

Entrée

House
Specialty

Wasabi Prawn w/ Chilli and Mango Salsa 🌶️ 🥛 \$19

Crispy golden crumb prawns, lightly coated in a zesty wasabi aioli, topped with a vibrant chili and mango salsa. Perfect balance of heat, sweetness and crunch.

Chicken Foie Gras Parfait \$18

French classic. Handmade with House-recipe of foie gras terrine. Rich, creamy and full of flavour. Served with pickled mustard and lightly toasted brioche.

House
Specialty

Miso Aubergine 🌿 🥛 \$12

Thick cut whole organic aubergines. Oven roasted and glazed with orange and miso.

Chicken Yakitori 🌿 🥛 \$17

Japanese-style caramelised free-range chicken (4 skewers).

Hot Smoked Salmon Bruschetta 🥛 \$18

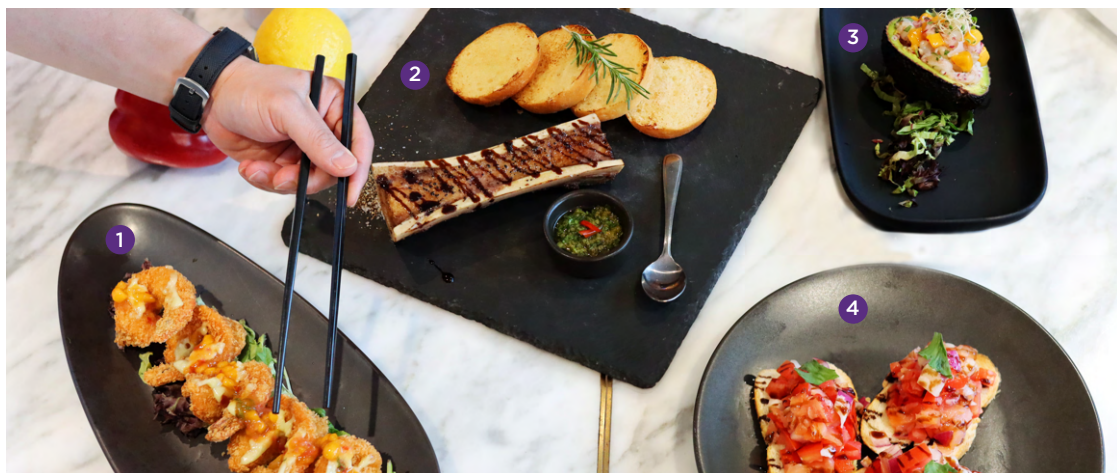
Flaky hot-smoked salmon in toasted baguette, mixed with rich tomato and spanish onion with lemon infused olive oil and balsamic vinaigrette. A perfect balance of richness and zest.

Beef Bone Marrow w/ Brioche Toast and Chimichurri \$14

Rich, buttery roasted bone marrow, served with toasted brioche for a perfect balance of indulgence and crunch. Paired with a vibrant chimichurri, bursting with fresh herbs, garlic and a hint of chili, adding a bold and zesty contrast to every bite.

Prawn and Mango Ceviche 🌿 🥛 \$18

Fresh, citrus-cured tossed with sweet mango, crisp onion, and zesty lime, balanced with a touch of avocado and coriander, this vibrant dish is a perfect harmony of bright, refreshing flavours.



1. Wasabi Prawn, 2. Beef Bone Marrow, 3. Prawn and Mango Ceviche, 4. Hot Smoked Salmon Bruschetta

🌿 Gluten Free 🥛 Dairy Free 🌶️ Spice Level

Please let us know if you have any food allergies or special dietary needs.
All of our menus are available for room service order with tray charge of \$4 per order.

Mains

Atlantic Salmon with Seasonal Roasted Vegetables \$34

Traditional Australian Salmon seared in our flat grill then oven baked to perfection with roasted Australian seasonal vegetable produce.

Thai Green Curry with Chicken \$23

Thai style creamy vegetable curry with chicken and Hainan Rice.

Pad Thai **Contains Nuts** \$19 (Choice of Chicken, "Prawn and Fish Cake" or Vegetarian)

A vibrant, stir-fried classic that combines the perfect balance of sweet, sour, salty, and spicy. Rice noodles are sautéed with a medley of crunchy vegetables, scrambled eggs, and your choice of protein, all tossed in a fragrant tamarind sauce. Garnished with roasted peanuts, fresh cilantro, and a squeeze of lime.

Nasi Goreng **Contains Nuts** \$23

Indonesian-style fried rice served with chargrilled chicken and beef skewers, topped with fried egg, crispy prawn crackers and homemade pickled vegetables.

Beef Rendang \$27

Braised beef in spiced coconut gravy. Served with fragrant Hainan chicken rice.

Australian Wagyu Meatball Spaghetti \$23

Tender, melt-in-your-mouth Australian Wagyu beef meatballs are paired with al dente spaghetti, drenched in a rich, savory tomato sauce. Infused with aromatic herbs and a touch of garlic, this dish is a true indulgence, delivering a perfect balance of flavors and textures.

