In-room Dining

Enjoy our Chef's in-room dining menu whilst soaking up the serenity and the stunning views from within the privacy of your own villa.

- 7 days notice is required for all meals
- Please note in-room dining is not available on Sundays
- Please advise of any special dietary requirements
- View our Beverage Menu for a full list of available drinks (bottles of wine, beer and soft drink only)
- We do advise that your meals should be eaten within 1 hour of delivery
- Our in-room dining menu and the selections within are subject to availability

Cheese plate for two

(\$30 per couple, available on arrival upon request)

Triple cream brie, vintage cheddar, blue vein accompanied with quince paste, fresh fruit, dried fruit, nuts and gourmet crackers (V/GF crackers available)

Meals

(\$120 per couple and includes your choice of two mains and two desserts)

Main

Eye fillet 200g

Served on creamy garlic crushed kipfler potatoes, broccolini and baby carrots; finished with café de Paris butter and vine ripened tomatoes (GF)

House-made ravioli

Pumpkin and feta ravioli with burnt butter and pine nut sauce, crispy sage and micro herbs (V/GF)

Snapper

Oven baked snapper served on pan fried spinach, kale, prosciutto, tomato, cannellini bean and finished with almond pesto, paprika oil and crispy leek (GF)

Sides (additional cost)

Pan seared local prawns in fresh chilli, butter and herbs	\$12
Pan fried seasonal greens (V/GF)	\$8
Hand cut fries with aioli (V)	\$7
Rocket, parmesan and heirloom tomato salad (V/GF)	\$5

Dessert

Vanilla bean crème brûlée

Served with biscotti and house-made Baileys ice cream (V/GF without biscotti)

Doughnuts

House-made cinnamon sugared doughnuts served with Cointreau macerated strawberries, double cream and housemade strawberry jam (V)

Cheese plate

Triple cream brie, vintage cheddar, blue vein accompanied with quince paste, fresh fruit, dried fruit, nuts and gourmet crackers (V/GF crackers available)

(V) – Vegetarian (GF) – Gluten free

Summergrove Estate