

## IN ROOM DINING

Available 11am – 9pm

### BREAKFAST 6:30am – 10:00am

**Big breakfast** bacon, sausage, mushroom, hash browns, tomato and toast with your choice of eggs (fried, poached or scrambled) **25**

**Poached eggs** on toasted English muffins with hollandaise and either ham or smoked salmon **22**

**Healthy start** Bircher muesli, fresh fruit, yoghurt and orange juice **22**

### ARCURI RESTAURANT

You can also enjoy a sensational breakfast with unlimited buffet espresso coffee at Arcuri Restaurant.

Available 6:30am – 10am.

### SNACKS

**Crispy fries** with tomato ketchup (v, low in gluten, low in dairy) **15**

**Sweet potato fries** with sour cream, sweet chilli (v, low in gluten) **15**

**House garden salad** wholegrain mustard and honey dressing (v, low in gluten, low in dairy) **15**

**Toasted sourdough** with hummus, dukkha, first press olive oil (v, low in dairy) **18**

**Vegetable gyoza** (4), green onion, chilli sweet soy (v, low in dairy) **20**

**Salt 'n' pepper pork belly** wombok, coriander, mint, chilli and cashew nut salad (low in dairy, contains nuts) **20**

**Salt 'n' pepper calamari** green papaya, coriander, mint, Nuoc cham (low in dairy) **18**

**Thai beef salad** rare beef sirloin, crispy Asian style salad, chopped peanuts, lime, coriander, garlic, chilli and mint (low in dairy, low in gluten, contains nuts) **28**

**Poke bowl** Japanese style rice with wakame, edamame beans, crispy onions, pickled ginger, grated carrot, sweet pickled red cabbage, Japanese mayonnaise. Served with:

**Karaage chicken** (low in gluten, low in dairy) **26**

**Sesame crusted salmon** (low in gluten, low in dairy) **32**

**Tofu** (v) **24**

### TOASTED SANDWICHES

Freshly baked sourdough, served with fries and aioli. Low in gluten available on request.

**Classic** smoked ham and Swiss cheese **20**

**Our Club** chicken, smoked bacon, tomato, lettuce, mayonnaise (low in dairy) **24**

**Open steak sandwich** 150g sirloin, caramelised onion, Swiss cheese, beetroot relish **26**

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## MAINS

**Prime wagyu beef burger** lettuce, tomato, cheese, onion rings, thousand island dressing, crispy fries **29**

**Tempura fillet baby barramundi** with white cabbage slaw, crispy fries, tartare sauce (low in dairy) **28**

**Moroccan spiced cauliflower florets** falafel, hummus, tzatziki, flat bread (v) **25**

**Halloumi salad** with beetroot relish, rocket, parmesan and pine nut salad, balsamic glaze (v, contains nuts) **25**

**Rigatoni Bolognese** with freshly grated parmesan **24**

## PIZZA

10 inch (low in gluten on request +\$5)

**Garlic pizza bread** (v) **14**  
Confit garlic, mozzarella and cheddar cheese, chopped chives

**Margherita** (v) **23**  
Sliced tomato, bocconcini, basil pesto

**Hawaiian** **24**  
Shredded ham, pineapple, capsicum

**Four meats** **25**  
Mild salami, shredded ham, smoked bacon, cabanossi

**BBQ chicken** **25**  
BBQ sauce, mushroom, chicken, smoked bacon, charred corn

## Capricciosa 25

Mushroom, ham, olives, anchovies, parmesan

## Vegetarian balsamic (v) 24

Coriander, Spanish onion, fresh corn, cherry tomato, wild rocket, balsamic glaze

## DESSERTS

**Pistachio pavlova** with fresh strawberries and cream (low in gluten) **16**

**Chocolate & hazelnut churros** traditional Spanish doughnut with hazelnut chocolate sauce (low in dairy, contains nuts) **16**

**Seasonal fruit plate** (low in gluten, low in dairy) **16**

**Warm handmade scones** strawberry jam, whipped cream (v) **12**

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## MAIN COURSES – available 5pm – 9pm

**Pan fried duck breast** with Pak-choi, baby corn, shitake mushroom tempura, plum glaze (low in gluten, low in dairy) **40**

**Crispy skin barramundi fillet** with sweet potato & feta gratin, sautéed greens with Dijon mustard cream sauce, fresh dill, tomato (low in gluten) **42**

