

Room Service Menu

DIAL ROOM SERVICE

\$6.50 charge per room delivery

6am - Midnight



FOOD MENU

Starters

SOUP OF THE DAY	9.5
Please ask your server	
WEDGES (V)	9
sour cream and sweet chilli sauce	
FRIES (V)	9
Fries, sea salt, aioli & tomato sauce	
BRUSCHETTA (V)	14
Crumbled feta cheese, basil, balsamic glaze, tomato and olive oil	

Salads

DRESS YOUR OWN GARDEN SALAD (V)	15
Crispy green leaves with cucumber, carrots, red onions, tomatoes, radish, fresh herbs	
Choice of dressing: balsamic olive oil, vinaigrette or creamy aioli dressing	
SMOKED SALMON	19
Tasmanian cold smoked salmon with pea puree, yuzu juice, micro herbs, red caviar and foccacia cube	

Sandwiches, burgers and wraps

CHICKEN WRAP	17
Chicken, cos & rocket lettuce, pancetta, mozzarella, roasted paprika, olive paste and pesto dressing, served with chips	
VEGGIE WRAP (V)	17
Spinach tortilla with Mediterranean vegetables, tomato and pesto, served with chips	
Add Chicken.....	4
Add Smoked Salmon.....	5
TRADITIONAL BEEF BURGER	19
Beef burger with bacon, iceberg lettuce, tomato, tasty cheese, onion jam and bush tomato chutney, served with chips	
ROAST BEEF SANDWICH	20
Roast beef served on sourdough, bush tomato chutney, Swiss cheese, gherkins, dijon mustard and rum BBQ sauce, served with chips	
SEA WORLD RESORT CLUB SANDWICH	25
Chicken, lettuce, tomato, egg, bacon, on foccacia bread, served with chips	

For dietary requirements and allergen concerns please discuss with your waiter when placing your order.

Please be aware that there is always a risk that traces of allergens may be transferred during preparation, therefore we are unable to guarantee that any food item is allergen free.

(LG) – Low Gluten (V) – Vegetarian

Pastas

- MOROCCAN MEATBALLS**23
Spaghetti with Moroccan style meatballs, eggplant, zucchini,
Napoli sauce, splash of labne & parmesan flakes
- RICOTTA & SPINACH RAVIOLI (V)**.....24
Kalamata olives, semi ripened tomato, in a light sage butter with
parmesan cheese & Napoli sauce
- PRAWN PENNE PASTA**.....27
Penne with sauteed prawns, chilli flakes, chorizo sausages
with creamy butter sauce

(Gluten Free Pasta Available on request)

Main Course

- VEGETABLE FRITTER (V)**23
Pumpkin, fetta & spinach fritters with sauteed spinach, capsicum tapenade
& olive oil with vegetables skewers
- CRUMBED RED EMPEROR**26
Tartare & tomato sauce, lemon wedge with chips
- PAN FRIED BARRAMUNDI (LG)** 28
Spiced rice, wilted greens & yellow curry sauce
- CHARGRILLED FILLET OF BEEF 180GR (LG)**.....33
With potato roesti, green bean & sautéed mushroom,
mustard oil, pan jus
- Add Garlic Prawns (4).....7

For the sweet tooth

- MANGO COCONUT MOUSSE (V)**14
Coconut sphere mousse with mango glaze, caramel fudge sauce,
pineapple compote & macadamia crumble
- WHITE & DARK CHOCOLATE MOUSSE**14
With berry compote
- CHEESE PLATE (V)**.....15
Brie, blue & Cheddar cheese plate, with dried fruits, grissini & grapes
- SEASONAL FRUIT PLATTER (V)**.....18
With natural yoghurt

