



## A-La-Carte Menu

Select Room Service Button

**Room Service Charge \$5.00**  
Available from 11am - 10pm

### SNACK MENU

Garlic Bread <i>- Fried Garlic Crisps</i>	\$9.00
Sweet Potato Fries <i>- Aioli Sauce (Vegan option)</i>	\$9.00
Vegetable Spring Rolls <i>- Sweet Chilli Sauce</i>	\$12.00
Sweet Potato Croquettes <i>- Chipotle Mayo</i>	\$12.00
View Signature Cheese and Truffle Toastie	\$8.00
Lemon Pepper Squid <i>- Nam Jim Sauce</i>	\$18.00
Spicy Battered Prawns <i>- Southern Spiced Mayo</i>	\$18.00
Mini Chilli Cheese Kransky Dogs	\$18.00
Chicken and Bacon Club Sandwich <i>- Fries</i>	\$23.00
Wagyu Beef and Bacon Burger <i>- Fries</i>	\$23.00
Vege Burger <i>- Sweet Potato Fries</i>	\$23.00
Battered Fish and Chips <i>- Aioli</i>	\$23.00

### TEA & COFFEE

Assortment of Tea <i>- Mug or Takeaway</i>	\$4.50 \$5.50
Coffee <i>- Mug or Takeaway</i>	\$4.50 \$5.50
Iced Coffee	\$5.50 \$6.50

## Beverage List

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### LOCAL STUBBIES

XXXX Summer Bright Lager	\$8.50
Great Northern	\$8.50
James Boags Premium Light	\$7.50
James Boags Premium	\$8.50
Hahn Super Dry	\$8.50
XXXX Gold	\$8.00

### AUSTRALIAN CRAFT BEERS

Heads of Noosa 3.5	\$8.50
Heads of Noosa Japanese Lager	\$9.50
Heads of Noosa Pilsner	\$9.50

### IMPORTED BEERS

Asahi Super Dry	\$10.00
Peroni	\$10.00
Corona	\$10.00

### RTD'S & GINGER BEERS

Jim Beam and Cola	\$14.00
Canadian Club and Dry	\$14.00
Brookvale Union Ginger Beer	\$11.00

### CIDER

Rekorderling Strawberry & Lime	\$11.50
Rekorderling Mango Raspberry	\$11.50
Rekorderling Blush Rose	\$13.00

### NON-ALCOHOLIC BEVERAGES

Soft Drinks <i>- Coke, Coke Zero and Sprite</i>	\$6.50
Bottled Water	\$5.50
Lemon, Lime & Bitters	\$6.50
Ginger Beer	\$6.50

## Wine List

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SPARKLING WINE & CHAMPAGNE	G	B
Tatachilla Brut	\$9	\$39
Chandon Brut	-	\$45
Scotchman's Hill "H" Series Brut	\$10	\$56
Taylor Estate Sparkling Pinot Noir Chardonnay	\$13	\$54
Taylor Made Prosecco	\$12	\$59
Moet & Chandon Imperial	-	\$175
WHITE WINE	G	B
Taylor's Estate Riesling	-	\$52
Jim Barry Watervale Riesling	\$14	\$69
Motley Cru Pinot Grigio	\$11	\$49
BB Origins Series Pinot Grigio	-	\$50
Innocent Bystander Pinot Gris	-	\$52
Jack and Jill Pinot Gris	\$13	\$55
Scotchman's Hill "H" Series Pinot Gris	\$9	\$45
Jack and Jill Chardonnay	\$13	\$55
Risky Business Chardonnay	-	\$57
Totara Sauvignon Blanc	\$12	\$55
Shaw and Smith Sauvignon Blanc	-	\$70
Scotchman's Hill "H" Series Sauvignon Blanc	\$10	\$45
Tatachilla Sauvignon Blanc	\$9	\$39
Scotchman's Hill "H" Series Moscato	\$10	\$45
Atze's Corner Vermentino	-	\$50
RED WINE	G	B
Maison Saint AIX Dry Rose	-	\$82
Atze's Corner Rose	\$13	\$50
Devils Corner Pinot Noir	\$12	\$57
Nanny Goat Pinot Noir	-	\$92
The Pawn El Desperado Pinot Noir	-	\$57
Taylor's Estate Merlot	\$12	\$55
Smith and Hooper Merlot	-	\$57
Tar and Roses Shiraz	-	\$60
Atze's Corner Opulent Shiraz	\$11	\$55
Taylor's Estate Shiraz	\$12	\$57
Brown Brother's Ten Acer's Shiraz	-	\$59
Tatachilla Shiraz Cabernet Sauvignon	\$9	\$39
Taylor's Heritage Cabernet Sauvignon	-	\$52
Penny Hill Cabernet Sauvignon	\$10	\$45
Scotchman's Hill "H" Series Cabernet Sauvignon	-	\$65

