

drinks

sparkling wine

Chain of Fire Sparkling NV	8.5	32
La Gioiosa Prosecco	12.5	–
Veuve Talihan	–	42
Piper Heidsieck NV Champagne	–	125
Craigmoor Cuvée Brut 200ml	12	–

white wine

Wild Oats Semillon Sauvignon Blanc	9.5	36
Chain of Fire Pinot Grigio	8.5	32
Pikorua Sauvignon Blanc	10	45
Montrose Chardonnay	10.5	46
Robert Oatley Riesling	13	59

rosé and moscato

Luna Rosa Rosado	10	44
Hancock & Hancock Rosé	11	45
Fiore Moscato	11	–
Fiore Pink Moscato	11	42
Craigmoor Rosé 187ml	11.5	–

red wine

Wild Oats Merlot	9.5	36
Chain of Fire Pinot Noir	8.5	32
Woodbrook Farm Cabernet Sauvignon	13	50
Montrose Shiraz	10.5	40
Philip Shaw Shiraz	14	55

beer and cider

Great Northern Original		9
Great Northern Super Crisp		8.5
Cascade Light		7.5
Carlton Dry		9
Carlton Draught		9
Peroni Libera		8.5
Peroni		9.5
Corona		9.5
4 Pines Pale Ale		10
4 Pines Summer Ale		10
4 Pines Pacific Ale		10
Strongbow Cider Apple/Pear		9

spirits

Wyborowa Vodka	8.5
Absolute Vodka	9
Smirnoff Vodka	9
Beefeater Gin	8.5
Beafeater Pink Strawberry Gin	9.5
Gordons Gin	9
Wild Turkey Bourbon	8.5
Wild Turkey Rye	9
Wild Turkey Rare	11.5
Wild Turkey 101	12
Ballantine’s Scotch	8.5
Johnny Walker Black Label	9
Glen Grant 12yo Scotch	10
Jameson Irish Whiskey	8
Havana Club 3 Años	8.5
Havana Club Especial	9

non-alcoholic

Soft drinks	4.5
Lemon lime and bitters	5
Barista-made coffees and teas	4.5
Hot chocolate	4.5
Iced coffee, iced chocolate, iced caramel latte	6
Homemade iced tea	7
Milkshakes	7
Chocolate, strawberry, caramel, vanilla, coffee, caramel coffee	

Mocktails

Frozen Virgin Daiquiri	9
Mango, strawberry, lemon or kiwi	
Tropical Lemonade	9
Watermelon, strawberries, mint, lemonade, lime, lemon	
Fruit Punch	5
Blend of orange, apple and pineapple juice	
Waterfront Sunrise	5
Orange juice with a splash of raspberry cordial	
Fire Engine	5
Lemonade with raspberry cordial	
Virgin Mary	10
Tomato juice, celery, black pepper, Tabasco sauce, Worcestershire sauce	
Adina VIBErations	10
Pineapple and passionfruit or lychee, raspberry and lemon blended with ice	
Curve-ball	10
Kiwifruit, lemonade	



in-room dining menu

menu

small plates

Sticky lickychicken wings	18
Prosciutto and brie arancini balls	18
Calamari Dusted in Szechuan salt	18
Fully loaded wedges Guacamole, sour cream, sweet chilli sauce, cheese, scallions	16

salads

Power salad Lettuce, pine nuts, pumpkin, beetroot, feta and quinoa	22
Caesar salad Chicken, bacon, croutons, lettuce, poached egg, Caesar dressing	24
Wild rice salad Wild rice, brown rice, toasted pine nuts, grilled halloumi, balsamic	22

from the grill

Served with 2 sides and a sauce of your choice	
Australian eye fillet 200g	48
Marinated lamb rump 200g	39
Angus Porterhouse 300g	39

large plates

NT barramundi 230g crispy skin Humpty Doo barra, coconut pumpkin purée, caramelised fennel, charred leek and lemon myrtle beurre blanc sauce	38
Chicken supreme Prosciutto wrapped chicken breast, potato gratin, crispy salad, cumin infused mango mojo	34
Chef Prem’s curry Malaysian roti, rice, mint raita, pappadums, tomato salsa	30
Chicken and pumpkin risotto* Rocket, freshly grated Parmesan cheese *Vegetarian option available	30
La pasta dello chef Matteo Please ask our team for the current selection	30
Cheeky cow Slow-cooked beef, truffle mashed potatoes, chargrilled vegetables, capers, jus	36
BBQ back ribs 500g pork ribs, homemade BBQ sauce, crispy chips, chargrilled Mexican spiced corn on the cob	48

hotel favourites

Served with chips	
Curve burger Handmade beef patty, tomato, bacon, egg, cheese, lettuce, brioche bun	24
Spicy chicken sandwich Battered chicken fillet, lettuce, tomato, gherkin, cheese, sriracha aioli, brioche bun	24
Steak sandwich 150g Australian beef, tomato, cheese, bacon, egg, Turkish bread	26
Club sandwich Triple decker, chicken, lettuce under bacon and ham	22
Chicken BLAT wrap Chicken, bacon, lettuce, guacamole, tomato, sriracha aioli	22
Ham, cheese and tomato jaffle	12
Chicken, cheese, onion and aioli jaffle	12
Mushroom, spinach and feta jaffle	12
Fish n’ chips with house salad	20

sweet cravings

Sticky date pudding Caramel sauce and ice cream	16
Warm chocolate lava cake Berry compote, ice cream with a cherry on top	16
Strawberry gum panna cotta Quandong purée, fresh berries	16
Fruit salad Chef’s selection of seasonal fruits	10
I scream, you scream 2 scoops of your choice (ask our team for today’s selection)	8
Charcuterie board (per person) Chef’s selection of cheeses, cured meats, dried fruits	14

sides

Red wine jus, pepper sauce, mushroom gravy	3
Crispy chips	6
Truffle mashed potato	6
Chargrilled asparagus and broccolini	6
House salad	6
Mexican corn on the cob	6

after hours

From 9:30pm to 6am	
Ham, cheese and tomato jaffle	12
Chicken, cheese, onion and aioli jaffle	12
Mushroom, spinach and feta jaffle	12
Curry of the day Served with rice and yoghurt	25
Pizza Ask our team for available toppings	15
Chocolate lava cake	16
Strawberry gum panna cotta	16
I scream, you scream 2 scoops of your choice (ask our team for today’s selection)	8

In-room dining is available 7 days a week, from 11am to 9:30pm.
After hours menu is available 9:30pm to 6am.
To order, please dial 8 using your in-room telephone.

All orders will incur a \$4 tray charge. To order please dial #8 on your room phone or press the restaurant button. Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.