



IN ROOM MENU

ENTREE

SPICED CALAMARI (GF) \$13

Crispy calamari tossed in spice infused salt, served with salad and chilli lemon aioli

CRISPY PORK BELLY (GF) \$14

Twice cooked, fennel and coriander flavoured, served with salad, apple, and pear chutney

TANDOORI CHICKEN WINGS (GF) \$14

Crispy fried, served with salad and mint aioli

VEG PAKORAS (V, GF) \$13

Chef's choice of Indian fritters served with mango chutney

LAMB KOFTAS (GF) \$13

Traditional lamb kofta served with salad and tzatziki sauce



FROM THE GRILL

All steaks served with herb roasted chat potatoes and buttered vegetables and your choice of sauce. Choose from red wine jus, mushroom sauce, and pepper sauce.

RANGERS VALLEY WAGYU RUMP \$36

marble score 5+ (300gm)

GRASS-FED PORTERHOUSE \$36

marble score 2+ (300gm)

GRASS-FED RIB EYE FILLET \$40

marble score 2+ (350gm)

ADD GARLIC PRAWNS \$7



WE DELIVER!

To place an order, please dial on 08 8982 1827/28

\$4 Tray charge applies to every room service order.



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MAINS

TEX MEX BEEF BURGER \$24

Fried egg, arugula, onion, Egmont cheese, Mexican BBQ sauce served with beer battered fries

JAMAICAN VEG BURGER (V) \$22

Jerk spiced veg and lentil patty, rocket, tomato, onion served with sweet potato fries

GRILLED CHICKEN CAESAR SALAD \$24

Cos lettuce, anchovies, croutons, parmesan, crispy bacon, poached egg with Caesar dressing

O.A.K'S SALAD (GF, VO) \$22

Roast butternut, sweet potato, quinoa, kale, arugula, goat's cheese, toasted pumpkin seeds, Italian vinaigrette

CHURRASCO LAMB RACK (GF) \$35

Grilled lamb rack served with spice roasted red pepper and eggplant, sweet potato fries, and house made chimichurri sauce

CHICKEN CACCIATORE (GF) \$30

On a bed of truffled mash, steamed greens, and pickled salad

SPAGHETTI AGLIO E OLIO (VO) \$23

Traditional Naples style pasta tossed with mixed Italian herbs, olive oil, cherry tomato, capsicum, onion, and parmesan

ADD CHICKEN \$4

PRAWN FETTUCINE MARINARA \$30

Fettucine and prawns, tossed in bloody mary sauce, confit tomatoes, spinach, and parmesan with a drizzle of gremolata

NT BARRAMUNDI (GF) \$35

Pan seared barramundi served with saffron kipler potatoes, chunky Tunisian salsa, broccolini, and grilled lemon

CHEF'S SPECIAL CURRY \$32

Served with butter naan, rice, poppadum, and raita



Please notify our friendly staff of any allergies or intolerances.
(GF) Gluten Free | (V) Vegetarian | (VO) Vegetarian Option



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SIDES

POTATO WEDGES \$12

Served with sour cream & sweet chilli sauce

CHIPS AND GRAVY \$11

GARLIC BREAD \$9

GARDEN SALAD \$7

BEER BATTERED STEAK FRIES \$9

SWEET POTATO FRIES \$12

SEASONAL VEGETABLE \$7

Buttered and steamed

MASHED POTATOES \$7

DESSERT

CHOCOLATE FONDANT \$12

With cherry compote and vanilla ice cream

MANGO COCONUT PANACOTTA \$14

With pistachio soil, mango mint salsa, and mango ice cream

PAVLOVA \$12

With fresh berries, cream chantilly, mixed berry compote, and pistachio soil

APPLE CRUMBLE \$12

With rhubarb sauce and vanilla ice cream

STICKY DATE PUDDING \$12

With rhubarb sauce and vanilla ice cream

CHEESE BOARD \$14

Chef's assorted cheese and crackers

IN ROOM MENU

BEER AND CIDER

- Corona (Mexico) **\$8.5**
- Stella Artois (Belgium) **\$8.5**
- Blue Moon (Belgium) **\$8.5**
- Cascade Light **\$7**
- Great Northern Super Crisp **\$7.5**
- Carlton Dry **\$7.5**
- Crown Lager **\$8**
- Fat Yak Pale Ale **\$9**
- 150 Lashes Pale Ale **\$8.5**
- Stone & Wood Pacific Ale **\$10**
- Strongbow Original Apple Cider **\$8.5**
- Pressman's Apple Cider **\$9**

WHITE WINE

	150ml	250ml	Bottle
De Bortoli Semillon Sauvignon Blanc	\$7	\$10.5	\$32
Squealing Pig Sauvignon Blanc	\$9.5	\$15	\$32
McW Inherit Chardonnay	\$9	\$14.5	\$32
The Stag Chardonnay	\$11	\$17	\$32
Redbank Pinot Grigio	\$10	\$10.5	\$32
T'Gallant Pinot Gris	\$10	\$10.5	\$32
Knappstein Reisling	\$11	\$10.5	\$32
Cotes de Provence Rose	\$10	\$10.5	\$32
Not Your Grandmother's Rose	\$11	\$10.5	\$32
Jacobs Creek Moscato	\$8.5	\$10.5	\$32

WHITE WINE

	150ml	250ml	Bottle
De Bortoli Shiraz	\$7	\$10.5	\$32
Earthworks Shiraz	\$9	\$14.5	\$42
Bay of Stones Merlot	\$8	\$12.5	\$38
Church Block CSM/Shiraz	\$11	\$17	\$50
The Stag Pinot Noir	\$11	\$17	\$50
Jim Barry Cover Drive			\$65
Garden of Eden Shiraz			\$75



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SPARKLING WINE

	Glass	Bottle
De Bortoli Willowglen Brut	\$7	\$32
T'Gallant Prosecco	\$10	\$48

DESSERT WINE

	Glass	Bottle
Peter Lehman Botrytis Semillon	\$10.5	\$32
Penfolds Grandfather Rare Tawny	\$14.5	\$42



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