Price includes GST

August 2023

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Available from 6am-10am

BREAKFAST	
View Signature Bircher Muesli (V) - Bircher Muesli, Stewed Rhubarb and Seasonal Berries	\$14.50
Granola Bowl - Seasonal Berries with Any Milk Option	\$15
Eggs, Bacon and Toast - Scrambled, Fried or Poached Eggs, Bacon and Toast	\$20
Seasonal Fresh Fruit Plate (VO Available) - Yoghurt and Honey	\$20.50
Traditional Pancakes - Maple Syrup, Seasonal Fruits and Whipped Cream	\$21.50
Eggs Benedict - Toasted Turkish Bread, Spinach, Grilled Tomato, House Hollandaise with a choice of: Mushroom, Ham, Bacon or Salmon	\$28.50
View Omelette - Bacon, Mushroom, Spinach, Spring Onion, Cheese and Grilled Tomato	\$28.50
Full View Breakfast - Eggs, Smokey Bacon, Cheese Kransky, Mushroom, Hash Brown, Baked Beans and Toast	\$40.50
KIDS BREAKFAST	
Baked Beans on Toast	\$12
Cereal - Rice Bubbles, Cornflakes, Nutrigrain, Special K, Weet-Bix, or Coco Pops with Milk	\$12
Fresh Fruit Salad	\$12
Kids Pancakes - Choice of Seasonal Berries or Banana, Maple Syrup Add on Ice Cream	\$17
Bacon, Tomato and Egg Roll - with Tomato Sauce	\$15
Toast and Spreads	\$6

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Available from 6pm - 10pm

#### ENTRÉE

Wood Fired Focaccia <i>- Confit Garlic with Balsamic Vinegar and Olive Oil</i>	\$14
Soup of the day <i>- with Warm Crusty Sourdough</i>	\$14
Chicken and Blue Cheese Tart <i>- Lemon Myrtle with House Waldorf Salad</i>	\$20
Sticky Hoi Sin Pork Belly Salad <i>- with Cucumber, Carrot, Fennel, Water Chestnut, Pickled Ginger, Rice Noodle and Sesame Dressing</i>	\$23
Vegan Yaka Slider <i>- with Spicy Tempura Cauliflower and Chipotle Mayo</i>	\$23
Chilli and Garlic Crispy Calamari <i>- with Ginger Lime Dipping Sauce</i>	\$25
Warm Duck and Pear Salad <i>- with Fried Shitake, Baby Beetroot, Sugar Snap Peas, Pancetta Crisp and Pomegranate Dressing</i>	\$29

#### WOOD FIRED PIZZAS (GF & Vegan options available)

Garlic and Pesto (V) <i>- Basil Pesto, Confit Garlic, Chilli and Mozzarella</i>	\$15
View Margherita (V) <i>- Local Roma Tomato, Basil and Bocconcini</i>	\$24
Funghi (V) <i>- Wild Mushrooms, Garlic, Chives, Bocconcini and Mozzarella</i>	\$23
Mediterranean (V) <i>- Olives, Semidried Tomato, Capsicum, Spanish Onion, Artichoke, Goat Cheese, Bocconcini and Mozzarella</i>	\$24
Pollo Chipotle <i>- BBQ Chicken, Spanish Onion, Capsicum, Bocconcini and Mozzarella</i>	\$25
Sweet and Salty <i>- Ham, Pineapple, Olives, Bocconcini and Mozzarella</i>	\$23
Prosciutto <i>- Roma Tomato, Bocconcini and Mozzarella</i>	\$25
Pepperoni <i>- Fresh Tomato, Oregano, Bocconcini and Mozzarella</i>	\$25
Piccanti <i>- Local Prawns, Black Garlic, Chilli, Spring Onion, Bocconcini and Mozzarella</i>	\$25
Italian Sausage <i>- Pickled Onion, Bocconcini and Mozzarella</i>	\$25

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#### MAIN COURSE

Mediterranean Gnocchi Bake <i>- with Grilled Pumpkin, Eggplant and Zucchini Basil Tomato Sauce</i>	\$28
Prawn and Asparagus Risotto <i>- with Prosciutto, Shallots, Toasted Almonds and Fried Kale</i>	\$30
Beef Cheek and Button Mushroom Pappardelle <i>- with Red Wine Tomato Sauce</i>	\$32
Chef's Signature Lamb Curry <i>- with Roti, Rice, Raita and Pappadam</i>	\$34
Pan Seared Catch of the Day <i>- with Charred Fennel, Garlic Potatoes, Dill and Capers Beurre Blanc</i>	\$38
Slow Cooked Chicken Maryland <i>- with Sauteed Brussel Sprouts, Parsnip Puree and Pesto Cream Sauce</i>	\$38
Pork Tomahawk <i>- with Caramelised Apple and Cranberry Jus, Sweet Potato Puree and House Waldorf House</i>	\$45
Cut of the Day <i>- with Garlic Chats and Buttered Greens</i>	\$52

#### KIDS MENU

Chicken Nuggets or Battered Fish <i>- with Chips</i>	\$14.50
Crumbed Sausages <i>- with Chips</i>	\$14.50
Ham and Pineapple Pizza	\$14.50

#### DESSERTS

Coconut Sago Pudding <i>- with Mango, Lychee Slushie and Passionfruit Gelato</i>	\$16
Gooey Chocolate Volcano Cake <i>- with Vanilla Bean Ice Cream and Salted Pistachio Crumb</i>	\$16
Traditional Tiramisu <i>- with Coffee Gelato and Chocolate Beans</i>	\$16
View Cheese Plate (GF option) <i>- with Chateau Chantelle Custard</i>	\$16
View Cheese Plate (GF option) <i>- Two Cheeses, Crackers, Quince Paste, Nuts and Fresh Seasonal Berries</i>	\$19