



ON THE WATERFRONT

DINNER

05:00PM – 09:00PM

START

garlic bread	12
soup of the day	12
calamari	17
rocket kimchi mayo	
dumplings df	17
confit pork belly apple puree	
prawns gf df	17
chilli & ginger broth pak choy	

MAINS

risotto	29
butternut squash spinach parmesan pumpkin granola	
fish of the day gf	37
leek fondue broccolini white wine sauce	
braised lamb shoulder	37
pea puree potato & feta croquette mint shallot chutney	
scotch fillet	37
beef cheek cigar potato gratin onion puree jus	
easterbrook farm duck	37
potato croquette carrot puree pak choy five spiced jus	

ADD

potato + truffle croquettes	7
shoestring fries aioli	7
green salad balsamic vinaigrette dressing	7

FINISH

bread + butter pudding	15
toffee vanilla bean ice cream	
lemon meringue	15
lemon curd limoncello mascarpone almond crumble	
three cheeses	26
pear + fig chutney grapes apple crackers	
trio of sorbets gf df	10

please dial 702 to place room service orders | advise us of any dietary requirements or allergies