

BREAKFAST MENU

*Available Tuesday to Friday, 7 am to 9 am. Saturday & Sunday, 7.30 am to 9.30 am.
Room service fee of \$10 will be charged to your room. Dial 9 to place your order with reception.*

A LA CARTE

**Baked Beans on
Toast | Spaghetti
on Toast** 12

Eggs on Toast 14
Poached, fried or
scrambled

**Grilled Cheese
Omelette** 18
A choice of 2 fillings &
toast. Bacon, tomato,
mushroom, spinach or
onion

Eggs Benedict 20
Poached eggs on an
English muffin, wilted
spinach, bacon &
hollandaise sauce

**Big Breakfast w'
Sourdough Toast** 26
Fried eggs, lamb chop,
sausages, bacon, grilled
tomato, hashbrown,
baked beans

CONTINENTAL BUFFET

A selection of cereal, 15
bread, fruit, yoghurt,
pastries, muffins, tea,
coffee & juices

ADD ON

Wilted baby spinach 3
Grilled tomato 3
Hash brown 3
Grilled mushroom 3
Crispy bacon 5
Fried sausages 5

JUICE

Orange 4
Apple 4
Pineapple 4

BARISTA COFFEE

Cappuccino 5
Latte 5
Flat White 5

All items are gluten free optional & dairy free optional

DINNER MENU

Available Tuesday to Saturday, from 6 pm – 8.30 pm.

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STARTERS

Warm Marinated Olives (GF, DFO, V)	10
Orange, garlic, rosemary	
Turkish Garlic Bread (V)	10
Butter, garlic	
Sourdough Cob (V, DFO)	12
Olive oil & balsamic whipped butter	
Beetroot Dip (V)	12
Sesame flatbread, dukkah, olive oil	
Heirloom Tomatoes (GF, V)	14
Ricotta, balsamic, basil oil, pinenuts	

SMALLS

Lemon Pepper Squid (GF, DFO, I)	20
Roquette salad, lime aioli, charred lemon	
Crispy Chicken Thigh (GF, DFO)	20
Fried beans, jasmine rice, peanut sauce	
Lamb & Pinenut Kofta (GF)	23
Tzatziki, tomato, cucumber, feta	
Thai Beef Salad (GF, DFO)	23
Carrots, capsicum, cashew, fried noodles, sweet soy	
Prawn Linguini (DFO, I)	25
Cherry tomato, asparagus, olive oil, lemon	

SIDES

(All GF, DFO, V)

Crispy Chips	10
Chef's Salad	10
Smooth Mash	10
Market Vegetables	12
Roast Chats	12

SAUCES

(All GF, DFO)

Herb Gravy	2.5
Creamy Mushroom	3
Brandy Peppercorn	3
Classic Dianne	3
Rich Bearnaise	3.5

MAINS

Pumpkin Risotto (GF, DFO, V)	28
Leek, spinach, feta, parsley oil - Add Chicken Bacon + \$5	
Chicken Schnitzel (GF, DFO)	28
Choice of 2 sides & sauce	
Seasoned Pork Cutlet (GF, DFO)	36
Crushed apple, fennel slaw, Dijon mustard	
Charred Chicken Breast (GF)	36
Grilled polenta, confit tomato, spinach, salsa verde	
Pan Fried Salmon (GF, DFO, I)	38
Smashed chats, fennel & orange salad, charred lemon	
Sous Vide Lamb Rump	40
Pearl cous cous, roast pumpkin, currants, sumac yoghurt	
300g Angus Striploin (GF, DFO)	44
Choice of 2 sides & sauce	

DESSERTS

Lemon & Blueberry Cake (GF, V)	16
Honey syrup, almond praline, vanilla-bean ice-cream	
Mango & White Chocolate Semi-Fredo (GF, V)	16
Mango lime coulis, coconut tuilles	
Basque Cheesecake (GF, V)	16
Berry compote, pistachio ice-cream, cookie crumb	
Pavlova (GF, DFO, V)	16
Vanilla cream, fresh berries, passion fruit	
Warm Chocolate Cake (GF, V)	16
Vanilla cream, braised cherry, chocolate flake	

GF = Gluten Free | V = Vegetarian | DFO = Dairy Free Optional | I = International



KIDS MENU

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\$10

Spaghetti Bolognese

(GF, DFO)

\$10

Crumbed Chicken & Chips

(GF, DFO)

\$10

Bangers & Mash

(GF)

\$10

Crumbed Fish & Chips

(GF, DFO, I)

\$8

Ice-Cream w' Topping

(GF, V)

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BEVERAGE MENU

WHITE WINE

Shaw Wines Riesling
Murrumbateman, NSW

13 46

Moppity Lock & Key Sauvignon Blanc
Tumbarumba, NSW

50

Moppity Atrius Chardonay
Tumbarumba, NSW

15 60

Murrumbateman Winery Pinot Gris
Murrumbateman, NSW

63

House Wines – Twelve Signs

Hilltops & Tumbarumba, NSW

Semillon Sauvignon Blanc

11 40

Moscato

11 40

ROSE

Moppity Lock & Key Rose
Hilltops, NSW

13 50

RED WINE

Dog Trap Vineyard Entente
Yass, NSW

15 54

Shaw Wines Merlot
Murrumbateman, NSW

13 46

Murrumbateman Winery Sangiovese
Murrumbateman, NSW

63

Dog Trap Vineyard Shiraz
Yass, NSW

15 54

Dog Trap Vineyard Cabernet Sauvignon
Yass, NSW

54

House Wines – Twelve Signs

Hilltops & Tumbarumba, NSW

Cabernet Merlot

11 40

Pinot Noir

11 40

SPARKLING

Henkell Sparkling Brut – Piccolo
Fitzroy, VIC

13

Shaw Wines NV Prosecco
Murrumbateman, NSW

61

PORT & COGNAC

VSOP Courvoiser

16

Penfolds Grandfather Port

20

Penfolds Tawny Port

10

BEER & CIDER

Carlton Dry

10

Great Northern Original

10

Great Northern Super Crisp

10

James Squire 150 Lashes Pale Ale

11

Corona

11

Kosciuszko Pale Ale

11

Stone & Wood Pacific Ale

11

Coopers Beer Ultra-Light

8

Capital Coast Pale Ale

13

Somersby Apple Cider

11

Somersby Pear Cider

11

SPIRITS & LIQUEURS

Frangelico | Tia Maria | Kahlua | Baileys Irish
Cream | Midori | Sambuca

12

Johnie Walker Red Label | Jack Daniels

12

Jim Beam | Bacardi Rum

Bundaberg Kraken Spiced Rum

Finlandia Vodka | Gordons Gin

Southern Comfort | Malibu

Tullamore Dew Irish Whiskey

Jameson Irish Whiskey

14

Glenfiddich 12yo Whiskey

Jose Cuervo Tequila | Bombay Gin

Canberra Distillery Gin

Underground Spirits Vodka

Cointreau | Drambuie

14

Dom Benedictine

Glen Grant 18yo Scotch Whiskey / Glenfiddich
18yo Scotch Whiskey

23

NON-ALCOHOL BEVERAGES

Soft Drinks (Cokes, Solo, Coke Zero Sugar,
Lemonade)

5

Coopers Beer Ultra-Light

8

Lemon Lime & Bitters

7

Mixers

6

Mineral Sparkling Water Bottle

12

Juices (Orange, Pineapple, Apple)

6

*Wine Glass Serving Standard 150ml.
Wine vintage may vary due to production volumes available.*