

IN ROOM DINING

SERVED 11PM - 6AM

LASAGNA | 22

Vegetarian Lasagna with Glazed Mozzarella
& Side Salad

GREEN CHICKEN CURRY | 28

Thai Style Curry Served with Jasmine Rice
& Prawn Crackers

VEGETARIAN CAESAR SALAD | 22

Cos Lettuce, Hard Boiled Egg, Croutons,
Parmesan Cheese & Dressing
Veg

WARM SOUP | 16

Lentil & Mixed Vegetable Soup Cooked in Broth
DF GF V Veg

PIZZA | 25

Margherita Pizza, Tomato Passata,
Mozzarella & Basil
Veg

salt.

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FRUIT PLATTER | 14

Chefs Selection of Assorted Fruits with Mint & Fruit Coulis
DF GF V Veg

CHEESE PLATE | 28

A selection of South Australian Cheese; Adelaide Hills Blue Vein, Murray Bridge Cloth Aged Cheddar & South Australian Woodside Saltbush, with Dry Fruits, Quine Paste, Muscatels & Lavosh

OPERA GATEAU | 18

French Cake made of Almond, Soaked in Coffee Syrup with Buttercream & Chocolate Ganache

POLENTA STRAWBERRY GATEAU | 16

Almond & Polenta Gateau with Strawberries
GF