



IN ROOM DINING

RYDGES

HOTELS · RESORTS

IN-ROOM DINING MENU

To order dial 2837 from your room phone

\$6 tray charge applies to all orders

All items available 12:00pm - 9:00pm daily

PUFFY BREAD

Sea salt, extra virgin olive oil	14
Garlic & rosemary oil	15
Whipped ricotta & 'Nduja	18

STARTERS

Insalata Caprese	24
Ricardoes heirloom tomato, buffalo mozzarella, basil, first press olive oil & lemon juice	
Arancini	18
Crumbed & fried arborio rice balls filled with peas, mint & provolone cheese with Sicilian aioli	
Polpette al Sugo	24
Pork & veal meatballs slow cooked in tomato & basil sugo, with charred focaccia & grated parmigiano	
Calamari Fritti (Imported)	23
Fried spiced calamari, lemon & blood orange chilli mayonnaise	

MAINS

Steak Frites	36
250g Black Angus sirloin steak, shoestring fries & herb butter	
Chicken Schnitzel	28
Crumbed chicken breast, shoestring fries, house salad & gravy	
Barramundi (Australian)	44
Grilled Queensland barramundi with olives, cherry tomatoes, capers & lemon	
Fish & Chips (Imported)	28
Crispy battered fish with shoestring fries, house salad, lemon & tartare	
Caesar Salad (Mixed Origins)	26
Cos lettuce, croutons, bacon, anchovies, house made dressing <i>Add grilled chicken +8 Add grilled prawns +9</i>	
Cheeseburger	26
Beef patty, lettuce, tomato, pickles, cheese, on a milk bun with shoestring fries	

PASTA

Tomato Vodka Fusilli	30
Creamy, spicy tomato & vodka sauce with fusilli pasta	
Fettuccine Carbonara	32
Speck, cream, parmesan & parsley <i>Swap to gluten free penne +4</i>	

TO SHARE

Antipasti Board	35
Two cheeses, meats, flat bread & grissini <i>Please ask the staff for for our current selection!</i>	

PIZZA

Margherita	21
San Marzano tomato, buffalo mozzarella, basil & olive oil	
Pollo	27
Slow cooked chicken, BBQ sauce, mozzarella, mushrooms, capsicum & onions	
Gamberi (Imported)	28
Grilled prawns, San Marzano tomato, mozzarella, garlic, chilli, rocket, lemon	
Quattro Stagioni	27
Ham, speck, mushrooms, San Marzano tomato, olives, artichoke & buffalo mozzarella	
Salumi	28
Mild salami, hot salami, ham, sausage, San Marzano tomato, fior di latte & basil <i>Swap to gluten free base +4</i>	

SIDES

Shoestring Fries	12.5
Aioli	
Roast Mediterranean Vegetables	13
Olive oil, herbs	
Crispy Chats	12
Rosemary salt	
Rocket, Pear & Parmesan Salad	14
Olive oil, herbs	
Sautéed Mushrooms	14
Garlic, rosemary	

DESSERTS

Tiramisu	16
Classic Italian dessert - made with coffee, mascarpone & sponge fingers	
Gelato	16
Two scoops • Choice of salted caramel, blood orange, vanilla bean, chocolate or hazelnut <i>Add extra scoop +6</i>	

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WINE BY THE GLASS

SPARKLING / SWEET

Hentley Farm 'Villain & Vixen' Blanc De Blanc	11.5
Aurelia Prosecco	10.5
Beach Hut Pink Moscato	10.5

WHITE

Ara 'Single Estate' Sauvignon Blanc	18
West Cape Howe Sauvignon Blanc	17
Jim Barry 'The Atherley' Riesling	18
Ara Single Estate Pinot Gris	18
Cantina Di Gambellara Monopolo Pinot Grigio	18
Robert Oatley Signature Chardonnay	18
Vasse Felix 'Filius' Chardonnay	19

ROSÉ

Luna Rosa Rosado Rosé	18
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RED

Abbotts & Delaunay Pinot Noir	21
Oakridge Pinot Noir	23
Bleasdale Bremerview Shiraz	18
Philip Shaw 'The Idiot' Shiraz	21
Rymill 'The Dark Horse' Cabernet Sauvignon	20
Cape Mentelle Cabernet Sauvignon	23
Rolling Cabernet Merlot	17
Barone Ricasoli Brolio Chianti	21

CELEBRATORY BOTTLES

Piper-Heidsieck Cuvée Brut NV	115
Pol Roger Réserve Brut NV	135
Piper-Heidsieck Rosé Sauvage NV	160
Charles Heidsieck Brut Réserve NV	200

BOTTLED BEER

Hahn Premium Light	10.5
Corona	11
Asahi Super Dry	12
Heineken Zero (0% ABV)	10

SPRITZ

Aperol Spritz	18
Limoncello Spritz	20
Hugo Spritz	23
Frangelico & Fig Spritz	20
Coconut & Pineapple Spritz	20

COCKTAILS

Spicy Margarita	24
Jalapeño infused Casamigos Tequila, Cointreau, agave, fresh lime juice, Tajín rim	
Santorini Sunset	23
Ketel One vodka, blood orange liqueur, fresh orange juice, fresh lemon juice, soda	
Nonna's Secret	24
Tanqueray gin, elderflower liqueur, fresh lemon juice, elderflower syrup, mint, aquafaba	
Verdant Roma	22
Sailor Jerry spiced rum, ginger liqueur, ginger soda, mint	
Incanto	20
Tanqueray gin, lychee liqueur, black raspberry liqueur, fresh lime juice	
Torino After Dark	24
Bulleit bourbon, Disaronno, Frangelico, Angostura bitters, amaretti biscuit	
The Pink Lady (Low ABV)	18
Bundaberg small batch silver rum, strawberry purée, white peach purée, pineapple juice, fresh lime juice	

CAFÉ

BARISTA COFFEE

Cup	5
Mug	5.5
Milk alternatives (soy, oat, almond, lactose free)	+0.7
Decaffeinated	+1
Extra shot	+1
Syrup (caramel, vanilla, hazelnut)	+0.7

We kindly request patrons with food allergies or other dietary requirements to please inform hotel staff prior to ordering. The kitchen takes their best effort to accommodate your dietary needs, however we cannot be held responsible for traces of allergens as all meals are prepared in the same kitchen.

Applicable Surcharges: Sundays +10% | Public Holidays +15%

