



● **IN-ROOM BREAKFAST MENU** ●

BEVERAGES

COFFEE, TEA, HOT CHOCOLATE.....	\$4.50
JUICE - ORANGE & APPLE.....	\$4.50
FRESH SEASONAL JUICE.....	\$7

SOMETHING SMALL

BIRCHER MUESLI(V)	\$11
fresh berries, poached peach	
FRESH SEASONAL FRUIT SALAD (V/GF)	\$10
served with Greek yoghurt	
CEREAL (V)	\$9
choice of Weetbix, Cornflakes, Nutrigrain, Coco Pops served with milk, honey	
COCA CHIA SEED PUDDING	\$11
fresh berries, poached fruits	

SOMETHING BIGGER

AVOCADO SMASH (*V)	\$20
poached eggs, feta, dukkah served on toast	
CHOICE OF EGGS (*GF)	\$14
poached, scrambled or fried served on toast	
EGGS BENEDICT (*GF)	\$21
english muffins, double smoked ham, hollandaise, poached eggs (add salmon \$4)	
OMELETTE (GF)	\$16
choice of bacon, ham, tomatoes, cheese, spinach, onion	
BIG BREAKFAST (*GF)	\$26
choice of eggs with bacon, mushrooms, tomatoes, chipolatas, hash brown	
PANCAKE STACK (V)	\$18
maple syrup, berries, vanilla ice cream	

SIDES

mushrooms (V)	sides \$4 each
chipolatas	
bacon	
hash brown (V)	
herb tomatoes (V)	
feta	

DIETARY GUIDE

(GF) gluten free (V) vegetarian
(*GF/ *V / *) can be adapted to be gluten free or
vegetarian
Please advise if you have any dietary requirements

15% surcharge on public holidays
\$5 tray service charge

**DIAL 9
TO ORDER**





DINING ● DRINKS ● EVENTS

SNACKS

OLIVES (GF)	\$9
BABA GANOUSH (V) charred sourdough	\$10
RUSTIC CHIPS aioli	\$9
SOURDOUGH grilled	\$8

SALAD

GRAIN AND ZUCCHINI	\$18
buckwheat, quinoa, brown rice, charred zucchini, crispy kale, tomatoes, mint, feta	

MEAT + SEAFOOD

CHICKEN KORMA	\$28
basmati rice, naan bread	
LAMB NOISETTE (GF)	\$36
smoked pea puree, pea shoots, peas, eschalot	
BEER BATTERED FISH	\$26
tartare, lemon, chips	
RIB EYE 300G	\$38
cos salad, mash, jus	
CHERMOULA RUBBED CHICKEN BREAST (GF) ...	\$32
sweet potato mash, charred corn, broccoli, jus	
PAN-FRIED BARRAMUNDI (GF)	\$36
mash, zucchini salad, harissa	

SIDES

RUSTIC CHIPS	\$9
aioli	
BROCCOLI (GF)	\$12
confit garlic, lemon	
COS (GF)	\$12
tomato, bocconcini, mayonnaise, parmesan	
SOURDOUGH	\$8
grilled	

DIETARY GUIDE

(GF) gluten free, (V) vegetarian,
(*GF/ *V / *) can be adapted to be gluten free or vegetarian
Please advise if you have any dietary requirements

15% surcharge on public holidays

Vegan options available on request

STARTERS

PORTARLINGTON MUSSELS	\$20
white wine, tomato broth, chilli, charred, sourdough	
CALAMARI (GF)	\$20
rocket, tartare, lemon	
ARANCINI (GF)	\$17
tomato, bocconcini, mayonnaise, parmesan	
CAULIFLOWER (GF)	\$17
slow roasted with brown butter, parmesan, romesco, mayonnaise	

PASTA

RISOTTO (GF)	\$28
zucchini, asparagus, broad beans, basil, ricotta	
SPAGHETTI	\$38
prawns, fish, pippis, chilli, garlic, white wine, cherry tomatoes	

BURGERS

WAGYU BEEF BURGER	\$28
brioche bun, mustard pickles, iceberg lettuce, cheddar, red onion, chips	
FRIED CHICKEN BURGER	\$26
brioche bun, pickled cabbage slaw, spicy mayonnaise, chips	

DESSERT

ICE CREAM	\$12
three scoops, hokey pokey, strawberry surprise, mango sorbet	
CHOCOLATE BROWNIE	\$13
berries, double cream	
LEMON MERINGUE PIE	\$16
double cream	

KIDS MENU

FISH AND CHIPS	\$9
CHEESE BURGER	\$9
SPAGHETTI NAPOLI	\$9





DRINKS LIST

SPARKLING

	GLASS	BOTTLE
JEAN PIERRE BRUT	\$9	\$38
Victoria		
6FT6 PROSECCO (V)	\$13	\$65
Geelong VIC		
AZAHARA MOSCATO	\$11	\$49
Murray Darling VIC		
MUMM GRAND CORDON		\$98
Champagne, France		

WHITE

LEGACY SAUVIGNON BLANC	\$9	\$38
Victoria		
LEURA PARK PINOT GRIS	\$14	\$68
Bellarine Peninsula VIC		
AARON AARDVARK SAUVIGNON BLANC (V)	\$12	\$55
Yarra Valley VIC		
OAKDENE CHARDONNAY	\$13.5	\$64
Bellarine Peninsula VIC		
ROCKBARE RIESLING (V)		\$59
Clare Valley SA		
VINE MIND VERMENTINO		\$59
Clare Valley SA		

RED

	GLASS	BOTTLE
LEGACY SHIRAZ	\$9	\$38
Victoria		
OAKDENE PINOT NOIR	\$14	\$59
Bellarine Peninsula		
LAMURA NERO D'AVOLA DI SICILIA DOC (V,O)	\$13	\$56
Sicily, Italy		
LA LA LAND TEMPRANILLO (V)	\$12.5	\$51
Murray Darling VIC		
JACK RABBIT SHIRAZ		\$72
Bellarine Peninsula VIC		
SNAKE + HERRING CABERNET SAUVIGNON		\$64
Margaret River WA		

ROSÉ

LEGACY ROSÉ	\$9	\$38
Victoria		
AIX		\$72
Provence, France		
6FT6 ROSÉ(V)		\$59
Geelong VIC		

BEER

	POT	PINT
FURPHY REFRESHING ALE	\$8	\$12
Geelong VIC		
KIRIN LAGAR	\$8.5	\$13
Japan		

BEER

FLYING BRICK CIDER	\$10
Bellarine Peninsula VIC	
LITTLE CREATURES PALE ALE	\$10
Geelong VIC	
WHITE RABBIT DARK ALE	\$10
Geelong VIC	
HEINEKEN	\$10
Netherlands	

IRON JACK	\$9
Australia	
IRON JACK SUPER CRISP	\$9
Australia	
HAHN PREMIUM LIGHT	\$7
Australia	
HEINEKEN 0	\$7
Netherlands	

WINE GUIDE

((V) Vegan
(O) Organic

15% surcharge on public holidays

COCKTAILS

ESPRESSO MARTINI	\$18
vodka, kahlua, espresso	
MANGO MOJITO	\$18
rum, mango, mint, lime	
COURTSIDE	\$18
gin, elderflower, strawberry, apple	
TROPICAL PUNCH	\$18
spiced rum, coconut rum, blue curacao, pineapple	
MARGARITA	\$18
tequila, cointreau, lime	

