

### In-Room Dining Menu

Available  
11am –10pm

Effective date from 11<sup>TH</sup> JUNE 2021

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### Supper Menu

Available  
10pm –6am

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### Smart Bar Menu

Available All Day

Please call extension 1 to place your order

A \$6.50 service delivery fee applies per delivery

Prices are inclusive of Goods and Services Tax (GST)

## ROOM SERVICE MENU

Available from 11am – 10pm

### SNACKS

<b>Grilled Chicken Wrap</b>	<b>20</b>
Filled with chicken breast, fried bacon, mesclun salad, tomato, onion aioli, battered chips	
<b>Steak Sandwich</b>	<b>22</b>
Char grilled ciabatta bread, tendered beef strip, fried bacon, swiss cheese, tomato relish, petit salad, battered chips	
<b>Pizza Marco Polo</b>	<b>22</b>
Wood fired pizza base, roast chicken, salami, semidried tomato, kalamata olives, pesto, feta, mozzarella	
<b>Pizza Margherita</b>	<b>18</b>
Wood fired pizza base, sliced roman tomatoes, buffalo mozzarella, basil	

## ROOM SERVICE MENU

Available from 11am – 10pm

### ENTRÉE

<b>Garlic Bread</b>	10
<b>Soup of the Day</b> With fresh baked bread	12
<b>Tofu with Oyster Mushroom</b> Filled ginger and coriander flavoured bean sprout, macadamia, chilli dressing (DF, Vegan, GF)	12
<b>Herb &amp; Dried Fruit Crusted Goat Cheese Roulade</b> Served with spiced poach pear, bitter salad, aged balsamic dressing (V) (GF)	20
<b>Homemade Beef Tortellini</b> Served with braise savoy cabbage, herb tomato concasse	20
<b>Pork Belly</b> With fava bean mash, marinated choy sum, honey mirin sauce	24
<b>Pagoda Antipasto Platter to share</b> Tasmania cured salmon, pastrami, prosciutto, fried crumbed bocconcini cheese, marinated olives and capers, grissini, homemade jardinière vegetables	36
<b>WINTER WARMER</b>	
<b>Curry of the day</b> Check with our friendly staff member	28
<b>Braised Osso Bucco</b> Served with creamy polenta, grilled broccolini, sprinkled gremolata	38
<b>Red Wine Braised Lamb Shank</b> Served with royal blue mash potato, confit shallot	36

## ROOM SERVICE MENU

Available from 11am – 10pm

### MAIN COURSE

<b>Beef Sirloin (100 Days Grain Fed, South West WA)</b>	<b>44</b>
Served with sweet potato gratin, wild mushrooms, confit garlic and grilled broccoli Sauce - Brandy peppercorn, red wine jus or creamy garlic sauce	
<b>Grilled Moroccan Lamb Rump</b>	<b>38</b>
Served with spicy barley vegetable, mint yoghurt dressing	
<b>Cajun Spiced Chicken Breast</b>	<b>28</b>
Served with corn puree, oven baked broccoli, cauliflower fleurette, brandy peppercorn sauce	
<b>Pan Fried Barramundi</b>	<b>35</b>
Served with lima bean ragout, steamed bok choy, clam butter sauce soba noodles, lemon grass broth	
<b>Vongole Clam Linguine</b>	<b>25</b>
With NZ clams, saffron, tomatoes and parsley in garlic white wine sauce	
<b>Mediterranean Eggplant</b>	<b>25</b>
Filled with chickpea, barley, grilled vegetable, chilli, diced tomatoes, herb, yogurt dressing.	
<b>Risotto Carnaroli Primavera</b>	<b>25</b>
Served with shaved parmigiano - reggiano cheese with truffle oil	

### SIDE SELECTIONS

<b>Roast gourmet potatoes</b>	<b>9</b>
<b>Royal blue mash potato</b>	<b>9</b>
<b>Buttered vegetables</b>	<b>9</b>
<b>Pagoda garden salad</b>	<b>8</b>
<b>Beer battered chips</b>	<b>8</b>
<b>Potato wedges</b>	<b>8</b>

## ROOM SERVICE MENU

Available from 11am – 10pm

### DESSERTS

<b>Mango Creme Brulee</b> Served with crispy biscotti	<b>15</b>
<b>Choux Pastry</b> Served with hazelnut cream, hot chocolate sauce and toasted almond	<b>15</b>
<b>Fig Whisky Pudding serve with creamy caramel sauce</b> Served with creamy caramel sauce	<b>15</b>
<b>Australian Cheese Platter</b> With quince jam, lavosh crackers, dried fruits, sliced bread	<b>25</b>

