



IN ROOM DINING

RYDGES

REFRESHINGLY LOCAL

DINNER MENU

ROOM SERVICE 5PM-9PM

Call in room dining by dialing 7 | \$5.5 tray charge applies

SMALL

LAMB SHOULDER CROQUETTES	Truffle emulsion, cucumber salad	21
CRISPY PORK BELLY	Pomegranate dressing, cabbage & fennel slaw	21
CAESAR SALAD (GFO)	Cos lettuce, bacon, croutons, Parmesan, egg, Caesar dressing	21
ADD CHICKEN	9	
CALAMARI (GFO) (AIM)	Yuzu mayonnaise, rocket salad	20
TORN BURRATA (V,GFO)	Roma tomato, pinenut pesto, chili honey, toasted bread	19
MUSHROOM ARANCINI (V)	Truffle oil, relish, parmesan	19
GARLIC BREAD (V)	Tomato relish	12

LARGE

10 HOUR BRAISED BEEF CHEEK (GFO)	Mashed potato, baby vegetables, jus	42
FISH OF THE DAY (GFO) (A)	Seasonal vegetables, green peas, orange butter sauce	42
CHEF'S BUTTER CHICKEN (GFO)	Marinated chicken, butter sauce, steamed rice, flatbread	39
SWEET CORN RISOTTO (V,GFO)	Saffron, spinach, Stracciatella cheese, macadamia crumb	38
ANGUS BEEF BURGER	Melted cheddar, beef patty, caramelized onions, lettuce, tomato, chips	33
CHICKEN PARMIGIANA	Panko crusted chicken, shaved ham, Napoli sauce, chips, salad	33

FROM THE GRILL (GFO)

GRASS-FED EYE FILLET 200 GM (GFO)	55
SCOTCH FILLET 300 GM (GFO)	54
MOROCCAN CHICKEN SUPREME	38
All served with seasonal vegetables, Yorkshire pudding & beef jus	

PASTA

GARLIC PRAWN LINGUINE (AIM)	Chili, cherry tomato, pinenuts, parmesan, EVOO	38
CREAMY CHICKEN & MUSHROOM	Penne, mushroom cream, spinach, parmesan	38
PENNE PESTO PASTA (V)	Stracciatella cheese, roma tomatoes, green peas	37

SIDES

DUCK FAT KIPFLER POTATOES	12
ROASTED MEDITERRANIAN VEGETABLES (V,GFO)	12
FRENCH FRIES, AIOLI (V,GFO)	10
GARDEN SALAD (V,GFO)	10

DESSERT

BERRY CHEESECAKE (v) Elderflower berries, coulis, & strawberry ice cream	16
STICKY DATE PUDDING Butterscotch sauce, vanilla bean ice cream (V)	16
VANILLA CRÈME BRÛLÉE (V,GFO) with affogato ice cream	16
TRIO OF ICE CREAM (V,GFO) Three scoops ice cream, wafers & KitKat pieces	15

GFO GLUTEN FREE OPTION AVAILABLE, V VEGETARIAN

Please let us know if you have any special dietary requirements, food allergies or food intolerance. Whilst all care is taken in the preparation of food, traces allergens may still be present due to cross contamination.

BREAKFAST MENU ROOM SERVICE 7AM-9.30AM

Call in room dining by dialing 7 | \$5.5 tray charge applies

CONTINENTAL BREAKFAST	24
Danish, croissant, yoghurt sundae, granola, seasonal fruit	
TOAST (2 PCE)	10
Fruit toast or sourdough - butter, jam, honey, peanut butter, vegemite	
SIMPLE EGGS	16
Your choice of eggs - poached, scrambled, fried, toasted sourdough	
AVOCADO ON TOAST	20
Beetroot hummus, poached egg, fetta, dukkha	
BACON AND EGG ROLL	20
Fried egg, milk bun, hash brown, cheddar, tomato relish	
OVERNIGHT OATS	21
Rolled oats soaked in apple juice, Greek yoghurt, fresh berries, mixed nuts	
BIG BREAKFAST	32
Eggs, bacon, sausages, mushroom, tomato, spinach, hash browns, baked beans	
SIDE ADD ON'S	
BACON	8
SAUSAGE	8
AVOCADO	6
EGG	2.5
HASH BROWN	2.5

SLEEP WALKER 11PM-4:30AM

Call in reception by dialling 9 | \$5.5 tray charge applies

CHEFS BUTTER CHICKEN (GFO) Marinated chicken, butter sauce, steamed rice, flat bread	39
PENNE PESTO PASTA (V) Stracciatella cheese, roma tomatoes, green peas	37

BEVERAGES

5pm-9pm

Call in room dining by dialing 7 | \$5.5 tray charge applies

SPARKLING

	Glass	Bottle
Zilzie BTW Cuvee Brut	10	45
Dal Zotto Pucino Prosecco	12	54
NV GH Mumm Marlborough Sparkling		72

WHITE WINE

	Glass	Bottle
Mount Riley Sauvignon Blanc	12	54
Mount Langi Billi Billi Pinot Gris	11	49
Amelia Park Trellis Chardonnay	12	54
Dead Man Walking Riesling	12	54
Mojo Moscato	11	49

RED WINE

	Glass	Bottle
Head Hear & Home Shiraz	12	54
Xanadu Circa 77 Cabernet Sauvignon	12	54
Santolin Little Saint Pinot Noir	12	54
Running With Bulls Tempranillo	12	54

ROSE WINE

	Glass	Bottle
Les Peyrautins Rose	11	49

BOTTLED BEER & CIDER

	Bottle
Carlton Dry	11
White Rabbit Dark Ale	12
Corona	12
Asahi	13
Cascade Premium Light	9
Heineken 0.0 (Zero Alcohol)	10
Somersby Apple Cider	11