

Mains

ROOM SERVICE

Small Plates

CHEESE GARLIC BREAD \$12
Add Bacon \$3

HOMEMADE POTATO CROQUETTES \$18

Filled with cheese, served with truffle mayo

COCONUT \$24

CRUMBED PRAWNS (I)

Fennel & orange salad, sriracha mayo

SOUP OF THE DAY \$18

Served with sourdough fingers

Ask our staff about our today's soup

CRISPY PORK BELLY \$23

BAO BUNS

Pickled cucumber, purple cabbage, coriander, hoisin mayonnaise

MALAY CHICKEN SATAY \$22

Satay sauce, pickled vegetables, chives

DUCK PANCAKES \$24

Leeks, cucumber, hoisin sauce

Burgers

THE EVT LOVE LOCAL \$32

SIGNATURE BEEF BURGER

100% Australian beef, milk bun, tomato, Mc Clure's pickles, American cheese, lettuce, secret sauce, fries, aioli

CHICKEN SCHNITZEL \$30

BURGER

Milk bun, tomato, American cheese, lettuce, siracha mayo, fries, aioli

GRILLED HALLOUMI \$25

BURGER

Milk bun, tomato, beetroot, American cheese, lettuce, siracha mayo, fries, aioli

CHICKEN PARMIGIANA \$32

Smokey ham, mozzarella cheese, tomato sauce, seasonal salad, chips

PORK RIBS \$44

Jack Daniel's BBQ sauce, creamy coleslaw, crispy chats

SEAFOOD BASKET (I) \$32

Prawns, scallops, flathead, crab meat, seasonal salad, chips, tartare sauce

PUMPKIN RAVIOLI \$30

Creamy gochujang, parmesan cheese, parsley

EGGPLANT PARMIGIANA \$28

Pomodoro sauce, basil pesto, mozzarella cheese

PAN SEARED SALMON (I) \$43

Roasted artichoke heart, carrot butter, chargrilled lemon

COQ AU VIN \$40

Chicken Maryland braised in red wine with mash potato, mushrooms, lardons & seasonal vegetables

LAMB MASALA \$38

Basmati rice, papadum, fried onion

SLOW COOKED VEAL \$42

OSSOBUCO

Mash potato, ratatouille, gravy

From The Grill

WAGYU RUMP STEAK 250G \$50

BEEF RIB EYE STEAK 350g \$59

SCOTCH FILLET 300G \$58

PORK CUTLET \$45

All served with creamy mash, veggies, Mount Panorama butter

ADD 3 PRAWNS (A) \$10

ADDITIONAL SAUCES \$2

Dianne or gravy



Sides

CRISPY SMASHED CHAT \$12

POTATOES

Fresh lemon herb dip

BABY GEM & WITLOF SALAD \$13

Parmesan cheese, tarragon mayo

GOLDEN CORN RIBS \$12

Cheese sauce, Mexican spices

FRIES & AIOLI \$8

TRUFFLE FRIES & AIOLI \$12

SWEET POTATO FRIES & AIOLI \$10

Dessert

HOMEMADE BROWNIES \$18

Chocolate sauce, vanilla ice cream

BAKED CHEESECAKE \$20

Banana ice cream, chocolate soil, strawberries

CHOCOLATE LAVA \$18

Chocolate Soil, Berries, Sugar snow

TRIO OF SORBETS \$16

SELECTION OF ICECREAM \$16

TRADITIONAL AFFOGATO \$22

Vanilla ice cream, espresso, Frangelico, Kahlúa or Baileys

IRISH COFFEE \$22

Kids Menu (\$16)

BEEF BURGER

CHICKEN NUGGETS

BATTERED FISH

CHEESY HOT DOG

Kids meals served with chips & icecream
Please ask for colouring in packs

(A)- Australian sourced seafood

(I)- Imported seafood



ROOM SERVICE BEVERAGES

House Wines

Zilzie BTW - Murray Darling, VIC

*A fresh, easy-drinking selection
perfect for any occasion*

Glass R \$10 | L \$16 | Bottle \$50

Whites

Chardonnay | Pinot Grigio |
Sauvignon Blanc

Red & Rose

Pinot Noir | Cabernet Merlot |
Shiraz | Rose

Sparkling & Sweet

Sparkling | Moscato

Bottled Beer & Cider

Corona - \$12

White Rabbit Dark Ale
(Australia) - \$11

Asahi Super Dry (Japan) - \$11

Great Northern (Australia) - \$10

5 seeds cider (Australia) - \$10

Asahi Zero (Japan) - \$9

Draught Beer & Cider

Kirin (Japan)
Sch \$12 | Pint \$16

Peroni (Italy)
Sch \$12 | Pint \$15

Stone & Wood Pacific Ale
(Australia)
Sch \$12 | Pint \$15

Great Northern (Australia)
Sch \$10 | Pint \$13

Carlton Draught (Australia)
Sch \$10 | Pint \$13

Bulmers Cider (Australia)
Sch \$10 | Pint \$13

Premix & Cans

Johnnie Walker & Cola - \$15

Jack Daniel's & Cola - \$15

Jim Beam & Cola - \$15

Bundaberg Rum & Cola- \$15

Hard rated - \$15

Soft Drink Bottles

Coke | Coke Zero | Sprite
(330ml) - \$6

Soft Drink Postmix

Coke | Coke Zero | Sprite | Lift |
Soda Water | LLB

Sch \$7.50 | Pint \$10

Our Full Beverage Selection

*This menu showcases some of
our most popular beverages
available through Room
Service. Please speak with our
team if you are looking for a
specific drink or
recommendation.*

Please Drink Responsibly