

ROOM SERVICE MENU

Please dial 1354 to place your order

LUNCH MENU

ALL ITEMS \$15 EACH

AVAILABLE FROM 11:30AM TO 3:00PM

CHEF'S SOUP OF THE WEEK WITH BREAD ROLL (V)

BLACK RICE & QUINOA SALAD (V)(GF)(DF)

Black wild rice, quinoa, beetroot, edamame with Yuzu dressing

CAESAR SALAD (G)(D)

Cos lettuce, bacon, poached egg, croutons, parmesan cheese, anchovies, caesar dressing

CLUB SANDWICH (G)(D)

Bacon, egg, chicken, lettuce, cheese, tomato, garlic aioli, served with a side of fries

BEER BATTERED FISH (G)

Tartare sauce, lemon wedge served with a side of fries

ANGUS BEEF BURGER (G)(D)

Lettuce, tomato, BBQ sauce, tomato relish on seeded bun, served with a side of fries

CHICKEN PARMIGIANA

Ham, house made Napolitana sauce, mozzarella cheese, served with a side of fries and salad

SPINACH & RICOTTA TORTELLINI (V)(G)(D)

Mushroom, cream and pesto

100G GRILLED STRIPLOIN

Served with a side of fries and salad accompanied with gravy

CHICKEN TERIYAKI (DF)

Steamed rice, pickled ginger topped with sesame seeds

ADD ON

Bacon \$3 | Egg \$3 | American cheese \$3

Chicken breast \$5 | Tasmanian smoked salmon \$6

Warm bread roll with butter \$3

All extra sauces on the side, additional \$3

SIDES MENU

ALL ITEMS \$9 EACH

GARLIC BREAD

BATTERED ONION RINGS

FRIES WITH ROSEMARY SEA SALT AND GARLIC AIOLI

SEASONAL STEAMED VEGETABLES

MIXED GREENS WITH BALSAMIC VINAIGRETTE

POTATO WEDGES WITH SOUR CREAM & SWEET CHILLI

DINNER MENU

AVAILABLE FROM 4PM TO 10PM

SMALL DISHES

GARLIC BREAD \$9
Add Cheese \$2

CHEF'S SOUP OF THE WEEK (V) \$15
Served with warm ciabatta bread roll

BLACK RICE & QUINOA SALAD (GF)(DF) \$20

Black rice with quinoa, diced beetroot, edamame beans Tasmanian smoked salmon and Yuzu dressing

Add chicken breast \$5

Add grilled prawn \$6

CAESAR SALAD (G) \$22

Baby cos lettuce, pancetta crisp, anchovies, herb crostini, poached egg, shaved parmesan cheese and house made Caesar dressing

Add chicken breast \$5

Add grilled prawn \$6

Add smoked salmon \$6

CHICKEN KARA-AGE \$15

Japanese style fried chicken with siracha mayonnaise

ALL-TIME CLASSICS

CLUB SANDWICH (G)(D) \$19

Chicken breast, tomato, fried egg, grilled bacon, lettuce, American cheese, garlic aioli on thick toast bread served with a side of fries

FISH & CHIPS (G) \$26

Amber ale beer battered whiting fillet, mix lettuce, lemon wedge & tartare sauce served with a side of fries

OAK & VINE ANGUS BEEF BURGER (G) \$23

Grilled 180g Angus beef burger on seeded brioche bun, American cheddar cheese, garlic aioli, lettuce, onion rings, tomato, gherkins served with a side of fries

CHICKEN PARMIGIANA (G)(D) \$25

Crumbed 250g chicken breast topped with smoked Virginia ham, house made Napolitana sauce, mozzarella

Cheese served with fries & salad

ROASTED PUMPKIN RAVIOLI (V)(G) \$27

Handmade fresh ravioli filled with roasted pumpkin, pecorino & ricotta cheese with Napolitana sauce

VEGETARIAN RED THAI CURRY (GF) \$26

Asian greens cooked in a mild spice red curry sauce served with jasmine rice

Add chicken \$4 | Add prawns \$6

FROM THE GRILL

All grilled items are served with mash potatoes and your choice of either red wine jus or peppercorn sauce or hollandaise sauce.

O'CONNOR PASTURE FED RIB -EYE 350G \$45

From the Gippsland Region of South East Victoria

O'CONNOR PASTURE FED PORTER HOUSE 300G \$38

From the Gippsland Region of South East Victoria

LEMON AND HERB SPATCHCOCK \$34

GRILLED SALMON FILLET \$36

MARKET FISH OF THE DAY MARKET PRICE

Please enquire with your friendly staff about the fish of the day.

Add Prawns \$6, Calamari \$5

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ACCOMPANIMENTS

ALL ITEMS \$9 EACH

Battered Onion Rings

Fries with rosemary seasalt and garlic aioli

Seasonal steamed vegetables

Mixed greens with balsamic vinaigrette

Potato wedges with sour cream & sweet chilli

12 INCH STONE BAKED PIZZA

ALL PIZZA BASES CONTAIN GLUTEN

CHEESE \$16

PEPPERONI \$21

Salami & cheese

HAWAIIAN \$21

Pineapple, ham & cheese

MEAT LOVERS \$21

Salami, bacon, ham, chicken & BBQ sauce

VEGETARIAN \$21

Mushroom, olives, grilled vegetables

KIDS MENU \$12^{EA}

AVAILABLE FROM 11:30AM TO 10:00PM

FISH FINGERS AND CHIPS

CHICKEN NUGGETS AND CHIPS

PENNE PASTA WITH HOME MADE NAPOLITANA SAUCE

PENNE PASTA BOLOGNESE

GRILLED CHICKEN WITH MASH POTATOES

DESSERT

AVAILABLE FROM 11:30AM TO 10:00PM

WARM CHOCOLATE FONDANT \$14

Rich chocolate molten centre served with berry coulis & vanilla chai ice cream

APPLE CRUMBLE TART (G) \$14

Warm apple crumble tart served with salted caramel ice cream

NEW YORK CHEESECAKE \$14

New York baked cheese cake served with berry coulis

CHEESE PLATE \$23

Selection of Regional Victorian farm house cheese served with dried muscatel, kurrajong lavosh, quince paste and a shot of port wine

Tarago Gippsland brie 30g

Milawa blue 30g

Warrnambool Cheddar 30g

FAIRY HILLS ICE CREAM \$5.5 PER SCOOP

Award winning locally made ice cream and sorbet from Ivanhoe North Eastern Suburb of Melbourne Victoria

Macadamia (GF)

Gold Medal Royal Melbourne Fine Food Award

Coconut (GF)

Gold Medal Royal Melbourne Fine Food Award

Salted Caramel (GF)

Silver Medal Royal Melbourne Fine Food Award

FAIRY HILLS SORBET \$5.5 PER SCOOP

Dark Chocolate (GF)(DF)

Mixed Berry (GF)(DF)

ICE CREAM & SORBET TOPPINGS \$1^{EA}

Boba Lychee/popping pearl

Chia Seed

100's & 1000's

ASK OUR FRIENDLY STAFF FOR ICE CREAM AND SORBET OF THE WEEK

Please advise our friendly staff of any allergies or dietary requirements you may have.

G: Gluten | GF: Gluten Free | V: Vegetarian

D: Dairy | DF: Dairy Free