

FOOD & BEVERAGE MENUS



ROWLEY'S

RESTAURANT & BAR

DINNER MENU



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RESTAURANT & BAR



DINNER MENU

Entrée

Garlic Bread	\$12
Cheesy Garlic Bread	\$14
Salt and Pepper Calamari ①	\$24
Served with Aioli Sauce and Mixed Salad	

Mains

Chicken Schnitzel	\$29
House Crumbed Chicken Breast, served with Fries, Salad & Gravy	
Love Local Signature Burger	\$29
100% Australian Angus Beef, Australian Cheese, Milk Bun, Cos Lettuce, Tomato, In-House Burger Sauce & Fries	
Veggie Burger	\$22
Veggie Patty on a Milk Bun, Tomatoes, Mixed Leaves, Spicy Mayo, Cheese, with Fries	
Fish & Chips ①	\$31
Flathead Fish in Beer Batter with Mixed Leaves Salad & Tartar Sauce	
Pan Fried Barramundi ①	\$36
Pan Fried Barramundi with Garlic Flavoured Steamed Greens with Pesto Cream	
Chef's House Roast	\$35
Chicken Roast with Chimichurri or Pork Roast with Mint Jelly. Both served with Potatoes, Steamed Vegetables & Gravy	
Prawn Fettuccine ①	\$31
Prawn Pasta served in Garlic and Sherry Vinaigrette with Tomatoes, Onion and Cucumber Salsa	
Vegetarian Stir-Fry Noodles	\$27
Wok Fried Noodles with Bean Sprouts, Shallots, Fried Tofu, Crushed Peanuts and Mixed Vegetables	
Add Cooked Prawns ①	\$7
Add Grilled Chicken	\$6

Salads

Beetroot and Feta Salad	\$16
Baby Beetroot Salted with Spanish Onion and House Dressing	
Caesar Salad	\$19
Cos Lettuce, Crispy Bacon, Boiled Egg, Shaved Parmesan Cheese, Caesar Dressing	
Add Grilled Chicken	\$6

Sides

Roast Potatoes	\$10
Steamed Vegetables	\$10
Crunchy Fries	\$10
Garden Salad	\$10

Dessert

Gelato Double - choice of two flavours: Mango, Vanilla, Chocolate, Hazelnut, Strawberry, Salted Caramel	\$11
Pavlova - topped with Whipped Cream and Seasonal Fruits	\$18
Cheese Plate - Brie, Blue and Cheddar Cheese, served with Nuts, Dry Fruits & Crackers	\$20

\$5 Tray Charge Applies to Room Service Orders | Sundays incur a 10% Surcharge & Public Holidays incur a 15% Surcharge
While best efforts will be made to accommodate all dietary requests, allergen-free foods cannot be guaranteed due to potential cross-contact risks. All items are prepared in the same kitchen, which handles ingredients containing wheat, cereals with gluten, milk, tree nuts, peanuts, crustaceans, molluscs, fish, sesame seeds, eggs, lupin, and soybeans.

BREAKFAST MENU



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BREAKFAST MENU

Monday - Sunday | 7am - 10am | Room Service

Big Breakfast	\$27
Double Smoked Streaky Bacon, Sausages, Hashbrown, Roasted Tomatoes & Mushrooms, Toast, with Two Eggs Done Your Way	
Eggs on Toast	\$14
Two Eggs Done Your Way, Served on Toast	
Bacon & Egg Roll	\$14
Milk Bun, Fried Egg, Double Smoked Streaky Bacon, Cheese, Aioli, BBQ Sauce	
Eggs Benedict	\$21
Two Poached Eggs, Doubled Smoked Streaky Bacon, Roasted Tomatoes Hollandaise Sauce on English Muffin	
Toast	\$7
Two Slices of Toast with Butter or Margarine, with Choice of One Condiment <i>Strawberry Jam Orange Marmalade Honey Apricot Jam Vegemite Peanut Butter</i>	
Classic Cereal Bowl	\$7
Choice of One Cereal with Choice of Milk <i>Please ask team for daily selection</i>	
Toasted Banana Bread	\$11
Fresh Grilled Banana Bread with Choice of Honey or Caramel Sauce	
Pancakes	\$19
Seasonal Berries, Toasted Walnuts, Maple Syrup, Cream and Mixed Berry Compote	
Yoghurt & Granola	\$19
Plain Yoghurt, Granola, Seasonal Berries & Fruit, Passionfruit Coulis and Toasted Coconut	
Add Ons	\$5
Bacon Chicken Sausages Hash Brown Roasted Mushroom Roasted Tomatoes	
Drinks	\$5
Juice - Apple, Orange & Pineapple	\$5.5
Regular Coffee	\$6
Large Coffee	\$0.50
Alternate Milk or Extra Shot	

