

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
Brioche french toast, ricotta, spiced berries, mint	15
Eggs on toast	10
Omelette, smoked ocean trout, sunflower seeds, za'atar	16
Grilled semolina flatbread, kale, soft scrambled eggs, dukkah	16
Winter greens, zucchini, goats curd, rye toast	16
Braised mushrooms, lentils, fried egg, sourdough	20

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
* Raw kingfish, red chilli, preserved lemon, sorrel	18

SANDWICHES

* Fried egg, bacon, tomato ketchup – pitta pocket	10
* Braised lamb, curry sauce, pickles, shallots – 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	15
Jewelled cracked freekeh pilaf	15
Coal roasted butternut pumpkin, dukkah	15
Graffiti eggplant, mussels, spicy sausage, fennel	15

NOT VEGETABLES

Fiocco, buffalo mozzarella, basil 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
Braised beef short rib, green chilli sauce, sunflower seeds	32
Moroccan tagine of Flinders Island lamb shoulder, prunes, sesame, pilaf, smoked yoghurt, (for two)	70

SWEETS

PDR chocolate & coconut tart	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

Veuve Clicquot 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

Keith Brien Mataro Shiraz, 2005 Central VIC 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

Rob Hall Cabernets, 2016 Yarra Valley VIC 13

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

White rum, Pomegranate, Dill, Fernet Branca

TWO..... 18

Vodka, Lime, Lemongrass , Egg White, Lemon Bitter

THREE..... 18

Gin, St Germain, Strawberries, Thyme, Honey, Lemon, Sparkling Wine

FOUR..... 18

Coconut Infused Vodka, Creme De Mure, Lime, Egg White

FIVE..... 18

Tequila, Domaine De Canton, Lemon, Ginger, Red Wine

SIX..... 18

Gin, Orange, Lime, Fresh Ginger, Tumeric, Cinammon, Chilli

SEVEN..... 18

Aperol, Apricot Brandy, Pimm's, Lemon , Cucumber, Mint, Tonic Water

P.D.R.