Chicken and Mushroom Alfredo Fettucini \$27

A comforting, creamy delight featuring tender chicken and earthy mushrooms, perfectly sautéed and tossed with rich Alfredo sauce. This indulgent dish is served over thick, perfectly cooked fettuccine, creating a velvety combination of textures and flavors. Finished with a sprinkle of Parmesan cheese and a touch of fresh parsley.



Nasi Goreng



Beef Rendang

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From the Grill

All our meat is ethically and responsibly sourced from Australian sustainable or organic farms and pan seared or slow roasted to a charred finish to add depth to the aroma and flavour.





Sirloin Steak	\$37
Lean and tender cut. Riverine region / MBS+3 / 200 gm	
Japanese Miyazaki A5 Wagyu Beef	\$98
Highest yield grade and source from Miyazaki prefecture in Japan. Buttery and melts in your mouth. 250gm	
Beef Rib Eye	\$58
The Ribeye is the most flavourful cut. Grass fed / Southern Ranges / MBS+4 / 300gm	
Lamb Cutlets	\$38
Grass fed / MSA Graded, 4 points / 300 gm	
Beef Short Ribs	\$45
Caramelised stack of prime beef ribs. Riverine region / 350 - 400 gm	
Chicken Merrylands	\$29
Free range whole chicken leg. Chargrilled / 300 gm	
Marinated Pork Belly	\$27
Juicy, tender pork belly marinated in a flavorful blend of umami. Grilled to perfection, the exterior is delightfully charred and crispy, while the inside remains melt-in-your-mouth tender. Served with a choice of side and sauce, this dish offers a mouthwatering combination of textures and bold Asian-inspired.	

All 'From the Grill' items are gluten and dairy free



1. Lamb Cutlets, 2. Beef Short Ribs, 3. Chicken Merrylands, 4. Sirloin Steak, 5. Grass Fed Ribeye

Choice of sides - all sides are dairy free

Roasted Potatoes  Roasted Vegetables 
 Battered Chips Garden Salad 
 Steamed Rice 

Choice of sauce

Red Wine and Pepper Jus  
 Creamy Mushroom 
 Mustard and Herb 

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From The Dragon Chamber

STARTERS

Firecracker Sichuan Chicken  **Contains Nuts** **\$24**

Deep fried diced chicken with chopped dried chillies, cashews, chives and Szechuan peppercorns served with crunchy you tiao fritters baked in maple syrup.

House Specialty

MAINS

Truffle Wagyu Beef Hor Fun Noodles **\$39**

Hor Fun wok fried flat noodles served with premium Australian Wagyu shortrib, crispy deep fried hor fun strips, poached egg and finished with truffle gravy. Could serve 2 for light eaters.

House Specialty

Upgrade to Japanese Miyazaki A5 Beef +\$12

Single serve (Upgrade to Japanese Miyazaki A5 Beef +\$6) **\$25**

Floating Seafood Noodles  **\$54**

Crispy sheng mian noodle with crab meat, prawn, scallops, and bokchoy, topped with a house special seafood stock gravy. Served exactly as depicted. Could serve 2 for light eaters

House Specialty

Single serve **\$30**



Floating Seafood Noodles



Truffle Wagyu Beef Hor Fun Noodles







Firecracker Sichuan Chicken

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Children's Menu

Sliders	\$12
Juicy, cheesy, beefy mini-burgers built for mini hands	
Chicken Nuggets 	\$13
Classic crispy crumbed chicken and chips served with favourite dipping sauces; honey mustard, tomato or BBQ sauce	
Fish and Chips 	\$13
Golden, extra crunchy Kids-style fried flathead fish and slightly seasoned chips, served with tartar and tomato sauce	
Spaghetti Bolognaise	\$13
Traditional bolognaise spaghetti, topped with parmesan cheese	
Sweet Corn Soup  	\$12
A light and creamy hearty dish that all ages will love.	
Add Chicken	+\$4






1. Chicken Nuggets, 2. Spaghetti Bolognaise, 3. Fish and Chips, 4. Sliders

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Desserts

Selection of Ice Cream 	\$14
Vanilla, Strawberry or Chocolate	
Lychee Crème Brule Tart	\$15
A luxurious twist on the classic french dessert.	
Pecan Tart with Vanilla Ice Cream Contains Nuts 	\$16
A delicate, buttery pecan tart, filled with rich caramelized nuts, served warm and topped with a scoop vanilla ice cream.	
Mint Granita with Strawberry sorbet 	\$14
with coconut sauce	
Assortment of Cheeses and Accompaniments	\$21
Selection of soft and hard cheese. Served with crackers and condiments	




Mint Granita with Strawberry Sorbet



Pecan Tart with Vanilla Ice Cream



Lychee Crème Brule Tart

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