

# Room Service Menu

## ALL DAY DINING MENU

**Available in your Room or the Cocktail Bar**

10:00am to 10:30pm (Monday to Saturday)

10:00am to 10:00pm (Sunday & Public Holidays)

## RESTAURANT MENU

**Available in your Room or Jonah's Restaurant**

12:00pm to 2:30pm

6:00pm to 9:30pm (9:00pm on Sunday & Public Holidays)

## Dial 5 for Room Service

**\$3.50 charge for each delivery**

Minimum \$15.00 spend applies



# Beverage Menu

## Wine by the Glass

Dunes & Greene Chardonnay Pinot Noir Piccolo – Eden Valley, SA	10
Innocent Bystander Moscato Piccolo – Murray River, VIC	14
Grandin Piccolo – Loire Valley, France	16
Brown Brothers 'Moonstruck' Moscato – VIC	8.5
Wolf Blass Bilyara Brut – SA	8.5
Mawsons Sauvignon Blanc – Wrattenbully, SA	10
Oyster Bay Sauvignon Blanc – Marlborough, NZ	12
Tulloch Verdelho – Hunter Valley, NSW	10
Lisa McGuigan 'Wild Thing' Semillon – Hunter Valley, NSW	7.5
Tyrrell's 'Lost Block' Semillon – Hunter Valley, NSW	10
Tamar Ridge Riesling – Tamar Ridge, TAS	11.5
Two Rivers Chardonnay – Hunter Valley, NSW	9
Oyster Bay Chardonnay – Marlborough, NZ	12
Scarborough 'Yellow Label' Chardonnay – Hunter Valley, NSW	13
Lisa McGuigan Pinot Grigio – King Valley, VIC	7.5
David Hook Pinot Grigio – Hunter Valley, NSW	11
Innocent Bystander Pinot Noir – Yarra Valley, VIC	11.5
Oyster Bay Pinot Noir – Marlborough, NZ	12
Two Rivers 'Winter's Mist' Merlot – Hunter Valley, NSW	9
Oyster Bay Merlot – Hawkes Bay, NZ	12
Tyrrell's 'Lost Block' Cabernet Sauvignon – Hunter Valley, NSW	10
Wynns 'Black Label' Cabernet Sauvignon – Coonawarra, SA	18
Lisa McGuigan Shiraz – Barossa Valley, SA	7.5
Yalumba 'Patchwork' Shiraz – Barossa Valley, SA	11
Wynns Shiraz – Coonawarra, SA	14
Yalumba 'The Scribbler' Cabernet Shiraz – Barossa Valley, SA	13

## Beer & Cider

James Boags Light	6	Murrays Whale Ale	8.5
Cascade Light	6	James Boags Premium	9
XXXX Gold	7	James Squire "150 Lashes" Pale Ale	9
Victoria Bitter	7	James Squire Golden Ale	9
Tooheys New	7	Fat Yak	9
Tooheys Old	7	Crown lager	9
Carlton Dry	7	Little Creatures Pale Ale	9
Hahn Super Dry	8	Asahi	9
Pure Blonde	8	Corona	9
Tooheys Extra Dry	8	Peroni	9
		Tilse "Apple Truck" Cider	9.5

**Full range of Non-Alcoholic & Alcoholic Beverages available - Dial 5 for Selection**

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### breads

morpeth sour dough, balsamic butter (2) **(v)** - \$8.00

bruschetta - ciabatta, tomato, basil, spanish onion, balsamic glaze (2) **(d,v)** - \$8.00

### oysters

natural oysters, fresh lemon (1/2 dozen) **(g,d)** - \$22.00

oysters 'kilpatrick' - smoked rasher bacon, worcestershire (1/2 dozen) **(g,d)** - \$24.00

fresh oysters, mignonette ice (1/2 dozen) **(g,d)** - \$24.00

### snacks

beer battered fries, aioli, tomato sauce **(v, can be d & veg)** - \$9.00

sweet potato wedges, sweet chilli, sour cream **(v)** - \$10.00

mushroom arancini, cheese fondue (6) **(v)** - \$15.00

salt & pepper squid, fresh lemon **(d)** - \$16.50

lamb meatballs, napoli sauce, preserved lemon (6) **(g,d)** - \$16.00

mezze platter - grilled eggplant, olives, feta, roast capsicum,  
hummus, crisp bread **(v)** - \$22.00

selection of australian cheeses, marinated figs, dried fruit, quince paste,  
lavosh, crackers **(v)** - \$18.00

