

## **IN-ROOM DINING**

IN-ROOM BITES  
6AM - 11AM  
CALL IN ROOM DINING ON #FEED ME

**BREAKFAST**

<u>FRUIT PLATE</u> (GF,V) SEASONAL FRESH FRUIT SALAD	\$ 14
<u>IN TRAINING</u> (V) BIRCHER MUESLI WITH BLUEBERRIES, GOJI BERRIES, LOW FAT YOGHURT	\$ 15
<u>CHEESE OMELETTE</u> (GF,V) FREE RANGE EGGS, CRÉME FRAÎCHE, CHIVES, GRUYÈRE CHEESE	\$ 22
<u>SMASHED AVO</u> (V) SOURDOUGH TOAST, SMASHED AVOCADO, 62 DEGREE EGG, FETA, CHILLI	\$ 18
<u>FARMHOUSE BREAKFAST</u> FRIED EGG, BACON, PORK & FENNEL SAUSAGE, VINE TOMATOES, HASH BROWN, BAKED BEANS, MUSHROOMS, SOURDOUGH TOAST	\$ 25
<u>EXTRAS</u>	
STREAKY BACON	6
SMASHED AVOCADO	6
PORK & FENNEL SAUSAGE	6
HOMEMADE BAKED BEANS	6
SMOKED SALMON	6

WE STRONGLY RECOMMEND YOU EXPERIENCE THE FULL A LA CARTE  
BREAKFAST IN OUR ACCLAIMED RESTAURANT  
PASCALE BAR & GRILL.  
DIAL #HELP ME TO RESERVE YOUR TABLE.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish,  
and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs,  
we cannot guarantee that our food will be allergen free.  
(GF) - Gluten Free, (N) - Contains Nuts, (V) - Vegetarian

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**SNACKS**

<u>SOUTHERN FRIED CALAMARI</u> (N) SPICED CALAMARI, ROMESCO & NASTURTIUM	\$ 14
<u>ROAST JERUSALEM ARTICHOKE</u> (GF,V) PARMESAN CURD & PUMPKIN SEED	\$ 18
<u>EMPANADAS</u> (V) PUMPKIN, FETA & YUZU	\$ 14
<u>HAND CUT CHIPS</u> (V,GF) HOME MADE BOIS BOUDRAN SAUCE	\$ 9

**LARGE BITES**

<u>BEEF CHEEK &amp; CELERIAC</u> (GF) BRAISED WAGYU BEEF CHEEK, CELERIAC PURÉE, BEETROOT	\$ 22
<u>COCONUT CHICKEN SALAD</u> (N,GF) AROMATIC SLAW, CASHEWS, WARRIGAL GREENS	\$ 16
<u>MUSHROOM GNOCCHI</u> (N,V) WILD MUSHROOMS, HERB & CREAM SAUCE	\$ 26
<u>THE GARDEN SALAD</u> (GF) SEASONAL LEAVES WITH ROOFTOP HERBS, LEMON OLIVE OIL	\$ 12

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**CLASSICS WITH A TWIST**

THE CLUB SANDWICH

TOASTED CIABATTA, BBQ CHICKEN, CAPER MAYO, LETTUCE,  
TOMATO, EMMENTAL CHEESE, 2 FRIED EGGS,  
CRISP PROSCIUTTO, FRIES \$ 24

WOOD FIRED JOHN DORY (GF)

SAUCE VERONIQUE, WARRIGAL GREENS \$ 36

THE QT BURGER

TOASTED BRIOCHE, WAGYU PATTY, BACON, TOMATO, ICEBERG,  
TRUFFLE MAYO, GRUYÈRE CHEESE & FRIES \$ 24

STEAK FRITES (GF)

180G ANGUS RESERVE PORTERHOUSE, BÉARNAISE & FRIES \$ 38

VEGGIE BURGER (V)

MUSHROOM & PEA PATTY, TOMATO CHUTNEY, CHEESE,  
BRIOCHE & FRIES \$ 22

**SOMETHING SWEET**

THE SNICKERS (GF,N)

