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, St David's dairy salted cultured butter, preserves	10
Ham & cheese croissant, double smoked leg ham, American cheese	10
Chocolate croissant, chocolate sauce, marshmallow, raspberry	10

ALL DAY DINING

SMALL

Tuna crudo, fennel, pistachio, ponzu, jalapeño (I)	28
San Daniele prosciutto, pickled chilli, olive oil	19
Locally made stracciatella, vanilla bean, melon, peach	25

LARGE

Duck & chorizo ragu, fresh rigatoni, Grana Padano	38
Miso-glazed eggplant, pomegranate, smoked labneh, macadamia	36
King dory, Lakes Entrance, capers, parsley butter, almonds (A)	47
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
Italian sausage, chilli, zucchini, mozzarella	28
Roasted capsicum, eggplant, caramelised onion, sage	27

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

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CLASSICS

Love Local Signature Burger, beef patty, milk bun, secret sauce, McClure's pickles, greens, tomato, American cheese, fries	29
Club sandwich, ciabatta, chicken, avocado, smoked bacon, tomato relish, free range egg, asiago cheese, fries	29

SIDES

Fries, confit garlic aioli	14
Cos lettuce, green goddess dressing, fennel, radish, goat's cheese	16

DESSERTS

Local cheese selection, quince paste, fruit bread	28
Tiramisu, coffee, white chocolate, mascarpone, Kahlúa	21
Local selection of gelato by Scoops and Smiles (500ml tub) Mango sorbet, Vanilla bean, Mint choc chip, Roasted peanut butter	19

KIDS MENU

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

Margherita pizza, stone baked, sugo, basil, mozzarella	20
Classic cheeseburger, beef patty, cheese, tomato sauce, fries	20
Crispy chicken and chips, tomato sauce	20
Rigatoni napoli, parmesan, basil	20
Fish and chips, lemon, tomato sauce (I)	20
Grilled chicken & avocado wraps, lettuce, tomato, fries	20

OVERNIGHT MENU

TOASTIES

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

Mushroom, mozzarella, roasted potato, caramelised onion	20
Mortadella, pistachio, pesto, pecorino	20
Roasted chicken, chipotle mayo, avocado	20
Hamburger, secret sauce, pickles, American cheese	20

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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	17	81
Shaw + Smith Sauvignon Blanc	16.5	78
Rieslingfreak No. 4 Riesling	16	77
Borgo Maragliano La Caliera Moscato	16	75
Nick Spencer Ardor Rosé	15.5	72
Torbreck Woodcutters Shiraz	15	70
Dalrymple Vineyards Estate Pinot Noir	18	87
Clos Clare 'â 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
XXXX Gold	13
Matso's Ginger Beer	13
Somersby Cider	13

COCKTAILS

Bossley Martini	25
Negroni	25
Curatif Espresso Martini	17
Curatif Spicy Margarita	17
Curatif Amaretto Sour	17

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 English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint Tea, Ginger & Lemongrass	5.5

JUICES

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

SOFT DRINKS

Coke, Coke Zero, Sprite	4.5

WATER

Strangelove Still	10
Strangelove Sparkling	12

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