## ROOM SERVICE MENU

Available from 11am – 10pm

### SUPPER MENU

Available from 10pm – 6am

Toasted Sandwich chicken, cheese, bacon, carmelised pickled onions with French fries and small salad	22.50
Pizza Marco Polo Wood fired pizza base, roast chicken, salami, semidried tomato, kalamata olives, pesto, feta, mozzarella	22.50
Curry of the Day with rice and salad	22.50
Chicken Caesar Salad Chicken and cos lettuce salad with bacon, croutons, shaved parmesan, Caesar dressing, anchovy fillets, eggs	22.50
Soup of the Day with fresh baked bread	15

*Pagoda*  
Resort & Spa



## BEVERAGE LIST

Available at all times

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## SMART BAR MENU

Available at Reception

Prices are inclusive of Goods and Services Tax (GST)

## BEVERAGE LIST

Available All Day

### BEER

	
James Boag's Premium Crown Lager	10
Coopers Pale Ale	10
Redback	10
Pure Blonde	10
Little Creatures Pale Ale	11
Little Creatures Rogers	11
Corona	12
Guinness (440ml can)	12
Stella Artois	12

### CHAMPAGNE & SPARKLING

		
Omni Classic or Omni Sweet	38	8
San Martino Prosecco (Italy)	45	9
Yarra Burn Premium Cuvee	47	10
Chandon NV	55	
Moet Chandon Imperial	110	

### HOUSE WINE

		
Hardy's Riddle Range	28	8
Sparkling, Chardonnay	28	8
Sauvignon Blanc, Cabernet Merlot	28	8
Shiraz Cabernet, Moscato	28	8

## BEVERAGE LIST

Available All Day

### WHITE WINE

		
Grant Burge Benchmark Semillon Sauvignon Blanc	39	
Grant Burge Benchmark Chardonnay	39	9
Brown Brothers Crouchen Riesling	40	9
Skuttlebutt Sauvignon Blanc Semillon	42	10
Goundrey Unwooded Chardonnay	43	10
Amberley Chenin Blanc	44	
Ferngrove Semillon Sauvignon Blanc	45	
Brookland Verse 1 Chardonnay	46	
Brookland Verse 1 Semillon Sauvignon Blanc	47	
Oyster Bay Sauvignon Blanc (NZ)	48	
Amberley Secret Lane Semillon Sauvignon Blanc	49	
Leeuwin Estate Siblings Sauvignon Blanc Semillon	55	12

## BEVERAGE LIST

Available All Day

### RED WINE

		
Half Mile Creek Cabernet Sauvignon	33	
Burge Benchmark Shiraz	39	9
Skuttlebutt Shiraz Cabernet	42	9
Goundrey Cabernet Merlot	43	9
Amberley Merlot	45	10
Amberley Shiraz	45	
Ferngrove Cabernet Merlot	46	
Brookland Verse 1 Cabernet Merlot	46	
Annie's Lane Shiraz	47	
Oyster Bay Merlot (NZ)	48	
Brookland Verse 1 Shiraz	48	
Amberley Secret Lane Cabernet Merlot	49	
Tim Adams Shiraz, Clare Valley	55	
Leeuwin Estate Siblings Shiraz	55	12

## SMART BAR MENU

(Available at Reception)

Gordon Gin & Tonic Can RTD (Ready to Drink)	12.5
Jim Beam & Cola RTD (Ready to Drink)	12.5
White Wine- Hardy's 750 ml	16
Red Wine Hardy's 750 ml	16
Moscato Hardy's 750 ml	16
Sparkling Brut Hardy's 750 ml	16
Crown Lager	8.5
Hahn Super Dry 3.5	7
Corona	9.5
Pepsi	4
Lemonade	4
Natural Spring Water	3
Sparkling San Pellegrino Water	10
Orange Juice	3.5
Red Rock Potato Chips	4.5
Nobby's Salted Peanuts	4.5
SUIMIN Chicken Pot Noodles	5
Vanilla Ice Cream Mini Tub	2

Order by dialing – 9

Pick up at Reception

or Delivered to your room (\$6.50 delivery fee applies)