

**All Day Dining – 11am until 10pm daily**

Garlic and rosemary panini (V)		6.50
Herb & Cheese Turkish with pinenuts (V)		7.50
Chefs soup of the day served with freshly baked breads		12
Traditional Caesar salad with crisp baby cos, softly poached egg, pancetta and shaved parmesan (GFO)		14
with Cajun chicken or Smoked salmon		16
Thai chicken salad with crisp cabbage slaw grilled chicken, soy and honey mustard dressing		16
Steak sandwich with caramelized onion, rocket, garlic aioli and cucumber on turkish bread served with chips		18
Radisson Club Triple Deck sandwich with bacon, poached chicken, fried egg, avocado and tomato served with chips		17
Gourmet beef burger topped with bacon, relish, and cheese served with chips		16
Homemade pappardelle served with slow cooked lamb shank ragout, basil, arugula, and grana padano		
Entrée Serve		15
Main Serve		22
Grilled barramundi fillet served with buttered broccoli, coriander mash with lime and caper butter (GFO)		18
Margarita Pizza	fresh tomato, oregano, mozzarella, bocconcini and grated parmesan (V)	16
Chicago Napolitana Pizza	topped with sliced chorizo, ground beef, bell peppers, olives and tomato sauce	18
Alicante Style Chicken Pizza	slow roasted pulled chicken, spanish onion, semi dried tomato and mushrooms	18
Meatlovers Pizza	Ham, Bacon, Pepperoni, Ground Beef with caramelized onion and pineapple	21

Vegetarian V

Gluten Free GF

Gluten Free Option GFO

Dairy Free DF

***Dinner / Breads – 5pm until 10pm daily***

Garlic and rosemary panini (V)	6.50
Herb & Cheese Turkish with pinenuts (V)	7.50

***Dinner / Entrée – 5pm until 10pm daily***

Chefs soup of the day served with freshly baked breads	12
Pappardelle with lamb shank ragout, peas and grated parmesan	15
Thai chicken salad with Asian slaw (DF)	14
Herb crusted salmon, snow peas and Pomme puree with pickled daikon	16
Fried calamari sprinkled with lemon pepper, served with lime aioli and side salad (DF)	14
Charred pumpkin and asparagus risotto with parmesan cheese (V, GF)	15
Grilled halloumi, mushroom duxelle with corn croquets (V)	16

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Dairy Free DF

***Dinner / Main – 5pm until 10pm daily***

Pappardelle with lamb shank ragout, peas and grated parmesan	22
Slow braised beef cheeks with parsnips and Dutch carrots (DF, GF)	26
BBQ pork ribs with hand cut chips and garden salad (DF)	25
Lemon risotto with scallops, prawns and asparagus (GF)	24
Homemade chicken, leek and mushroom pot pie	26
Catch of the Day, mixed mushrooms, spinach and kumara mash with lemon burre blanc (GF)	26
Traditional lamb rogan josh served with saffron basmati rice, cucumber salad and pappadums	26
Pasture fed YG sirloin with buttered beans, steak fries and mustard gravy	26

***Dinner / Sides \$8 each – 5pm until 10pm daily***

Rocket and semi-dried tomato with pears, shadows of blue and walnuts  
Seasonal steamed vegetables with garlic herb butter  
Thyme and rosemary flavoured roast potatoes  
Creamy truffle mash potato

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Dairy Free DF

## ***Dessert***

Sticky date pudding with mixed berries and butterscotch sauce (V)	14
New York baked cheese cake with fresh berries and raspberry coulis (V)	14
Shortcrust French apple pie with brandy custard and fresh strawberries (V)	14
Seasonal fresh fruits with passionfruit and mint syrup (V, DF, GF)	12
Australian cheese plate with homemade lavosh crackers and fig paste—choose 3 from Willow Grove Cheddar, South Cape Brie, Gippsland Camembert, Farmhouse Dynasty Blue and Tasmanian Heritage Red Square	18

## ***Kids Menu***

Cheese macaroni balls with tomato ketchup	12
Crumbed chicken strips with chips	12
Mini beef and cheese burger with chips	12
Pulled chicken and tomato pizza	12

## ***Kids Dessert***

Vanilla ice-cream with either chocolate, strawberry or caramel topping	8
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## ***Beverage List / Wine***

