

# In-Room Dining

## OUR PLATES

Monday-Saturday 11.30AM - 9.30PM

INSALATA CARROTE (V)	16
Roasted carrot, Pumpkin seed, candid walnut, goat cheese, soft herbs	
GAMBERI FRITTI	18
Battered prawns, artichoke puree, parsley, radicchio	
CROCCHETTE CON BACCAL	16
Salted cod, potato, lime aioli, house pickles	
ARANCINI	14
Bolognese, peas, asiago, sauce rose	
RISOTTO AL NERO DI SEPIA	38
Squid ink, calamari, shrimp, octopus, Grana Padano	
RISE E BISE	29
Green peas, pancetta, prosecco, parmesan	
LINGUINI CON VONGOLE	30
Vongole, prawns, rocket, cherry tomatoes, anchovy, chilli	
PARPADELLE AI FUNGHI MISTI	27
Pappardelle, wild mushroom, cream, truffle Padano	
FETTUCINE ALLA ANATARA	27
Confit duck, porcini, aged balsamic, Grana Padano	
RIGATONI	28
Lamb shoulder ragu, green peas, mint	
PESCE DEL GIORNO	MP
Market fish of the day, please ask for today's selection	
COSTALA DI VITELLO	41
Pistachio crusted veal ribeye 350g, asparagus, carrot, fennel	
AGNELLO AL FORNO	34
Slow cooked lamb saddle, summer beans, cucumber, mint	
BISTECCA ALLA GRILLIA	48
Grilled MB4+ scotch fillet, eggplant caponata, potato crisps	
PANINI DI MANZO	31
Grilled Porterhouse, asiago, cucumber, lettuce, chips capsicum aioli	

## DIAL 8 FOR ORDERS

## DIAL 9 FOR OVERNIGHT MENU

Please note \$4 service fee applies to all orders.

Please contact Reception for alternate recommendations.

## OUR SIDES

FOCACCIA	10
Focaccia, garlic, herbs, butter	
HOUSE SALAD	10
Seasonal leaves, pear, balsamic	
FAVA ESTIVA	17
Grilled beans, pancetta, garlic, olive oil, grana Padano	
PATATA FRITTE	10
Shoestring fries, roasted pepper aioli	

## OUR SWEETS

TORTA	16
Chocolate, salted caramel, candid popcorn, raspberry	
TIRAMISU	14
Sponge Biscuits, mascarpone, coffee	
PEANUT SEMI FREDDO	15
Dark chocolate, peanut, puffed rice	
FORMAGGI	
Local and imported cheese selection served accompaniments	
Single Cheese/2 Cheese/3 Cheese	12/19/28

## OVERNIGHT MENU

DIAL 9

Monday-Saturday 9.30PM - 7AM

Sunday/Public Holidays from 11PM

RISOTTO ALLA FUNGHI MISTI (V)	27
Wild mushroom ragu, reggiano parmigiana, soft herbs	
FETTUCINE ALLA BOLOGNESE	28
Bologna style ragu, reggiano parmigiana	
CHICKEN SALAD	20
Parmesan crumbed chicken, seasonal leaves, baby tomatoes	
PEPPERONI PIZZA	18
Spiced Italian salami, olives, blush tomatoes	

