

DESSERTS

PEAR PUDDING - \$15

sticky ginger & pear pudding, vanilla bean ice cream, candied orange, ginger beer sauce

LEMON PARFAIT - \$15 - GF

honeycomb, macerated raspberries, thyme syrup

BOMBOLONI - \$15

mini nutella filled doughnuts, coated w/ sugar and hazelnuts, tamarillo gel, white chocolate

TRIO OF ICE CREAM/SORBET - \$12.50 – GF/DFO

ask your server for flavours

THROUGH THE NIGHT

(available 9pm-7am)

SOUP OF THE DAY - \$14 – V/GFO

toasted sourdough & butter

TOASTED SANDWICH - \$14

two rounds w/ a choice of fillings:
cheese & tomato or ham & cheese

VENISON PIE - \$24

homemade wild venison pie w/ fries

CHOCOLATE BROWNIES - \$14

warm chocolate brownie w/ berry compote & ice cream

TRIO OF ICE CREAM/SORBET - \$12.50 - GF/DFO

ask your server for flavours

BEVERAGES

A full range of cocktails, spirits, liqueurs and non-alcoholic beverages are available, please contact the Club Bar (7246) for more options.



OBSERVATORY

RESTAURANT

IN-ROOM DINING MENU

To place your order dial 7260.

Please allow up to 45 minutes for delivery of your order.

\$5 room delivery fee applies
for all room services

BREAKFAST

(available 7am-10am)

To pre order please call reception on 7480
by 2am the night before

JUICES - \$4.5

orange, pineapple, apple

CEREAL - \$6 - GFO

cornflakes, weetbix, muesli, rice bubbles
served w/ full, trim, soy or almond milk

TOASTS & PRESERVES - \$6 - GFO

white, wholemeal or sourdough
served w/ selection of preserves

YOGHURT - \$6

natural yoghurt, berry compote

BIRCHER MUESLI - \$8

HEALTHY FRUIT CRUNCH - \$8

layered fruit salad, yoghurt, toasted muesli

BREAKFAST PLATTER - \$16

platter of yoghurt, bircher muesli, croissants,
pastries, toast, served w/ jams & butter

EXPRESS BREAKFAST - \$12

eggs any style w/ ciabatta & butter

ADD SIDES - \$4 each

bacon, hash browns, grilled tomato,
sausages, mushrooms

BIG BREAKFAST - \$21

eggs any style, grilled tomato, hash browns,
breakfast sausage, crispy bacon, sourdough

OMELETTE - \$18 - GFO

three egg omelette served w/ sourdough
choose your fillings:
tomato, ham, onion, cheese, mushroom, spinach

CLASSIC EGGS BENEDICT - \$16

english muffin, wilted spinach, poached eggs,
hollandaise sauce

ADD bacon \$5/salmon \$6

HOT BEVERAGES

POT OF TEA - \$4

english breakfast, earl grey, peppermint
green tea, lemon & ginger

POT OF FILTER COFFEE - \$4

BARISTA COFFEE - from \$4

espresso, long black, flat white, latte,
mocha, cappuccino, hot chocolate

BAR CLASSICS

(available 5pm-9pm)

THAI PRAWN CURRY - \$29.50 – DF/GFO

red curry & coconut based sauce, flavoured w/
lemon grass, galangal, kaffir lime, red chili,
coriander served w/ jasmine rice,
garlic pita bread

FISH & CHIPS - \$30 - GFO

tempura battered or pan fried market fish,
garden salad, rustic fries, tartare & tomato
sauce, lemon wedge

BRAISED BEEF PAPPARDELLE - \$28.50

hearty, slow braised beef brisket pappardelle
ragu, blistered cherry tomato, Brussel sprouts,
freshly grated grana padano cheese

CHARCOAL BURGER - \$25

karaage fried chicken, kimchi mayo, Asian slaw
served w/ rustic fries

VENISON PIE - \$26.50

homemade wild venison osso bucco pie served
w/ winter roast veggies, house garden salad

CHEFS SPECIALS

GRILLED LAMB RUMP - \$36 – GF

moroccan rubbed lamb, baked celeriac pave,
black olive crumbs, whipped goats cheese,
baby carrots, broad beans, minted jus

CHARGRILLED BEEF EYE FILLET - \$39.50 – GF

200g beef fillet, agria potato & truffle mash,
shallot, mushrooms, seasonal vegetables,
mustard, red wine jus

ROASTED CAULIFLOWER - \$32 – VEG/GF

harissa roasted cauliflower, beetroot & cashew
hummus, pickled raisins, cumin & coconut
labneh, avocado oil, vincotta glaze, crispy
young cauli leaves, zaatar spices

SNACKS

BREAD & DIPS - \$15 - V

assorted grilled breads, hummus,
smoked tomato butter, balsamic olive oil

SOUP OF THE MOMENT - \$14 – V/GFO

w/ southland cheese roll

RUSTIC FRIES - \$12 - V

w/ aioli