bacon

Chilli / with sweet chilli, lime & vodka dressing

OYSTER SHOTS

Marinated in a Bloody Mary
mix & served with lime

2 for \$20

4 for \$36

6 for \$48



THE LOUNGE

2 COURSE \$65PP / 3 COURSE \$75PP

ENTREE

Chilli Prawns/ spring bread salad (dfo)

Soup of the Day/ fresh bread (gfo/vgo)

Black Angus / 16 hr slow cooked, mushrooms, jus, almonds (gf/dfo)

Scallops/ pea puree & diced bacon (gf/dfo)

Belly Bites/rice, slaw, sticky sauce (df)

Mushroom Bruschetta/sourdough, mushrooms, feta & truffle oil
(v/vgo/dfo/gfo)

MAIN

Strip Loin Steak/ greens, confit cherry tomato, jus (dfo/gf)

Market Fish/ roasted cauliflower puree, greens, beurre Blanc sauce (gf/dfo)

Seafood Linguine/ prawns, scallops, white wine butter sauce & chilli

Pork Belly/ red cabbage pickle, sweet potato mash, apple jus (gf)

Confit Duck Leg/ beetroot purée, ricotta gnocchi, mushroom, sauteed spinach

Chicken Breast/ with pearl cous cous, cream sauce, yuzu (dfo/gfo)

Asian Noodles/ egg noodles, seasonal vegetables, tofu, egg (dfo/v/vgo)

+ baked chicken breast \$6

+ prawns \$12

THE LOUNGE

DESSERT

Cheese Platter for 1/ cheese, crackers, fresh & dried fruit (gfo/v)

Chocolate Crepe/ hazelnut mousse, French crepe, chocolate crunch (v)

Poached Pear/ cooked in spicy, chai flavoured port, served with marscapone & matcha ice-cream (gf/dfo/v)

SIDES

Charred Bread & butter (gfo) \$6

Seasonal Veg (gf) \$8

Panfried potato & bacon (gf) \$9

Garlic Prawns (gf) \$14

DIETARY REQUIREMENTS

Gluten Free Option (gfo)

Gluten Free (gf)

Vegetarian (v)

Vegetarian/Vegan Options (vo/vgo)

Dairy Free (df)

Dairy Free Option (dfo)
