

## All Day Menu

Available Monday - Saturday, 10am -11pm

### SMALL PLATES

<b>Potted Prawns</b>	Lemon, herbs, bread	24.5
<b>Salmon Marinato</b>	Sea vegetables, capers	23.5
<b>Prosciutto</b>	Tomato, basil, mozzarella	25.0
<b>Ocean King Prawns</b>	Cosberg lettuce, avocado, cocktail sauce (df)	27.5

### LARGE PLATES

<b>Linguine</b>	Marinara <u>w</u> prawns, scallops, fish, calamari, mussels, tomato, basil	34.5
<b>Penne</b>	Zucchini, squash, mint, ricotta (v)	22.5
<b>Fresh Fish of the Day</b>	Check with your waiter for chef's special of the day	34.5
<b>Michael's Special</b>	Barramundi fillet, parmesan-egg cream, panko crumb fried	36.5
<b>BBQ Moreton Bay Bugs</b>	Asparagus, lemon, capers (gf)	59.5
<b>Angus Eye Fillet</b>	250g Stanbroke marble score 3+ <u>w</u> wagyu fat roasted potatoes, red wine jus (gf)	52.5

### SIDES

Hand cut chips <u>w</u> aioli (v)(gf)	10.5
Braised peppers <u>w</u> oregano (v) (gf)	11.5
Mixed leaf salad (v)(gf)(df)	9.5
Steamed seasonal vegetables, extra virgin olive oil, lemon (v)(gf)(df)	9.5
Heirloom tomato salad w balsamic onions, parmesan (v)	14.0

### DESSERT

<b>Amaretti ice cream sandwich</b>		14.5
<u>w</u> chocolate and hazelnut		
<b>Peach and guava cake</b>		15.0
<u>w</u> ricotta ice cream		
<b>Sticky Date &amp; Banana Pudding</b>		14.5
<u>w</u> vanilla bean custard, candied walnuts, burnt caramel gelato		
<b>Cheese Platter (ask your waiter about our daily cheeses)</b>		
<u>w</u> fig, muscatels, rocket salad,	Choice of 2 cheeses	22.5
	3 cheeses	28.5

*Please see 24 Hour Menu for Public Holidays and Sundays  
Additional \$5 tray fee applies for all in room dining*