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Kid's Menu

AGES 1 - 13



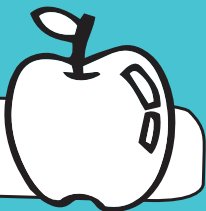
**90G BEEF STEAK WITH CRUSHED
POTATO, GREEN BEANS & JUS**
14.5

**KIDS BURGER WITH
CHEESE, TOMATO SAUCE
& CHIPS**
14.5



**CHICKEN
TENDERLOINS
WITH STEAMED
VEGETABLES &
MASH**
14.5

FRESH FRUIT SALAD
9.5



**CRUMBED
WHITING
AND CHIPS**
14.5



**TOASTED HAM & CHEESE
SANDWICH WITH CHIPS**
14.5

**SPAGHETTI
BOLOGNAISE OR
NAPOLI WITH
GRATED CHEESE**
14.5



DRINKS

Champagne & Sparkling

	g	b
Hardys The Riddle Brut Reserve NV, SA	8	29
Yarra Burn Vintage Pinot Chardonnay Pinot Meunier, Vic.		37
Moët & Chandon Brut Impérial NV Champagne, Fra.		156
Omni Sparkling NV (200ml)		9
Moët & Chandon Brut Impérial NV Champagne, Fra (200ml).		40
Banrock Station Moscato Piccolo, SA (275ml)		9

White Wines

Hardys The Riddle Sauvignon Blanc, SA	8	29
Banrock Station Moscato (sweet white), SA	8	30
Ta_ku Sauvignon Blanc, NZ	9	34
Goundrey Homestead Unwooded Chardonnay, WA		33
Fishbone Chardonnay, WA.	9	33

Red Wines

Hardys The Riddle Shiraz Cabernet, SA	8	29
Banrock Station White Shiraz, SA		29
Amberley Merlot, WA	9	34
Goundrey Homestead Cabernet Merlot, WA	9	35
Houghton Cabernet Sauvignon, WA	9	35
Banrock Station Shiraz, SA		30

Buckets of Beer

James Squire one fifty lashes (4)	28
Heineken (4).....	32
Jim Bean (4)	34

Beers & Cider

Tooheys New	7
Hahn Premium Light.....	7
XXXX Gold	7
XXXX Bitter	8
James Squire Golden Ale	8
James Squire One Fifty Lashes.....	8
XXXX Summer Bright Lager.....	8
Tooheys Extra Dry	8
Hahn Super Dry 3.5.....	8
Hahn Super Dry.....	8
Guinness Draught	9
Heineken.....	9
James Boag's Premium	9
Kirin.....	9
Kirin Cider (apple or pear).....	9
Sapporo (650ml)	13

Soft Drinks

CAN OF SOFT DRINK	4
SOFT DRINKS (1.25L)	6
MILKSHAKES	8
Chocolate, strawberry, lime, caramel, vanilla or banana	

Tea & Coffee

POT OF HOT CHOCOLATE	6
POT OF HOT TEA	5
Earl Grey or English breakfast tea / green or herbal (Chamomile or Peppermint)	
CUP OF COFFEE OR TEA	5
Cappuccino, latte, flat white, long black or short black	
Flavours.....	1
Caramel, vanilla, chai, hazelnut	

Classic Cocktails 18

SINGAPORE SLING

Gin, Benedictine, Triple Sec & Pineapple juice

PINA COLADA

Bacardi, Malibu, pineapple juice & cream

LIQUID CARAMEL

Baileys, white chocolate liqueur, butterscotch schnapps & milk

Premium Cocktails 19

FRUIT KISS

Strawberry liqueur, Malibu, blackberry liqueur, passion fruit pulp & pineapple juice

PASSIONFRUIT AND LIME CAPRIOSCA

Vodka, passionfruit liqueur, passionfruit pulp, lime cordial & soda water

STRAWBERRY MOJITO

Bacardi, strawberry, lime and mint

TOASTED ALMOND WHITE RUSSIAN

Amaretto, Baileys, Vodka, coffee liqueur & milk

Mocktails 9

RED ROCKET SPRITZER

Strawberry puree, lemonade, soda water

AQUALOOP

Orange Juice, vanilla ice cream & grenadine

SUMMER SURPRISE

Mango, strawberries, orange juice & pineapple juice

