

BREAKFAST (7 DAYS / 7AM – 11AM)

*Hotel guests with breakfast included, have a choice of one breakfast & one beverage

Toast, butter, jam	8
Selection of fresh pastries (available at the Atrium coffee counter)	6
Bacon & egg pitta roll, tomato ketchup	10
Toasted granola, nuts, seeds, grains, fruits, coconut yoghurt	15
Oat porridge, banana, cinnamon, turmeric	12
Corn fritters, tomato relish, poached egg	15
Gingerbread pancakes, apple compote, vanilla ricotta	15
Eggs on toast	10
Omelette, smoked ocean trout, sunflower seeds, za'atar	16
Grilled semolina flatbread, greens, soft scrambled eggs, dukkah	16
Pitta bread, pumpkin hummus, spiced chickpeas, kale, pine nuts	16
Cracked freekeh pilaf, eggplant, peppers, tomatoes, sumac yoghurt	16

ADD ONS

Poached egg	4	Avocado	6
Smoked bacon	4	Smoked ocean trout	6
Lamb merguez sausage	5	Fresh cold pressed juices	5

LUNCH (THURSDAY – SUNDAY / 12PM – 3PM)

SMALL

* Pitta bread	6
* Hummus	6
* Eggplant zaalouk, spiced fish crackers	10
* Lamb pastilla, fig chutney, chilli sauce	14

SANDWICHES

* Fried egg, bacon, tomato ketchup – pitta pocket	10
* Proscuitto, buffalo mozzarella, tomato, basil – pitta pocket	12
* Wood fired chicken, avocado, butter lettuce, pickles – pitta pocket	12

VEGETABLES

* Gem leaves, herbs, Moroccan dressing	12
Heritage carrots, carrot top harissa, za'atar seeds	16
Jewelled cracked freekeh pilaf	14
Coal roasted butternut pumpkin, dukkah	14
Graffiti eggplant, mussels, spicy sausage, fennel	16

NOT VEGETABLES

Spiced merguez sausage, proscuitto, tomato, egg, mozzarella flatbread	18
Zucchini, roasted garlic, manchego flatbread	18
King prawn skewers, chilli, roasted garlic alioli	18
* Wagyu beef, coriander, cumin, fermented chilli skewers	18
* Haloumi & mixed peppers skewers	18
Grilled 'market fish,' zhoug, cucumber, yoghurt	MP
BBQ 300g rump cap, cipollini onion, harissa butter	35
Moroccan tagine of Flinders Island lamb shoulder, prunes, sesame, pilaf, smoked yoghurt, (for two)	70

SWEETS

Chocolate mousse, rosewater jellies, hazelnut crackle	14
Wood- fired baked cheesecake, quince, gingerbread Ice cream(allow 12 minutes)	14
* Cheese, spiced fruits, crackers	15, 20 , 25

- Can't decide? Let it reign for \$60 pp
* Available from 12pm – 7 days
10% surcharge applies on all public holidays



WINE

Ruinart Brut Champagne, NV Reims 24
 Chandon Blanc de Blancs NV, Yarra Valley VIC 12

Miceli 'Iolanda' Pinot Grigio, 2017 Mornington Peninsula VIC 14
 Chateau du Cleray Muscadet sur Lie, 2017 Sevre et Maine France..... 13
 Mitchelton 'Blackwood Park' Riesling, 2017 Nagambie VIC 10
 Tenuta di Corte Giacobbe Soave, 2017 Veneto Italy 13
 Etz Gruner Veltliner, 2016 Kamptal Austria 14
 Gotas de Mar Albarino, 2016 Rias Baixas Spain 13
 Wood Park Chardonnay, 2018 Beechworth VIC 15

Preece Grenache Rose 2018, Nagambie VIC 10

LongLine Albright Grenache, 2015 McLaren Vale SA 13
 Sauvion Chinon 'Les Roches Cachees', 2016 Loire France..... 15
 Mitchelton Shiraz, 2016 Nagambie VIC 11
 Terrazas de los Andes Reserva Malbec, 2017 High Mendoza Argentina..... 16
 Tiki Estate Pinot Noir, 2018 Waipara Valley NZ. 14
 Menhir Salento N° Zero Negroamaro, 2014 Puglia Italy 15
 Koerner 'La Korse' Sangiovese Blend, 2018 Clare Valley SA. 12

Marcarini Moscato d'Asti, Piedmont Italy 10
 Mitchelton Botrytis Riesling, 2017 Nagambie VIC 14
 Dalva Dry White Reserva Port, Douro Portugal. 11
 Diznoko Kesoi Szuret Furmint, 2016 Tokai Hungary 16



BEER

Trumer Pilsner 13
 Kosciuszko Pale 11
 Little Creatures Rogers Amber 9
 Little Creatures Elsie WA Ale 12
 The Hills Apple Cider 10

COCKTAILS

ONE 18
 Vodka, Lemon Juice, Ginger Syrup, Earl Grey Tea, Mint

TWO 18
 Vodka, Lime Juice, Lemongrass Syrup, Egg White, Lemon Bitter

THREE 18
 Patron Silver, St Germain, Aperol, Grapefruit Juice, Basil

FOUR 18
 Vodka, Grapefruit Juice, Lime Juice, Thyme Syrup

FIVE 18
 Bourbon, Aperol, Amaro Averna, Lemon Juice

SIX 18
 Gin, Orange Juice, Lime Juice, Fresh Ginger, Tumeric, Cinammon, Chilli

SEVEN 18
 Aperol, Apricot Brandy, Pimm's, Lemon Juice, Sugar Syrup, Cucumber, Mint, Tonic Water

P.D.R.