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#### sandwiches & burgers - served with beer battered fries

blt on toasted turkish bread **(d)** - \$18.00

*add avocado - \$2.00*

szechuan chicken burger, kohlrabi slaw, cayenne aioli **(d)** - \$22.00

steak sandwich, salad, caramelised onion jam **(d)** - \$22.00

#### mains

herb crusted chicken schnitzel, beer battered fries, salad, aioli **(d)** - \$19.50

beer battered flathead fillets & fries, salad, tartare, fresh lemon **(d)** - \$18.00

scotch fillet, truffle potato mash, seasonal vegetables, red wine jus **(g)** - \$35.00

market fish, potato mash, seasonal vegetables, citrus gremolata **(g)** - \$35.00

sticky pork spare ribs, beer battered fries, salad **(d)** - \$32.00

#### salads

caesar salad - crisp prosciutto, croutons, anchovies, aged parmesan - \$16.00

fresh seasonal garden salad, verjuice dressing **(g,d,v,veg)** - \$16.00

greek salad, oil & lemon dressing **(g,v)** - \$16.00

*add grilled chicken breast - \$5.00*

*add prawns (3) - \$12.00*

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### Bread

Morpeth Sour Dough, Balsamic Butter (2)	<b>v</b>	8
Bruschetta - Ciabatta, Tomato, Basil, Spanish Onion, Balsamic Glaze (2)	<b>d,v</b>	8

### Oysters

Natural Oysters, Fresh Lemon (1/2 Doz)	<b>G,D</b>	22
Oysters Kilpatrick - Smoked Rasher Bacon, Worcestershire (1/2 Doz)	<b>G,D</b>	24
Fresh Oysters, Mignonette Ice (1/2 Doz)	<b>G,D</b>	24

### Entrées

NOAH'S Signature 'New England Style' Seafood Chowder - Fresh Smoked Cod, Scallops, King Prawns, Baby Clams, Cream	<b>G</b>	22
'Basque' Style Ham & Bechamel Stuffed Baby Squid, Vizcaina, Squid Ink Tuile	<b>G</b>	24
Pink Peppercorn & Dill Cured Salmon, Pickled Cucumber, Radish Cream, Cress	<b>G</b>	24
Twice Cooked Pork Belly, Seared Scallops, Honey & Apple Compote, Crackle	<b>G,D</b>	28
Rare Bush Rubbed Kangaroo Fillet, Roast Spring Vegetables, Beetroot Puree	<b>G,D</b>	26
Duck Liver Pâté, Crisp Croute, Preserved Artichoke, Pickled Onions	<b>Can be GF</b>	19
Golden Ale Battered Zucchini Flowers, Smoked Goats Curd, Red Pepper Gel	<b>v</b>	19

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#### Mains

Saffron Linguine, Prawns, Clams, Cherry Tomato, Fennel, Rocket, Chilli		38
	Entrée Size	26
Pan-fried Market Fish, Nicoise Salad, Citrus Buerre Blanc, Crisp Capers	G	38
Shiitake Mushroom & Bean Sprout Teriyaki Chicken Roulade, Wild Rice, Miso Reduction	D	34
Roast Lamb Rack, Tian of Sweet Potato, Smoked Eggplant & Cumin, Mint & Pea Salad, Minted Jus	G,D	42
Hunter Beef Fillet, Boulangère Potatoes, Buttered Broccolini, Red Wine Jus	G	42
Pumpkin & Seasonal Mushroom Risotto, Sorrel, Truffle Parmesan Crisp	V Can be D, Veg	29
Baked Pecorino, Cauliflower & Zucchini Gratin, Crispy Polenta Cake, Capsicum Gel	G,V	29
Seafood Tower <b>for Two</b> Selection of Locally Sourced & Sustainable Seafood including: Oysters, Mussels, Line Caught Market Fish, Prawns, Scallops, Beer Battered Fries & Seasonal Salad Greens	D Can be G	99

#### Side Dishes

Salad of Pumpkin, Spanish Onion, Rocket, Feta, Pine Nuts	G,V	9
Duck Fat Roasted Chat Potatoes, Rosemary Salt	G,D,V	9
Garden Salad	G,D,V,Veg	9
Steamed Seasonal Vegetables, Toasted Almonds & Butter	G,V	9

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#### Dessert

Toasted Coconut Panna Cotta, Poached Strawberries, Sheep Milk Ice Cream	<b>G,V</b>	16
Mandarin & Yoghurt Gateau, Soft Glazed Meringue, Almond Praline	<b>G,V</b>	16
Baked Baileys & White Chocolate Cheesecake, Dark Rum Jelly, Chocolate Sphere	<b>G,V</b>	16
Vanilla Bean Risotto, Grilled Stone Fruits, Thyme Infused Sweet Ricotta	<b>G,V</b>	16
Peanut Butter Parfait, Coconut, Chocolate, Cold Brew Espresso, Candied Popcorn	<b>G,V</b>	16
Chef's Selection of House-made Ice Cream & Sorbets	<b>G,V</b> Can be D,Veg	16
Selection of Australian Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers	<b>V</b>	18

#### Dessert Tasting Plate for Two or More Guests:

18 Per Person

Chef's Selection of Desserts from our Menu

#### Tea & Coffee

Pot of Loose Leaf Tea	5
Earl Grey, Peppermint, English Breakfast, Green Sencha, Chamomile, Chai	
Espresso Coffee - Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
Cup	4.5
Mug	5.5
Flavoured – Vanilla, Caramel, Hazelnut	Add 1.00
Extra Shot	Add 0.50

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