

IN ROOM SUMMER DINING MENU

A little something
to keep you going.

ROOM SERVICE

Breakfast | Served between 6:30 AM - 10:30 AM

BREAKFAST

QT BREAKFAST (GFO)	27
Eggs to your liking, pork sausages, potatoes, mushrooms, baked beans, bacon, and tomato	
PANCAKES (V)	24
Chocolate mousse, berry and apple compote, maple syrup, toasted almonds, and bananas	
EGGS BENNY (GF, V)	25
Ciabatta, spinach, hollandaise, poached egg, and your choice of bacon, ham, halloumi, or salmon	
FULL FLARE BUFFET	38
Includes all continental, hot buffet, and barista coffee options	

SNACKS

CHEESE GARLIC FOCACCIA (V)	10 Half	18 Full
Olive oil and beetroot hummus		
HONEY BAKED DOUBLE CREAM BRIE	15	
Honey, rosemary, and crostini		
CAULIFLOWER BITES (V, DF)	17	
Paprika aioli		
HALLOUMI STICKS (V)	17	
Chunky tomato salsa		

PIZZAS

Deep Dish 22cm - Our pizza kitchen operates independently; pizzas will come out as they are ready.

GOD FATHER	25
Pepperoni, cheese, and pizza sauce	
HAWAIIAN	29
Ham, pineapple, tomato, bacon bits, cheese, and pizza sauce	
KIWI AS	29
Brie, chicken, and cranberry sauce	
MEAT LOVER	25
Pepperoni, beef steaks, bacon, cheese, pizza sauce, and BBQ sauce	
HEALTHY BEE (V)	29
Halloumi, mushrooms, cheese, pesto, and pizza sauce	

ENTRÉES

CREAMY PERI-PERI PRAWNS AND CIABATTA	22
KARAAGE CHICKEN (GFO) Gochujang BBQ and Japanese ranch	24
SOUP OF THE DAY (GFO) Crispy onion, parmesan, and garlic bread	16
CAESAR SALAD (GFO) Grilled chicken, parmesan, bacon, egg, crostini, and traditional dressing	25
SALT AND PEPPER SQUID Spicy mayonnaise	19

MAINS

MERINO LAMB SHANKS Bacon and onion mash, roasted sumac carrots, whipped feta, and gravy	42
300 G ANGUS BEEF RIB EYE (GF) Grilled asparagus, chimichurri sour cream, and jus	44
PUMPKIN RICOTTA RAVIOLI (V) Mushroom, spinach, cherry tomatoes, pumpkin seeds, and cream	36
CRISPY CHICKEN BURGER Bacon, pineapple, chunky salsa, cos, aioli, and fries	25

SIDES

SKIN ON FRIES (V) Parmesan and tomato sauce	12
MAPLE AND SUMAC CARROTS (V, GF) Harissa, feta, and pepita seeds	12
SOY AND HONEY GLAZED BROCCOLINI, AND ASPARAGUS (V, GF, DF)	12
MASH POTATO, CRISPY ONION, AND GRAVY (V)	12

DESSERT

PAVLOVA (V) White chocolate crème anglaise, strawberries, Oreo crumbs, and vanilla ice cream	16
CRÈME BRÛLÉE (V) Vanilla Chantilly, berries, and five spice pineapple	16
LAVA CAKE (V) Mango sorbet, chocolate mousse, and walnut	16

OVERNIGHT

PIES

BUTTER CHICKEN PIE	25
Fries and tomato sauce	
STEAK AND CHEESE PIE	25
Fries and tomato sauce	
FETA ROLL (V)	25
Fries and tomato sauce	
FRIES	12
Parmesan and tomato sauce	

PIZZAS

GOD FATHER	25
Pepperoni, cheese, and pizza sauce	
KIWI AS	29
Brie, chicken, and cranberry sauce	

DRINKS

COFFEE

Short Black	4.5
Long Black	5
Mochaccino	6
Flat White	6
Latte	6
Cappuccino	6
Hot Chocolate	6

NON-ALCOHOLIC

Juices	6
Soft Drinks	7
Tonic Water	7
Soda Water	7

WINE

Please ask our restaurant team for the current selection of local and international wines.

TEA

English Breakfast	5
Earl Grey	5
Peppermint	5
Darjeeling	5
Chamomile	5
Green	5
Lemon and Ginger	5

BEERS

Our restaurant team can advise you of the current selection of tap and bottled beers.

COCKTAILS & SPIRITS

Our cocktail list changes seasonally. Please ask our team for the current selection and spirit list.