SNICKERS BAR, MALT ICE CREAM, SALTED CARAMEL \$ 19

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**THE JAFFLE BAR**

**BBQ CHICKEN**

SPICED CHICKEN, STREAKY BACON & MOZZARELLA \$16

**OLD SCHOOL (V)**

ROMA TOMATO & MOZZARELLA \$12

**CHARCUTERIE (N)**

SELECTION OF MIXED SMALL GOODS, PICKLED VEGETABLES,  
CHEESE, CHUTNEY & TOASTED CIABATTA \$16

**CHEESE BOARD (N)**

BRIE, BLUE & CHEDDAR, DRIED FIG, QUINCE PASTE,  
WHOLE MEAL CRACKERS \$24

**FRUIT PLATE (GF,V)**

SEASONAL FRESH FRUIT \$14

**BIRCHER MUESLI (V)**

BIRCHER MUESLI WITH BLUEBERRIES, GOJI BERRIES,  
LOW FAT YOGHURT \$15

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## BEVERAGES

### WINE BY THE GLASS

#### SPARKLING

NV MAISON MUMM 'PETIT CORDON' MARLBOROUGH, NZ	\$ 16
NV PERRIER-JOUËT 'GRAND BRUT' CHAMPAGNE, FRANCE	\$ 26

#### WHITE

2017 COOTER & COOTER RIESLING CLARE VALLEY, SA	\$ 15
2017 GREYWACKE SAUVIGNON BLANC MARLBOROUGH, NZ	\$ 16

#### ROSE

2017 FAIRBANK SHIRAZ BLEND BENDIGO, VICTORIA	\$ 15
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#### RED

2017 SIDEWOOD PINOT NOIR ADELAIDE HILLS, SA	\$ 17
2016 GRILLOT NO.2 SHIRAZ HEATHCOTE, VICTORIA	\$ 16

For a more extensive selection of wine available by the glass,  
please speak to your in room dining captain

### WINE BY THE BOTTLE

#### CHAMPAGNE & SPARKLING

##### SPARKLING WINE

NV DAL ZOTTO 'PUCINO' PROSECCO KING VALLEY, VIC	\$ 68
NV MAISON MUMM 'PETIT CORDON' MARLBOROUGH, NZ	\$ 75

##### CHAMPAGNE

NV G.H. MUMM 'BRUT' REIMS, FRANCE	\$ 135
NV PERRIER-JOUËT 'GRAND BRUT' CHAMPAGNE, FRANCE	\$ 160
2008 PERRIER-JOUËT 'BELLE ÉPOQUE' EPERNAY, FRANCE	\$ 380
2009 MOET ET CHANDON 'DOM PERIGNON' EPERNAY, FRANCE	\$ 525

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## WHITE WINE

### RIESLING

2017 COOTER & COOTER RIESLING CLARE VALLEY, SA	\$72
2017 GROSSET 'ALEA' CLARE VALLEY, SA	\$88

### SAUVIGNON BLANC & SEMILLON

2017 GREYWACKE SAUVIGNON BLANC MARLBOROUGH, NZ	\$79
2016 CULLEN SAUVIGNON BLANC/SEMILLION MARGARET RIVER, WA	\$75

### PINOT GRIS

2017 MOUNT LANGI 'VINE ROAD' PINOT GRIS, GRAMPIANS, VIC	\$69
2016 YABBY LAKE PINOT GRIS MORNINGTON PENINSULA, VIC	\$90

### CHARDONNAY

2016 YAL YAL CHARDONNAY MORNINGTON PENINSULA, VIC	\$78
2015 BILANCIA HAWKES BAY, NZ	\$96

## ROSÉ

2017 FAIRBANK ROSE SHIRAZ BLEND BENDIGO, VICTORIA	\$72
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## RED WINE

### PINOT NOIR

2017 SIDEWOOD PINOT NOIR ADELAIDE HILLS, SA	\$84
2013 CURLY FLAT MACEDON RANGES, VIC	\$140

### ALTERNATE RED VARIETALS

2015 POGGERINO 'CHIANTI' SANGIOVESE TUSCANY, ITALY	\$90
2015 MATSU 'EL PICARO' TEMPRANILLO TORO, SPAIN	\$72

### SHIRAZ

2016 CAPE BARREN 'NATIVE GOOSE' MCLAREN VALE, SA	\$65
2016 GRAILLOT NO.2 SHIRAZ HEATHCOTE, VICTORIA	\$78
2016 TORBRECK 'THE STRUIE' BAROSSA VALLEY, SA	\$130

### CABERNET SAUVIGNON & BLENDS

2014 CRAWFORD RIVER CABERNET/MERLOT HENTY, VIC	\$84
2013 BALNAVES CABERNET SAUVIGNON COONAWARRA, SA	\$99

## SWEET WINE – 375ML

2016 PRESSING MATTERS 'RS139' RIESLING COAL VALLEY, TAS	\$64
2014 DE BORTOLI 'NOBLE 1' SEMILLON RIVERINA, NSW	\$88

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## BEER & CIDER

JAMES BOAG'S 'PREMIUM LIGHT'	\$8.50
JAMES BOAGS 'PREMIUM'	\$10
PIPSQUEAK 'APPLE CIDER'	\$10
LITTLE CREATURES 'PALE ALE'	\$11
PERONI	\$10
HEINEKEN	\$10
CORONA	\$10
ASAHI	\$10

## WATER

CAPI SPARKLING / STILL 750 ML	\$8
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