


Vol.I
FIRST. EDITION


Bar . Dining




Dinner Menu


Share Boards & Starters

Capital Charcuterie Board  30
18 month aged prosciutto • mild salami
housemade duck pate • antipasto & olives
sourdough bread

Tilba Cheese Board  30
3 year matured cheddar • trilogy • super blue
fig jam • lavosh • crackers ^(V, H)

Three Mills Bread Basket  15
Ancient grain sour dough • dinner bread roll
• Grissini sticks charcoal butter • balsamic
vinegar ^(V)

Pitted Olives  12
Infused olive oil • citrus rind • grissini ^(VG)

Normandy Cheese Burger Sliders  23
Local Angus beef • american cheese • mustard
ketchup • milk bun • pickle • chips (3 pcs) ^(H)

Sides & Salads

Thick Cut Chips 11


Sweet Potato Fries 11

Pear & Wild Rocket Salad 16
Feta • white wine dressing ^(V, GF, H)

Seasonal Green Leaf Salad 16
Fedra olive oil • salt • balsamic ^(VG, H)

Substantial

Roast Portabello Mushroom 28
Bush pepper spices • roquette • vermouth
vinaigrette • almonds ^(VG, GF, H)

Pepperoni Pizza  27
Hand stretched base • fresh Buffalo mozzarella
• classic pepperoni

Margarita Pizza  25
Hand stretched base • fresh Buffalo mozzarella
• basil ^(V, H)

Grass Fed Beef Sirloin steak  44
Bungendore sirloin steak (250gms) • garlic
mash ^(GF, H)

Choice of housemade sauce:

- mushroom
- pepper
- gravy
- shiraz jus

Eggplant Parmigiana 28
Garlic • tomato sago • parmesan • basil ^(V, H)

Dessert

Coconut Panna Cotta  18
Raspberry compote. ^(VG, GF)

Creme Brulee 15
Vanilla ^(V, GF, H)

Tiramisu 15
Classic tiramisu ^(V, H)

 local region • vegan, VG • vegetarian, V • gluten free, GF • dairy free, DF • halal, H

Please inform us of any dietary requirements. Although every effort is made to accommodate, our kitchen is not 100% nut, gluten or egg free. Surcharges: 1.4% credit cards, 10% Sunday, 15% public holidays. *Accor Plus discounts not available on public holidays and some special offers.