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MIDDAY BITES MENU



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MIDDAY BITES

Monday - Friday | From 10am | Restaurant & Room Service

Garlic Bread	\$11
Bacon, Lettuce & Tomato Sandwich Served with Fries	\$22
Chicken Schnitzel House Crumbed Chicken Breast, served with Fries, Salad & Gravy	\$26
Love Local Signature Burger 100% Australian Angus Beef, Australian Cheese, Milk Bun, Cos Lettuce, Tomato, In-House Burger Sauce & Fries	\$26
Veggie Burger Milk Bun, Tomatoes, Mixed Leaves, Spicy Mayo, Cheese, with Fries	\$21
Fish & Chips ① Flathead Fish in Beer Batter with Mixed Leaves Salad & Tartar Sauce	\$28
Caesar Salad Cos Lettuce, Crispy Bacon, Boiled Egg, Shaved Parmesan Cheese, Caesar Dressing Add Grilled Chicken	\$17 \$5
Crunchy Fries	\$10
Garden Salad	\$10
Gelato Double - choice of Mango, Vanilla, Chocolate, Hazelnut, Strawberry or Caramel	\$10

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WEEKEND MENU



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WEEKEND MENU

Saturday - Sunday | 10am - 9pm | Room Service

Small Bites

Garlic Bread	\$11
Crunchy Fries	\$10
Garden Salad	\$10

Big Bites

Veggie Pie Served with Salad	\$25
Beef Pie Served with Salad	\$25
Toasted Ham & Cheese Sandwich Served with Salad	\$18
Toasted Cheese Sandwich Served with Salad	\$16

Dessert

Gelato Double - choice of Mango, Vanilla, Chocolate, Hazelnut, Strawberry or Caramel	\$10
Pavlova - topped with Whipped Cream and Seasonal Fruits	\$16

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MINI BAR MENU



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MINI BAR

7 Days | 24 Hours | Room Service

Non-Alcoholic Drinks

Strangelove Still Water - 330ml Can	\$4
Strangelove Sparkling Water - 330ml Can	\$4
Coca-Cola - 330ml Btl	\$6
Coca-Cola No Sugar - 330ml Btl	\$6
Sprite - 330ml Btl	\$6

Beer

James Boags Premium - 375ml Btl	\$10
James Boags Light - 375ml Btl	\$8
Corona - 355ml Btl	\$11

Wine

Dandelion Shiraz - 375ml Btl	\$26
Might Small Wine Co. Chardonnay - 375ml Btl	\$24
Dal Zotto Pucino Prosecco - 250ml Can	\$16

Snacks

Smiths Chips Plain	\$6
Smiths Chips Salt & Vinegar	\$6
Snickers Bar	\$4.50
Maltesers Box	\$5

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MINI BAR

7 Days | 24 Hours | Room Service

Non-Alcoholic

Strangelove Still or Sparkling Water - 330ml Can	\$4
Strangelove Still or Sparkling Water - 750ml Btl	\$7
Coca-Cola - 330ml Btl	\$6
Coca-Cola No Sugar - 330ml Btl	\$6
Sprite - 330ml Btl	\$6

Beer

James Boags Premium - 375ml Btl	\$10
James Boags Light - 375ml Btl	\$8
Corona - 355ml Btl	\$11

Wine

Angove Prosecco - 200ml Btl	\$16
Giesen Sauvignon Blanc - 375ml Btl	\$22
Wirra Wirra Church Block Cab Sav Shiraz Merlot - 375ml Btl	\$25

Snacks

Smiths Chips Original	\$6
Smiths Chips Salt & Vinegar	\$6
Snickers Bar	\$4
Maltesers Box	\$5

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