	<i>BTL</i>	<i>GLS</i>
<i>with Bubbles...</i>		
NV   Stony Peak Brut, VICTORIA AU	30	6
NV   Lorimer, VICTORIA AU	38	7
NV   Piper Heidsieck, CHAMPAGNE FR	100	
 <i>Bright, Aromatic Whites...</i>		
2014   Deakin Estate Sauvignon Blanc, SOUTH AUSTRALIA AU	35	7
2014   3 Tales Sauvignon Blanc, MARLBOROUGH NZ	40	8
2014   Cool Woods Pinot Gris, SOUTH AUSTRALIA AU	38	7
2013   Windy Peak Pinot Grigio, VICTORIA AU	38	7
2014   Thorn Clarke 'Sandpiper' Riesling, SOUTH AUSTRALIA AU	40	8
 <i>Textural, Bold Whites...</i>		
2015   Stony Peak Chardonnay, VICTORIA AU	30	6
2014   Tyrrells Moon Mountain Chardonnay, HUNTER VALLEY AU	40	8
 <i>Rose...</i>		
2013   ALTA Rose, SOUTH AUSTRALIA AU	45	9

*Elegant, Refined Reds...*

*BTL GLS*

2013 | Deakin Estate Pinot Noir, SOUTH AUSTRALIA AU

35 7

2015 | Windy Peak Pinot Noir, VICTORIA AU

38 8

*Spicy, Earthy Reds...*

2014 | Stony Peak Shiraz Cabernet, VICTORIA AU

30 6

2013 | La La Land Tempranillo, VICTORIA AU

38 8

*Full, Voluptuous Reds...*

2012 | Thorn Clarke 'Sandpiper' Shiraz, SOUTH AUSTRALIA AU

40 8

2011 | Tyrrells Brokenback Shiraz, HUNTER VALLEY AU

40 8

2012 | Cool Woods Cabernet Sauvignon, SOUTH AUSTRALIA AU

38 7

2013 | Evans & Tate Cabernet Merlot, WESTERN AUSTRALIA AU

35 7

## ***Beverage List / Cocktails***

Bloody Mary	15
<i>Vodka, Lemon Juice, Worcestershire, Tobasco, Salt, Pepper and Tomato Juice</i>	
Coconut Rough	15
<i>Baileys, White Crème De Cacao, Malibu, Crushed Ice</i>	
Cosmopolitan	15
<i>Vodka, Triple Sec, Cranberry Juice</i>	
Daiquiri	15
<i>White Rum, Flavoured Liqueur, Sugar Syrup</i>	
Illusion	15
<i>Vodka, Malibu, Midori, Blue Curacao, Pineapple Juice</i>	
Long Island Iced Tea	15
<i>White Rum, Cointreau, Gin, Tequila, Vodka, Pepsi</i>	
Mai Tai	15
<i>White Rum, Dark Rum, Orange Curacao, Amaretto, Ginger Ale</i>	
Martini	15
<i>Vodka or Gin, Dry Vermouth</i>	
Margarita	15
<i>Tequila, Cointreau, Lemon Juice</i>	
Mojito	15
<i>White Rum, Lime Juice, Sugar Syrup, Mint, Soda Water</i>	

## ***Beverage List / Beer***

### *Australian Domestic Beer (Light Strength)*

Cascade Premium Light

*BTL*

7

### *Australian Domestic Beer (Full Strength)*

Pure Blonde

8

Carlton Dry

8

Crown Lager

8.50

### *Australian Craft Beer*

Lazy Yak (Pale Ale)

8.50

Fat Yak (Dark Ale)

8.50

### *Imported Beer*

Corona (MEXICO)

9

Heineken (NETHERLANDS)

9

Peroni (ITALY)

9

### *Cider*

Bulmers Original Cider

8.50

Strongbow Pear Cider

8.50



### ***Beverage List / Non-Alcoholic***

Pepsi	4
Pepsi Max	4
Solo	4
Schweppes Lemonade	4
Schweppes Ginger Ale	4
Juice by Tamarama	4
Orange, Apple, Pineapple, Mango	
Santa Vittoria Still Mineral Water (500ml)	6
Santa Vittoria Sparkling Mineral Water (500ml)	6

### ***Beverage List / Tea & Coffee***

Tea by La Maison Du The	4
English Breakfast, Earl Grey, Peppermint, Green, Lemon & Ginger, Chamomile	
Coffee by Vittoria	4.50