

**A \$10 tray charge
applies for all room
service orders**

*** Sides ***

Garden Salad	13
Locally grown market Vegetables	14
Roast potatoes	12
Mash potatoes	12
Seasoned wedges	12
Fries & aioli	12

To Start With

Homemade bread with herb butter – 14

Insalata Caprese (v, gf) - 20

Classic with cherry tomatoes, rocket & pesto

Arancini (v) - 19

On arrabiatta topped with parmesan cheese

Red earth & low tide (gf, df) - 22

*Octopus terrine, beetroot, onion relish, jalapeno,
Radish watercress salad, with lemon & chilli dressing*

Mains

Gardeners Pie (v, gf) - 32

Oven baked vegetable stew topped with potato puree & parmesan cheese

Fish of the day (gf, df) – 43

En pappillote with capsicum, garlic confit, olives & local vegetables

Marinated Chicken Breast (gfo) – 40

Sous vide on polenta cake, ratatouille

From the Grill

*Items from the grill are served with a side of market vegetables & red wine jus &
choice of potato: garlic mash, kumara or seasoned wedges*

Rib eye steak 250gr (gf) – 58

BBQ pork ribs (gf) – 44

Pasta, create your own

Choose your pasta preference

***Pasta Pappardelle, *Pasta Linguini, *Pasta Spaghetti**

And select your preferred sauce

***Pesto – 30, *Seafood marinara – 34, Bolognaise – 34**

Add preferred protein

***Smoked salmon – 8, *Chicken – 6, *Shrimps – 8**

Desserts

Chef Cabriana's caramel chaos - 25

Toffee whipped cream, macrons, mini cheesecake, profiteroles, pavlova

(GF)-Gluten Free, (Veg)-Vegetarian, (Df)-Dairy Free, (Vg)-vegan

Please let your server know, if there is any other allergies or dietary requirements