**Slow braised beef cheek** with garlic mash, savoy cabbage, smoked bacon (low in gluten) **40**

**Pan fried salmon** with turmeric potato, broccolini flowers, baby turnip, broad beans, chilli, salsa verde (low in gluten, low in dairy) **42**

**Seafood linguini** with soft herbs, bound in a white wine citrus cream sauce **38**

**Char grilled cauliflower steak** with roast baby pepper filled with wild mushrooms and herbs, spinach & vegetable terrine (low in gluten, low in dairy) **36**

**Roast supreme of chicken** with pea puree, duck fat potato, baby carrot with pickled grapes, tarragon jus (low in gluten, low in dairy) **38**

**250g Black Angus sirloin MB2+** served with grilled tomato, crispy fries, broccolini. Your choice of mushroom or peppercorn sauce, or garlic butter **50**

## SIDES

Smooth potato puree (low in gluten) **15**

Steamed broccolini with roast macadamia nut crumble (low in gluten, contains nuts) **15**

Rocket, pine nut and parmesan salad with salsa verde (low in gluten, contains nuts) **15**

Roast vegetables (low in gluten, low dairy, v) **15**

## KIDS MENU (All meals include a drink)

**Chicken tenderloin** with chat potatoes, peas (low in gluten, low in dairy) **16**

**Fish and chips** with fries, lemon, tomato ketchup (low in dairy) **16**

**Chicken nuggets** (5) with fries, tomato ketchup **16**

**Toasted ham and cheese sandwich** with fries **16**

**Cheeseburger slider** beef pattie, cheese, fries, tomato ketchup **16**

**Rigatoni Bolognese** with freshly grated parmesan **16**

**Mini Magnum** (low in gluten) **6**

**Fruit salad** diced seasonal Queensland fruit (low in gluten, low in dairy) **6**

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## Sparkling, Champagne & Prosecco

	G	B
Azahara Sparkling Chardonnay Pinot Noir (200ml)		11.0
Pete's Pure Prosecco, Murray Darling.	9.0	42.0
Three Vineyards Sparkling, VIC	9.5	42.0
Grant Burge Petite Bubbles Sparkling, SA	10.5	47.0
Divici di Italia Prosecco, Extra Dry	12.0	55.0
Matho Prosecco Rose, Italy		65.0
Clover Hill Tasmanian Cuvee NV, TAS		75.0
Moët & Chandon Brut Imperial NV, France		165.0
Veuve Clicquot, France		195.0

## Riesling

	G	B
Leo Buring Riesling, Eden Valley, SA	10.0	50.0
RockBare Riesling, Clare Valley, SA		49.0

## Pinot Gris & Pinot Grigio

	G	B
Grant Burge Benchmark Series Pinot Grigio, SA		42.0
Baby Doll Pinot Gris, Marlborough, NZ	10.0	47.0
Cavaliere D'Oro, Pinot Grigio, Italy		57.0
T'Gallant Cape Schanck Pinot Grigio, Morn. Pen., VIC	11.0	52.0
Dal Zotto Pinot Grigio, King Valley, VIC		57.0

## Sauvignon Blanc

	G	B
Tatachilla Sauvignon Blanc, McLaren Vale, SA		42.0
Dusky Sounds, Sauvignon Blanc, Marlborough, NZ	10.0	47.0
Baby Doll Sauvignon Blanc, Marlborough, NZ	12.0	52.0
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA		80.0

## Chardonnay

	G	B
Tatachilla Chardonnay, SA		42.0
Grant Burge Benchmark Series, SA	9.5	42.0
Fifth Leg Chardonnay, Margaret River, WA		47.0
Warramate Chardonnay, Yarra Valley, VIC	13.0	65.0
Longview Chardonnay, Macclesfield, Adelaide Hills		98.0



## Moscato and Rosé

	G	B
Deakin Estate Moscato, Mildura, VIC	9.5	42.0
Little Yering Rose, Yarra Valley, VIC	11.0	50.0
La Linea Tempranillo Rosé, Adelaide Hills, SA		55.0
Dominique Portet Rosé, Yarra Valley, VIC	11.0	55.0
Rameau d'Or Rosé, Provence, France		76.0

## Pinot Noir

	G	B
T'Gallant Juliet, Morn. Pen., VIC	11.0	52.0
Yering Station, Yarra Valley, VIC		82.0
Fickle Mistress, Marlborough, NZ	13.0	60.0
Save our Souls, Mornington Peninsula		62.0

