

ROOM SERVICE

CAVIAR SERVICE

Waffles & Caviar, Oscietra Caviar, Creme Fraiche, Chives 95/180
Soft Serve, Oscietra Caviar, Yuzu Evoo 26

House Rosemary Focaccia, Cultured Butter + Smoked Salt	6ea
Oysters Penelope, Champagne + Strawberry Mignonette (A)	8ea
Smoked Sicilian Olives, Thyme, Lemon	12
Cantabrian Anchovy, Tomato + Green Olive Toasts (I)	14
Duck Pâté, Pickled Cherry, Baguette	22
Charred Squid Guildas, Sicilian Olive (I)	15

Scallop Spring Rolls, Citrus + Oscietra Caviar Mayonnaise (M)	24
Wagyu Bresaola, Pecorino, Pickled Fig, Rocket	28
Mooloolaba Prawn Cocktail Sando, Roasted Garlic Marie Rose Sauce (A)	19
Buttermilk Fried Chicken, Spiced Honey Glaze, Pickles + Yuzu Ranch	28
Beef Tartare, Sauce Américaine, Cured Egg Yolk, Matchbox Fries	32

Cheeseburger, Pickles, House Sauce, Martin's Potato Bun	20
Potato Gems, Salt & Vinegar, House Ketchup	15
Rosemary French Fries, Garlic Confit Aioli	15

Charleston Jersey Brie, Gruyère AOP, Riverine Buffalo Blue	14/26/39
Lavosh, Grapes + Quince Paste	

SOFT SERVE SUNDAES	14
Apple Crumble / Rhubarb Baked Alaska / Mint Viennetta	

PLEASE NOTE PUBLIC HOLIDAYS INCUR A 15% SURCHARGE.