

BOSSLEY

IN ROOM DINING MENU

BREAKFAST 6.30AM – 11.30AM | ALL DAY DINING & KIDS MENU 11.30AM – 10.00PM

OVERNIGHT MENU 10.00PM – 6.30AM | DRINKS MENU AVAILABLE 24/7

TRAY CHARGE \$6 | 15% SURCHARGE ON PUBLIC HOLIDAYS

BREAKFAST

Smashed avocado, edamame, kale, smoked almonds, poached eggs, fetta, sourdough	24
Vanilla mascarpone yoghurt, pistachio crumble, seasonal fruit & berries	23
Blueberry buttermilk pancakes, lemon curd, white chocolate, maple syrup	24
The full breakfast - fried eggs, bacon, chorizo, tomato, mushroom, rosti, sourdough	29
Corn fritters, smoked bacon, free range scrambled egg, marinated fetta	25
Toasted Noisette sourdough, lightly salted butter and mixed preserves	10
Ham & cheese croissant, double smoked leg ham, American cheese	10
Chocolate croissant, chocolate sauce, marshmallow, raspberry	10



ALL DAY DINING

SMALL

Atlantic salmon, Four Pillars Bloody Shiraz Gin, fennel, orange, hazelnuts (A)	27
Mortadella, green olives, pickled chilli	15
Locally made ricotta, mandarin, macadamia, green apple, hot honey, sorrel	24

LARGE

Duck & chorizo ragu, fresh rigatoni, Grana Padano	38
Miso glazed romanesco, confit garlic labneh, golden raisin, coriander	36
Baby barramundi, parsley butter, lemon, capers, almonds (A)	48
Rump Cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress	45
Omega bowl, sushi rice, pickled ginger, edamame, avocado, seaweed salad, crispy shallots, wasabi soy dressing	24
Add miso glazed salmon (A)	12
Add marinated chicken	12

STONE BAKED PIZZA

Margherita, tomato, basil, mozzarella	26
Spicy salami, ricotta, oregano, olive oil	28
Slow cooked pulled beef cheek, oyster mushroom, stracciatella	28
Roasted pumpkin, caramelised onion, sage	27

(A) (A) Australian seafood | (I) Imported seafood | (M) Mixed origin seafood

“PERSONALLY, I’VE NEVER HAD THE PATIENCE TO BE STARVING.”

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CLASSICS

Love Local Signature Burger, beef patty, 29
milk bun, secret sauce, McClure's pickles,
greens, tomato, American cheese, fries

Club sandwich, ciabatta, chicken, avocado, 29
smoked bacon, tomato relish, free range egg,
asiago cheese, fries

SIDES

Fries, confit garlic aioli 14

Cos lettuce, green goddess dressing, 16
cucumber, nashi pear, dill

DESSERTS

Local cheese selection, quince paste, 28
fruit bread

Tiramisu, coffee, white chocolate, mascarpone, 21
Kahlúa

Local selection of gelato by Scoops and Smiles 19
(500ml tub)

Mango sorbet, Vanilla bean, Mint choc chip,
Roasted peanut butter

KIDS MENU

EACH MEAL IS SERVED WITH YOUR
CHOICE OF SOFT DRINK OR JUICE

Margherita pizza, stone baked, sugo, basil, 20
mozzarella

Classic cheeseburger, beef patty, cheese, 20
tomato sauce, fries

Crispy chicken and chips, tomato sauce 20

Rigatoni napoli, parmesan, basil 20

Fish and chips, lemon, tomato sauce 20

Grilled chicken & avocado wraps, lettuce, 20
tomato, fries

OVERNIGHT MENU

TOASTIES

ALL TOASTIES ARE SERVED ON NOISETTE
SOURDOUGH BREAD WITH RED ROCK DELI
CRISPS

Mushroom, mozzarella, roasted potato, 20
caramelised onion

Mortadella, pistachio, pesto, pecorino 20

Roasted chicken, chipotle mayo, avocado 20

Hamburger, secret sauce, pickles, American 20
cheese



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WINES

	GLS	BTL
Dal Zotto Pucino Prosecco	14.5	65
Mumm Brut Prestige Sparkling	17	80
Mumm Cordon Rouge Champagne	38	175
Maude Pinot Gris	15	70
Vasse Felix Filius Chardonnay	15.5	72
Shaw + Smith Sauvignon Blanc	16.5	78
Rieslingfreak No. 4 Riesling	16	77
Borgo Maragliano La Caliera Moscato	16	75
Nick Spencer Hilltops Rose	15.5	72
Torbreck Woodcutters Shiraz	15	70
Dalrymple Vineyards Estate Pinot Noir	18	87
Clos Clare 'à Côté clos Grenache	16	75
La Boca Malbec	14	65

BEERS & CIDER

Carlton Draught	12
Balter XPA	14
Balter Sensible	14
Asahi	15
Great Northern Super Crisp	11
Matso's Ginger Beer	13
Somersby Cider	13

COCKTAILS

Bossley Martini	25
Negroni	25
Curatif Espresso Martini	16
Curatif Spicy Margarita	16
Curatif Amaretto Sour	16

NON ALCOHOLIC

Mischief Brew Sparkling Aperitivo	14
Mischief Brew Piña Picante	14
Heaps Normal Quiet XPA	12

HOT BEVERAGES

Coffee, Hot Chocolate, Chai	6
Alternate Milks, Extra Shots	0.5
Selection of Teas	5.5
English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint Tea, Ginger & Lemongrass	

JUICES

Emma & Toms Juices	8
Cloudy Apple, Green Power, Straight OJ and Kickstarter	

SOFT DRINKS

Coke, Coke Zero, Sprite	4.5
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WATER

Strangelove Still	10
Strangelove Sparkling	12

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