## Tempranillo, Merlot & GSM

	G	B
One Million Cuttings Merlot, Goulburn Valley, VIC	10.0	47.0
Tar & Roses Tempranillo, Heathcote, Alpine Valleys, VIC		55.0
Squealing Pig Tempranillo, SA	10.5	55.0
Lloyd Brothers GSM, McLaren Vale, SA	10.5	53.0

## Cabernet & Cabernet Blends

	G	B
Lenton Brae Cabernet Merlot, Margaret River, WA	11.0	53.0
The Gables Cabernet Sauvignon, Coonawarra Estate, SA	13.0	62.0

## Shiraz

	G	B
Three Vineyards Shiraz, VIC	9.5	46.0
Little Berry Shiraz, McLaren Vale, SA		47.0
St Hallet Black Clay Shiraz, Barossa Valley, SA	11.0	52.0
Red Claw Shiraz, Heathcote, VIC	13.0	62.0
Two Hands Gnarly Dudes Shiraz, Barossa Valley, SA		74.0
Dominique Portet Shiraz, Yarra Valley, VIC		110.0
Kaesler Old Vine Shiraz, Barossa Valley, SA		180.0

## Dessert Wine

	G	B
Chambers Old Vine Muscat, Rutherglen, VIC (375ml)	11.0	47.0

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## BEER, CIDERS & APERITIFS

### Australian Beer

Heads of Noosa Japanese Lager	12.0
Little Creatures Pale Ale,	11.0
White Rabbit Dark Ale	11.0
Bighead No Carb Lager	10.0
Twisted Palm Tropical Pale Ale	10.0
Carlton Draught, VB, Great Northern Original	10.5
Balter Cerveza	11.0
James Boag's Premium	9.0

### Imported Beer

Birra Moretti, Asahi, Peroni Nastro	11.0
Guinness 440ml can	11.0

## COCKTAILS

<b>Mojito</b> (Choice of passionfruit, mango, strawberry or classic) A traditional mix of lime, mint, Bacardi rum, matching liqueur and a dash of sugar	24.0
<b>Piña Colada</b> Bacardi rum, Malibu, coconut milk, ice cream and pineapple	24.0
<b>Daiquiri - Mango or Strawberry</b> A refreshing blended cocktail with white rum, liqueur and your selection of seasonal fruits.	24.0
<b>Martini</b> Choice of Lychee or Espresso	24.0
<b>Passionfruit Caprioska</b> Fresh passionfruit, lime, vodka, passionfruit liqueur, and a hint of sugar	24.0
<b>Toblerone</b> Baileys, Frangelico, honey and ice cream	24.0
<b>Aperol Spritz</b> Prosecco, Aperol, soda, orange	24.0
<b>Shiraz Gin and Grapefruit Martini</b> (contains egg white) Shiraz gin, grapefruit liqueur, lemon juice, sugar syrup	24.0
<b>Te Tokelau</b> Kraken spiced rum, Malibu, lime juice and pineapple	24.0
<b>Margarita (chilli, coconut or classic)</b> Tequila, Triple Sec, lime juice and tequila or add a flavour to try something different	24.0
<b>Lady Gin</b> (contains egg white)Gin, limoncello, cranberry juice, grenadine, and a dash of sugar	24.0

## Light / Mid Strength Beer

James Boag's Premium Light	7.0
XXXX Gold Mid, Great Northern Super Crisp	8.0
Heads of Noosa 3.5%	10.0

## Non Alcoholic Beer

Heineken Zero	7.0
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## Cider / Ginger Beer

5 Seeds crisp apple cider	9.0
James Squire orchard crush	11.0
Rekorderlig strawberry & lime (500ml)	16.0
Eumundi alcoholic Ginger Beer 425ml	13

## MOCKTAILS

<b>Queenslander</b> Tropical pineapple, orange and mango blended with ice, finished with a drop of grenadine	17.0
<b>Virgin Strawberry, Coconut &amp; Lime Mocktail</b> Strawberry, coconut milk and freshly squeezed lime	17.0
<b>Virgin Mojito</b> Your choice of mango, strawberry, passionfruit or plain mojito (with soda, lime and ice)	17.0
<b>Virgin Pina Colada</b> Coconut milk, ice cream and pineapple	17.0



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