

Dinner Menu

Serving from 5:30 PM - 08:45 PM

TO SHARE

Spice Mixed Nuts (GF, DF, VE)	\$9.00
Marinated Mixed Olives (GF, DF, VE)	\$9.00
Housemade Hummus (DF, VE) Chickpeas, paprika, pita bread	\$14.00
Damper Roll (V) wattleseed butter	\$10.00
Fried Chicken Wings (6) (GF, DF) Sesame, chilli plum glaze	\$16.00
Teriyaki Beef Skewers (3) (GF, DF) With cucumber salad and Asian-style dressing	\$16.00
Grilled Loligo Squid (I) Charred seasonal vegetables, sambal, romesco sauce, cilantro oil	\$26.00
Australian Charred Tiger Prawns (A, GF) Corn, Davidson plum, lemon, fresh herbs	\$28.00

SIGNATURE MAINS

Crispy Chicken Maryland (GF, DF) Roasted seasonal vegetables, laksa sauce on the side	\$40.00
Miso NT Barramundi (A, DF) Shimeji mushrooms, Asian greens, jasmine rice, dashi broth	\$42.00
100+ Grain-Fed Porterhouse 300g (GFO) Herb butter, seasoned fries	\$45.00
Bush Spiced Kangaroo (GF) Robuchon-style potato mash, baby carrots, quandong & blackberry glaze	\$42.00
Pork Rib Cutlet (GF) Caramelised apple, creamy mustard sauce, crisp parsnip	\$40.00

Penne (GF, VE) Mushroom, shimeji, baby spinach, leek, zucchini and basil sauce	\$35.00
Eggplant Schnitzel (GF, VE) tonkatsu sauce, pearl cous-cous salad, pickle shallot	\$36.00

SIDES

Truffle Fries (V) Truffle mayo, parmesan	\$14.00
Sweet Potato Chips (V) Lemon myrtle aioli	\$14.00
Charred Seasonal Vegetables (GF, V) Lemon, garlic	\$15.00
Crispy Chat Potatoes (GF, V) Pepperberry sour cream	\$14.00
Garden Salad (GF, VE) Citrus vinaigrette	\$13.00
Baby Cos Hearts Parmesan, crispy bacon, ranch, fresh herbs, lemon	\$15.00

DESSERTS

Crème Brûlée (GF, V) Vanilla custard, fresh berries	\$20.00
Pandan Panna Cotta (GF) Coconut milk, chia seeds, local mango, green ants	\$20.00
Chocolate Dome (V) Raspberry sorbet, pistachio, rhubarb compote	\$22.00
Cheese Plate Chef's selection of cheese, brown butter, quince paste, spiced nuts	\$28.00

(A) - Australian (I) - Imported (M) - Mixed
10% surcharge applies on public holidays.
For in-room dining, a \$5 delivery fee applies.

