

## BREAKFAST (7 DAYS / 7AM – 11AM)

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

|  |    |
|--|----|
| Selection of fresh pastries – available at atrium counter .....                      | 8  |
| Toast – sourdough, rye, multigrain with butter & jam.....                            | 10 |
| Eggs on toast – eggs your way on sourdough toast.....                                | 12 |
| Bacon & egg pitta roll – smoked bacon, fried egg, tomato ketchup, aioli.....         | 14 |
| Corn fritters – poached egg, tomato relish, corn salsa, leaves.....                  | 20 |
| Semolina flatbread – kale, labneh, soft scrambled eggs, za'atar seeds.....           | 21 |
| Breakfast bowl – beans, kale, zucchini, avocado, freekah, beetroot pickled egg.....  | 19 |
| Granola bowl – coconut yoghurt, berry compote, mandarin, almond milk, mint.....      | 18 |
| French toast – croissant loaf, vanilla ricotta, caramelised banana, maple syrup..... | 19 |
| Avocado toast – avocado, hummus, almond dukkah, house focaccia .....                 | 21 |
| Four egg omelette – smoked ocean trout, feta, fennel, sunflower seeds .....          | 21 |
| Porridge – turmeric oat porridge, raisin jam, cinnamon, nuts & seeds.....            | 18 |
| Pancakes – buttermilk pancakes, raspberry & rhubarb compote, mascarpone .....        | 19 |

### ADD ONS

|                            |   |                         |   |
|----------------------------|---|-------------------------|---|
| Poached egg.....           | 4 | Avocado .....           | 6 |
| Smoked bacon.....          | 4 | Smoked ocean trout..... | 6 |
| Lamb merguez sausage ..... | 5 | Fresh orange juice..... | 7 |

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## 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, house ketchup – pitta pocket.....                       | 14 |
| * Braised lamb, curry sauce, pickles, shallots – pitta pocket.....          | 14 |
| * Wood-fired chicken, avocado, butter lettuce, pickles – pitta pocket ..... | 14 |

### VEGETABLES

|   |                |
|---|----------------|
| * Gem leaves, herbs, Moroccan dressing.....               | 12             |
| Heritage carrots, carrot top harissa, za'atar seeds ..... | 15             |
| Jewelled cracked freekah pilaf .....                      | (S) 8.. (L) 15 |
| Spring greens, feta, sesame, chilli .....                 | 15             |
| Zucchini, roasted garlic, manchego flatbread .....        | 18             |
| Sprouting cauliflower, labna, pinenuts, raisins .....     | 15             |

### NOT VEGETABLES

|   |      |
|---|------|
| * Fiocco, buffalo mozzarella, basil flatbread .....                                     | 18   |
| Marinated chicken yoghurt, Aleppo pepper skewers .....                                  | ea.8 |
| King prawn, chilli, roasted garlic alioli skewers.....                                  | ea.9 |
| * Wagyu beef, coriander, cumin, fermented chilli skewers .....                          | ea.9 |
| * Fig & pistachio filled pepper, haloumi skewers.....                                   | ea.8 |
| Grilled 'market fish', spiced cucumber, harissa butter .....                            | MP   |
| Braised beef short rib, sweet corn, green chilli sauce, sunflower seeds .....           | 34   |
| Moroccan tagine of lamb shoulder, prunes, sesame, pilaf, smoked yoghurt (for two) ..... | 70   |

### SWEETS

|   |            |
|---|------------|
| PDR chocolate & coconut tart.....   | 14         |
| Wood-fired baked cheesecake, blackened pineapple, gingerbread ice cream (allow 12 min) .. | 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

Champagne Pommery Brut Royal, NV Reims ..... 24  
 Clover Hill Cuvee Rose NV, Tamar Valley TAS. .... 12

Karrawatta 'Sophie's Hill' Pinot Grigio, 2018 Adelaide Hills SA ..... 14  
 Chateau du Cleray Muscadet sur Lie, 2017 Sevre et Maine France. .... 13  
 Mitchelton Blackwood Park Riesling, 2018 Nagambie VIC ..... 11  
 Tenuta di Corte Giacobbe Soave, 2017 Veneto Italy ..... 13  
 Gustave Lorentz Pinot Blanc, 2017 Alsace France ..... 14  
 Gotas de Mar Albarino, 2016 Rias Baixas Spain ..... 13  
 Heart 'Victor' Chardonnay, 2018 Beechworth VIC ..... 15

Preece Grenache Rose 2018, Nagambie VIC ..... 10

S.C.Pannell Tempranillo, 2017 McLaren Vale SA ..... 14  
 Sauvion Chinon 'Dilection' Vieilles Vignes, 2015 Loire France. .... 15  
 Mitchelton Shiraz, 2017 Nagambie VIC ..... 11  
 Telmo Rodriguez 'Al-Muvedre' Tinto Monastrell, 2016 Alicante Spain ..... 13  
 Sac A Main Balinais Pinot Noir, 2018 Yarra Valley VIC ..... 14  
 Menhir Salento N° Zero Negroamaro, 2014 Puglia Italy ..... 15  
 Koerner 'The Clare' Bordeaux Blend, 2017 Clare valley SA ..... 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  
 Estrella Damm Lager ..... 11  
 The Hills Apple Cider ..... 11



COCKTAILS

ONE ..... 18  
 Gin, Solerno, Chocolate Infused Campari, Blood Orange, Chocolate Bitter

TWO ..... 18  
 Chilli Infused Tequila, Rhubarb, Mint, Cointreau, Lime

THREE ..... 18  
 Gin, St Germain, Strawberries, Thyme, Honey, Lemon, Sparkling Wine

FOUR ..... 20  
 Vodka, Sage, Pama, Cointreau, Lime, Angostura, Egg White

FIVE ..... 18  
 Aperol, Bourbon, Rosemary, Honey, Lime, Sparkling Wine

SIX ..... 18  
 Whiskey, Lemon, Cardamon, Ginger

SEVEN ..... 20  
 Grapefruit Infused Tequila, Aperol, Campari, Sweet Vermouth