

In-Room Dining

OUR PLATES

Monday-Saturday 11.30AM - 9.30PM

INSALATA BARBABIETOLA (V) Roasted beetroot, mozzarella, candied walnut, wild rice	15
GAMBERI FRITTI Battered prawns, artichoke puree, parsley, radicchio	18
ARANCINI Braised osso buco, peas, fior di latte, rosé sauce	14
BAKINI BOARD Chef's selection of Northern Italian cured meats, antipasti	24
RISOTTO ALLA FUNGHI MISTI (V) Wild mushroom ragu, reggiano parmigiano, soft herbs	27
RISOTTO MILANESE Slow cooked Lambrusco osso buco, veal stock	29
SPAGHETTI ALLA VONGOLE Vongole, prawns, rocket, cherry tomatoes, anchovy, chilli	30
CASARECCE Pork sausage, fennel, silver beet, aged balsamic	28
FETTUCINE ALLA BOLOGNESE Bologna style ragu, reggiano parmigiano	28
POTATO GNOCCHI Braised ox cheek, spinach, mascarpone, chives	28
RIGATONI Lamb shoulder ragu, green peas, mint	28
AGNELLO AL FORNO Slow cooked lamb forequarter, potato, pinenut, zucchini	34
BISTECCA ALLA GRILLIA Grilled MB4+ scotch fillet, eggplant caponata, potato crisps	48

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 Focaccia, garlic, herb butter	6
HOUSE SALAD Seasonal leaves, pear, balsamic	10
ASPARGI ALLA PARMIGIANA Grilled asparagus, olive oil, reggiano parmigiano	14
PATATA FRITTE Shoestring fries, roasted pepper aioli	10

OUR SWEETS

TORTA CON LE MELE Apple tart, cherry, mascarpone	14
TORTINO Chocolate pudding, white chocolate, vanilla gelato	16
FORMAGGI Local and imported cheese selection served accompaniments	
Single / Three Cheese	10 / 27

OVERNIGHT MENU

DIAL 9

Monday-Saturday 9.30PM - 7AM

Sunday/Public Holidays from 11PM

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

