

# Room Service Day Dining Menu

Available from 6.30am to 9.30pm

To place your order please dial in Room Dining on ext 3

Please allow 30 to 50 minutes for your order during peak periods and public holidays.

## SMALL

Croquettes – corn & kefalograviera cheese served with aleppo mayo (v)	14
Marinated olives – black green & kalamata (v)	12
Crispy fries with rosemary salt (v)	7

## MEDIUM

Quinoa salad, pickled vegetables, smoked labneh & lime dill dressing (v)	10
Duck liver pâté served with walnut croutons and frisée with yuzu vinaigrette	15
The pickle pot with radish, carrots, cauliflower, fennel and quail eggs (v)	12
French lentil soup, topped with pancetta and served with grilled bread	14
Pan seared saganaki with vadouvan spice served with frisée and fig jam (v)	12
Walters cheese selection – assortment of seasonal cheeses served with lavosh, grapes and fig jam (v)	20

All prices are GST inclusive. More options over next page.

v = vegetarian. Please speak to our team for assistance with dietary requirements & substitutions.

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### LARGE

Tasting board – cured meat, pickled vegetables, duck liver pâté, rilletes, pickled octopus & grilled bread	36
Club sandwich – turkey, cranberry jam, Istra bacon, lettuce & tomato served with crispy chips	18
Lindrum burger – grilled Victorian beef patty with Istra bacon, dill, cucumber & tomato on a buttermilk bun served with crispy chips	26
Beef ragout lasagne made with our signature handmade pasta in a tomato & fresh basil sauce	25
Lamb ribs – Flinders Island hickory smoked lamb ribs with sriracha mayo slaw	18
The perfect meat pie – 18 hour slow cooked beef brisket with a side of lemon scented crushed potatoes	26
All day breakfast – two free range eggs cooked to your liking, Istra bacon, pork & fennel sausage and a cheesy stuffed tomato served on toasted sourdough	22

### SWEET

Sorbets & ice creams – chefs assortment of 3 house-made sorbets or ice-creams with tuile biscuit	12
Banoffee pie – with fresh banana, sticky toffee with chocolate shavings	14
Green market fruit plate – seasonal fruit served with lychee & honey natural frozen yoghurt (v)	10

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## Room Service 24 hour Menu

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Please allow 30 to 50 minutes for your order during peak periods and public holidays.

### AVAILABLE ANYTIME

Marinated olives – black, green & kalamata (v)	12
Crispy fries with rosemary salt (v)	7
Walters cheese selection - assortment of seasonal cheeses served with lavosh, grapes and fig jam (v)	20
Beef ragout lasagne made with our signature handmade pasta in a tomato & fresh basil sauce	25
The perfect meat pie – 18 hour slow cooked beef brisket with a side of lemon scented crushed potatoes	26
Sabji Curry - with steamed jasmine rice and grilled roti bread (v)	27
Lindrum Cuban sandwich - 12 hour braised pork shoulder, with Monterey jack cheese, dijonnaise & pickles served in a panini with crispy fries	28
Istra ham, gruyere cheese & tomato toasted sandwich	12

### SWEET

Warm jam doughnuts with chocolate sauce (v)	11
Green market fruit plate – seasonal fruit served with lychee & honey natural frozen yoghurt (v)	10

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