

DINNER MENU

(available 5:00pm-9:00pm)

ENTRÉES

MUSSEL POT \$27

marinara sauce, cream, garlic, chopped parsley, garlic bread

VENISON CARPACCIO \$25 GF/DF

seared venison loin (rare), soy sesame dressing, egg yolk, capsicum puree

GRILL

MARKET FISH \$42 GFO

w/ salsa verde

PRAWNS \$43 GFO

w/ sourdough & pil pil sauce

300G CHAR GRILLED CHICKEN \$38

w/ peri-peri sauce

350G LAMB RUMP \$47 GF/DF

w/ red wine jus & chimichurri

500G PORK RIBS \$49

w/ bourbon BBQ sauce & chimichurri

250G SIRLOIN STEAK \$42 DF

w/ jus & chimichurri |

ENJOY ONE COMPLIMENTARY SIDE OF YOUR CHOICE WITH YOUR GRILL

steak cut fries, mashed potato, grilled seasonal greens, kumara chips, garlic bread, savory rice, parmesan and rocket salad

\$10 PER EXTRA SIDE DISH | \$7 PER EXTRA SAUCE

DESSERTS

STICKY TOFFEE PUDDING \$15

vanilla bean ice-cream, custard, dehydrated berries

NEW YORK BAKED CHEESECAKE \$15

caramel crumb, rhubarb compote, apple cider gel

THROUGH THE NIGHT

(available 9:30pm-6:30am)

SNACK PLATTER \$25 v

mediterranean marinated kalamata olives, veg crisps, smoked paprika tortilla chips, creamy cheddar cheese dip and micro-herb garnish

BUTTER CHICKEN CURRY \$30

served with steamed basmati rice, garlic naan bread

DEEP FRIED TOFU CURRY \$28 v

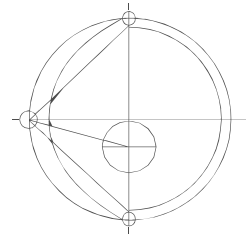
served with steamed basmati rice, garlic naan bread

SOUP OF THE DAY \$14 v/GFO

delicious veg soup, quinoa, house made croutons, olive oil and fresh herbs

PAVLOVA \$15 GF

kiwifruit and granadilla salsa, chantilly cream



OBSERVATORY

RESTAURANT & BAR

IN-ROOM DINING MENU

To place your order dial 7260. Please allow up to 45 minutes for delivery of your order.

\$5 room delivery fee applies for all room services

BREAKFAST

(available 6:30am-10:00am)

JUICES \$4.5

orange, pineapple, apple, cranberry

CEREALS \$6

cornflakes, weetbix, muesli, rice bubbles
served w/ full, trim, soy or almond milk
(GFO)

TOASTS & PRESERVES \$6

white, wholemeal or ciabatta served w/
selection of preserves
(GFO)

HEALTHY FRUIT CRUNCH \$10

layered fruit salad, yoghurt, toasted muesli

BREAKFAST PLATTER \$19

platter of yoghurt, fresh fruit salad,
croissants, pastries, toast, served
w/ jams & butter

EXPRESS BREAKFAST \$14

eggs any style w/ toasted ciabatta

ADD SIDES \$4 each

bacon, hash browns, grilled tomato, sausages,
mushrooms, baked beans

BIG BREAKFAST \$23

eggs any style, grilled tomato, hash browns,
breakfast sausages, crispy bacon,
baked beans, toasted ciabatta

OMELETTE \$20

three egg omelette served w/ ciabatta
choose your fillings:
tomato, ham, onion, cheese, mushroom,
spinach (GFO)

EGGS BENEDICT \$18

english muffin, wilted spinach, poached eggs,
hollandaise sauce

ADD bacon \$5 or salmon \$6

HOT BEVERAGES

POT OF TEA \$4

english breakfast, earl grey, peppermint,
green tea, lemon & ginger

FILTER COFFEE \$4

BARISTA COFFEE

from \$4

V – VEGETARIAN, DF – DAIRY FREE, GF – GLUTEN
FRIENDLY, GFO – GLUTEN FREE OPTION AVAILABLE,
VEG - VEGAN

BAR CLASSICS

(available 5:00pm-9:30pm)

SNACK PLATTER \$25 v

mediterranean marinated kalamata olives,
veg crisps, smoked paprika tortilla chips,
creamy cheddar cheese dip

MINI BURGER PLATTER \$25

three mini burgers - beef, lamb and chicken, served on
a toasted bun with our signature burger sauce,
lettuce and swiss cheese

SEAFOOD BASKET TO SHARE \$48

battered line fish, salt & pepper squid, marinara mussels,
garlic butter grilled prawns, fries, tartare sauce, lemon
wedge, mini side salad

BUTTER CHICKEN CURRY \$30 GFO

served with steamed basmati rice, garlic naan bread

DEEP FRIED TOFU CURRY \$28 v/GFO

served with steamed basmati rice, garlic naan bread

CAPRESE SALAD \$24 v/GF

heirloom tomatoes, buffalo mozzarella, tomato
dressing, olive oil gel, balsamic glaze and confetti of
fresh sweet basil

SOUP OF THE DAY \$14 v/GFO

delicious veg soup, quinoa, house made croutons,
olive oil and fresh herbs

GARLIC BREAD \$14 v

toasted sourdough, confit garlic parsley butter

RUSTIC CUT FRIES \$12 v/GF

served with aioli & ketchup

SEASONED WEDGES \$15 v/GF

served with sour cream & sweet chili sauce

VEGETARIAN

BEETROOT CARPACCIO v/GFO

\$22 ENTREE/\$30 MAIN

balsamic truffle glaze, goats cheese spheres,
orange segments, microgreen salad

PASTA OF THE DAY \$32 v

freshly made veg pasta, please ask your waiter

BEVERAGES

A full range of beer, wine, cocktails, spirits,
liqueurs and non-alcoholic beverages are
available between 5:00pm-10:00pm,
please contact the Club Bar
(7246) for more options.