

ROOM SERVICE - BREAKFAST MENU

Breakfast Served Daily 7.00am – 10.00am

Room Service Delivery Surcharge \$8.00

FRESH FRUIT A selection of seasonal fruit <i>GF</i>	12.00
EUMARRAH MUESLI Muesli, Mountain River yoghurt, Leatherwood honey, nuts and fresh fruit <i>GF Available</i>	14.00
TOAST BREADS DANISH A selection of breads and danishes with Tasmanian preserves <i>GF Available</i>	15.00
BELGIUM WAFFLE or FRENCH TOAST Cinnamon sugar, Leatherwood honey ricotta, berry compote	22.00
WARM GREEN BOWL Poached free range eggs, kale, spinach, arugula, avocado, buckwheat, Eumarra mixed seeds and caramel yoghurt <i>Vegetarian</i>	22.00
AVOCADO ON TOAST Smashed avocado, wood fired sourdough toast, haloumi, broccolini and free range poached eggs <i>Vegetarian and GF option available</i>	23.00
EGGS BENEDICT / FLORENTINE Poached free range eggs, toasted English muffin, spinach, hollandaise sauce Your choice of Ziggy's honey glazed ham, Ashmore smoked salmon or spinach <i>Vegetarian option available</i>	26.00
SIR HENRY JONES BIG BREAKFAST Fried egg, wood fired Cape Grim eye fillet, Ziggy's double smoked bacon, potato rosti, Cygnet mushrooms, Grana Padano cheese <i>Vegetarian option available</i>	26.00

ROOM SERVICE - ALL DAY LIGHT MENU

All Day Menu Served Daily 11:00am – 10.00pm

Room Service delivery surcharge \$8.00

SOUP OF THE DAY **12.00**
With woodfired sour dough toast

TOASTED SANDWICHES (*served with fries*) **14.50**
Tuna melt - 3 cheeses, tuna, avocado, tomato
Croque monsieur - Ziggy's ham, Gruyere, Parmesan, Béchamel
Chicken toastie - Free range chicken, lettuce, avocado, cheese
Macaroni and cheese - Served in grilled brioche
Vegetarian

SMOKED SALMON SALAD **24.00**
Ashmore smoked salmon, mixed lettuce, mozzarella, capers, pickled root vegetables,
sparkling wine dressing
GF

IXL CLUB SANDWICH **26.00**
Triple decker with Cape Grim steak, bacon, egg, chicken, lettuce, tomato, aioli and fries
GF Available

WAGYU BOLOGNESE **28.00**
Robbins Island Wagyu beef bolognese, orecchiette pasta, Parmigiana Reggiano, truffle oil

CAPE GRIM BRAISED BEEF CHEEK **29.00**
With creamy mashed potato and pickled onions
GF

Dessert and Cheese

FRESH FRUIT **12.00**
Seasonal fresh fruit selection
GF

SILVER SPOON ICE CREAM (180g) *A choice of* **8.50**
Chocolate with chocolate sauce
Vanilla bean with lemon curd
Raspberry with raspberry sauce

TASMANIAN CHEESE PLATTER (30gm per cheese) **29.00**
Chef's selection of 3 cheeses served with crisp breads, muscatels and quince paste
GF Available



ROOM SERVICE - DINNER MENU

Dinner Served Daily 6:00pm - 10:00pm

Room Service delivery surcharge \$8.00

Entrée

TASMANIAN OYSTERS

1/2 dozen freshly shucked natural oysters with lemon and Champagne dressing **24.00**

1/2 dozen Kilpatrick smoky, grilled oysters **26.00**

ANTIPASTO PLATTER **25.00**

Selection of Ziggy's cured meats, dip, marinated vegetables, olives, pita bread

Vegetarian option available

WASABI CRUSTED CALAMARI **21.00**

Wasabi sesame crusted calamari with daikon, iceberg, Kewpie mayonnaise

GF

WARM PULLED LAMB AND VEGETABLE SALAD **23.00**

Pan fried broccoli, pulled lamb, kale, spinach, beetroot, dukkah, labneh

GF & Vegetarian option available

Main Course

SCOTCH FILLET (300g) **40.00**

Wood fired scotch fillet, shoestring fries, béarnaise sauce

CATCH OF THE DAY **38.00**

Grilled fish fillet, buttered greens, lemon, Café de Paris butter

PUMPKIN CANNELLONI **30.00**

House made cannelloni, pumpkin, mozzarella, curd, pine nuts

Vegetarian

SIDE DISHES **8.00**

French fries with aioli | House salad | steamed greens | roasted carrots |

Pigeon hole rye bread roll with Meander Valley cultured butter

Dessert

TASMANIAN CHEESE PLATTER (30gm per cheese)

Chef's selection of 3 cheeses served with crisp breads, muscatels and quince paste **29.00**

GF Available

ETON MESS **14.00**

Crisp meringue, vanilla ice-cream, seasonal berries

LEMON CURD TART **14.00**

With Crème fraiche and freeze dried mandarins

ROOM SERVICE - NIGHT OWL MENU

Night Owl Menu Served Daily 10.00pm – 2.30am

Room Service delivery surcharge \$8.00

TOASTED SANDWICHES	<i>*served with potato crisps</i>	14.50
Tuna melt	- 3 cheeses, tuna, avocado, tomato	
Croque monsieur	- Ziggy's ham, gruyere, Parmesan, Béchamel	
Chicken toastie	- Free range chicken, lettuce, avocado, cheese	
Macaroni and cheese	- Served in grilled brioche Vegetarian	

CAPE GRIM BRAISED BEEF CHEEK	29.00
With creamy mashed potato and pickled onions	
GF	

Dessert

SILVER SPOON ICE CREAM (180g) <i>Choice of</i>	8.50
Chocolate with chocolate sauce	
Vanilla bean with lemon curd	
Raspberry with raspberry sauce	