

# Room Service Menu

## Entree

### CALAMARI (*gf*) \$22

Pan or deep-fried marinated calamari served on a bed of baby cos lettuce, herb leaves and cucumber salad drizzled with sweet chili sauce. Served with caramelized lime.

### PORK RIB BITES \$20

Garlic battered pork rib bites served with fresh apple salsa and chili jam.

### ROASTED CAULIFLOWER (*v*) (*gf*)

*Entrée:* \$18      *Main:* \$29

Cauliflower florets tossed in olive oil and mild harissa. Roasted and served with honey-tahini dip.

### BURRATA BRUSCHETTA (*v*) \$16

Crisp baked sourdough topped with creamy burrata cheese, cherry tomato, fresh julienne basil leaves and drizzled with olive oil and balsamic glaze.

## Main

### ORANGE CHICKEN (*gf*) \$38

Crispy rice flour-coated chicken pieces, smothered in tangy orange sauce, sprinkled with toasted sesame seeds, and fried crispy leeks. Served with rice and bok choy.

### FISH & CHIPS \$35

Pan-fried or tempura battered barramundi fillet served with chips or mashed potato and garden salad or steamed vegetables, lemon wedge and garlic aioli or tartare sauce.

### LAMB SHANK (*gf*) \$34

Slow cooked lamb shank in port wine, vegetables, and herbs served with mashed potato and steamed seasonal vegetables sprinkled with gremolata.

## CHEESEBURGER \$27

Grilled cheeseburger topped with lettuce, home made tomato chutney, sliced tomato, sliced beetroot, gherkins, bacon, cheese and fried egg. Served on a brioche bun with chips and tomato sauce.

## “PILBARA ROOM” CLUB SANDWICH \$27

Grilled club sandwich with mayo, lettuce, avocado, chicken, bacon, cheese, and egg.  
Served with chips and tomato sauce.

## From the Grill

Choice of MSA (Meat Standards Australia) beef primal cuts cooked to your liking served with seasonal vegetables & a choice of smashed potatoes or chips.

**300g SIRLOIN \$43**

**200g EYE FILLET \$48**

**350g T BONE \$46**

**Add garlic prawns \$8**

Sauces: red wine jus, roasted garlic, brandy-green peppercorn, mushroom and creamy parmesan mustard sauce.

## Sides

Lychee Orange Salad \$10

Roquette, Fennel & Pear Salad (gf) \$10

Steamed Seasonal Vegetables tossed in Olive Oil(gf) \$10

Bowl of Hot Chips with Tomato Sauce \$9

Smashed Baby Potatoes \$7

Steamed White Rice (gf) \$7

# For the Little Ones

(12 yrs and under)

Spaghetti meatballs with garlic bread \$17

Cheeseburger with cucumber and sliced tomato. Served with hot chips and tomato sauce \$17

Orange Chicken with rice \$17

Ham & cheese grilled sandwich. Served with hot chips and tomato sauce \$15

Two scoops of vanilla bean gelato with chocolate or caramel sauce and sprinkles \$7

## Dessert

### APPLE CRUMBLE \$18

Baked apple crumble, topped with crumbled feta, chopped cranberries and walnut, drizzled with honey and served with vanilla bean gelato.

### CHOCOLATE MOUSSE (v) \$16

Luxurious, velvety and rich (dairy free) chocolate mousse, served with house-made cashew nut and coconut brittle.

### CREME BRULEE (gf) \$16

Classic French custard topped with crunchy caramel, mixed berry compote and pistachio gelato.

### STICKY DATE \$18

Rich warm sticky date pudding with butterscotch sauce, whipped cream and vanilla bean gelato.