

LIGHT LUNCH

Our famous Marriott Burger - Ground Australian beef pattie, bacon, lettuce, cucumber, onion, pickles, mayonnaise, cheese on a sesame bun served with chips (*GF)	\$29
Char-grilled corn fed chicken breast - Sweet corn and avocado salsa, baby cos leaves, crisp bacon and fresh mozzarella on sourdough with chips (*GF)	\$27
Vegetable - Roasted carrot, kale and chickpea pattie, beetroot relish, cos lettuce and onion served with chips (V)	\$25
Loaded wedges - With sour cream, barbecue bacon, shaved parmesan, Murray River pink salt and house seasoning (V)	\$17
Karaage chicken - Served with wasabi and soy dipping sauce	\$19
Garlic cheese pizza (V)	\$20
Indian butter chicken - Served with basmati rice and paratha (*GF)	\$33
Beer battered flathead - Chips, tartare sauce and lemon wedge	\$27
Salt and pepper calamari - Calamari lightly dusted in salt and pepper spice served with a lemon pepper and chipotle aioli (*GF)	\$20

KIDS MEALS

Chicken nuggets and chips	\$16
Battered flathead and chips	\$16
Ham and cheese toastie and chips (*GF)	\$16
Spaghetti bolognese	\$16

SIDES

Battered chips with garlic aioli (V)	\$13
Potato wedges with sour cream and sweet chili sauce (V)	\$15

PIZZA

Margherita - Tomato, basil leaves, Napoli sauce and mozzarella cheese	\$23
Deluxe meat lover - Double smoked ham, pepperoni, bacon, chicken, roasted capsicum, Napoli sauce and mozzarella cheese, drizzle of chili BBQ sauce	\$28
Hawaiian - Double smoked ham, pineapple, Napoli sauce and mozzarella cheese	\$25
Supreme - Pepperoni, bacon, chicken, prawns, mushroom, pineapple, olives Pepperoni, bacon, chicken, prawns, mushroom, pineapple, olives	\$25
Vegetarian - Roasted pumpkin, spinach, feta, Napoli sauce and mozzarella cheese with aged balsamic drizzle	\$25
Seafood - Prawns, cherry tomato, baby rocket leaves, Napoli sauce with mozzarella cheese	\$29

Gluten free bases available for addition \$2

AWARD-WINNING HIGH TEA

SAVOURY

Smoked salmon brioche
Spiced pecan and sage feta tartlet
Cucumber ribbon open faced sandwich
Smashed organic hen egg on mais loaf
Corn fed chicken with a corn and avocado salsa on caraway rye

SWEET

Kahlua and chocolate sabayon cups
Raspberry and rose cremeaux with coconut dacquoise
Blood orange marshmallow
Salted caramel macaron
Lemon meringue tart
House baked scones with homemade jam and double cream

BEVERAGES

Welcome glass of sparkling wine
Freshly brewed Org coffee
Selection of Ronnefedt leaf teas

BOOKINGS ESSENTIAL - 24 hour notice required

Available daily from 11.30am - 3pm daily
\$38 per person
Vegetarian and gluten free options available upon request