

Beverage Menu

	150ml	250ml	Bottle
SPARKLING			
Rothbury Estate Sparkling Cuvée			36
Jansz Tasmania Premium Cuvée	14		59
WHITE			
Frogmore Creek 'FGR' Riesling			64
Ninth Island Sauvignon Blanc	13	20	45
Milton Vineyard 'Reserve' Pinot Gris			83
Knappstein Chardonnay	17	27	71
RED			
Pipers Tasmania Rosé			59
Ninth Island Pinot Noir	13	20	45
Zema Estate Cabernet Sauvignon	19	30	78
Knappstein Shiraz	17	27	71
BEER/CIDER			
Corona Btl 355ml			11
Boags Premium Btl 375ml			10.5
Boags Premium Light Btl 375ml			8.4
Boags St George Can			10
Willie Smith's Organic Apple Cider			14.5
Great Northern Super Crisp Can			9
Cascade Draught			9.2
READY TO DRINK			
Smirnoff Ice Red Can			16.5
Canadian Club & Dry Can			16.5
Jack Daniel's & Cola Can			17
TEA			
English Breakfast, Peppermint, Chamomile, Green			5.3
COFFEE			
Cappuccino, Latte, Long Black, Flat White, Decaffeinated			5.3
Hot Chocolate			6.1
Iced Latte			5.3
Milk: Full Cream, Skim			0
Almond, Soy			0.3
FRUIT JUICES			
Orange, Apple, Pineapple, or Tomato			5.5
SOFT DRINKS			
Coca Cola, Coke No Sugar, Sprite (375ml)			5.5
Cascade Lemon Lime & Bitters, Tonic Water, Soda Water, Dry Ginger Ale (330ml)			5.5
Mt Franklin Water (600ml)			5.5
Red Bull			7



IN-ROOM DINING

To order please use the QR code in your room
or call In-Room Dining on extension 75



WREST POINT

Breakfast Menu

Available 6:30am - 10am 7 days

- Cereal and Milk** **V** 10
Sultana Bran, Special K, Muesli, Coco Pops, Weetbix, GF Corn Flakes with full cream, low fat, coconut, soy or almond Milk
- Toast and Preserves** **DF** - Available on request 10
Two slices of local sourdough, white, wholemeal, multigrain, fruit toast or low gluten bread
- Seasonal Fruit Salad** **LG, D, V** 16
With natural yoghurt
- Baker's Basket** **D, V** 20
Selection of croissants, danishes and muffins with preserves and spreads
- Breakie Bun*** **D** 18
Egg and bacon filled house made bun with rocket and BBQ sauce
- Smashed Avocado on Sourdough*** **D, V** 21
Two free range poached eggs with smashed avocado and crumbled feta
- Three Free Range Egg Omelette** **LG** 25
Fillings - *please select three*
Ham, smoked sausage, mushroom, cheese, tomato, spinach, smoked salmon

- Free Range Eggs Benedict** **D** 26
On sourdough topped with hollandaise*
Select one from below:
Ham and spinach
BBQ pulled pork
Smoked salmon and spinach
Mushroom and spinach
- Wrest Point Big Breakfast*** 28
Fried, scrambled or poached free range eggs, grilled bacon and sausage, roasted mushrooms and tomato, with potato gems and sourdough
- Sides** 6ea
Baked beans **LG, V**
Potato gems **LG, V**
Bacon **LG**
Mushrooms **LG, V**
Grilled sausage **LG**
BBQ pulled pork **LG**
- Sauces** 2.5ea
Tomato, BBQ, HP



15% public holiday surcharge applies on all public holidays

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.

LG - low gluten **V** - vegetarian **VE** - vegan **D** - contains dairy **N** - contains nuts
* - Can be replaced with low gluten bread or bun

Dinner Menu

Available 6pm - 11pm Sunday to Thursday
6pm - 1am Friday and Saturday

SNACKS, SANDWICHES AND BURGERS

- Mignonette Oysters** **LG** 1/2 doz 36.5
Smoked onion, malt vinegar and chives
- Spring Rolls (4 to a serve)**
Chicken satay spring roll **N** 18
Vegetable spring roll **V** 16
- Cos Leaf Chop Salad** **D, LG** 18
With grilled smoked pork belly, cherry tomatoes, ranch dressing
- Chicken Turkish*** 25
Lemon aioli and rocket with fries
- Cheeseburger*** **D** 29
Smash beef patty, grilled white onions, tomato, lettuce, pickles and American cheese on a sesame seed bun with fries
- Southern Fried Chicken Burger** **D** 29
Tangy slaw, pickles, spiced mayo dressing with fries
- Wood-Fired Plant Based Burger*** 31
Vegan cheese, tomato, lettuce, onion, pickles and secret veganise burger sauce with fries

MAINS

- Steak Frites** **D, LG** 60
300g Porterhouse with fries and your choice of sauce
- Atlantic Salmon** **D, LG** 37
Oven baked with zucchini, broccolini and lemon butter sauce
- Chicken Parmigiana** **D** 34
Napoli sauce, smoked pork belly and cheese, with fries and slaw
- Potato Gnocchi** **D, LG** 33
Green peas and shaved pecorino
- Fish and Chips** 30
Panko crumbed fried fish and chips with tartare sauce

SAUCES

- 3ea
Tangy BBQ Sauce, Chimichurri, Aioli
Creamy Green Peppercorn Sauce,
Creamy Mushroom Sauce, Bearnaise **D**

SIDES

- Seasoned fries **LG, V, VE** 10
Mac n' cheese **D, V, N** 11
Tangy coleslaw **V** 10
Wedges with sour cream and sweet chilli sauce **D, V** 12

DESSERT

- Lemon Curd Tart** **D** 18
With Chantilly cream
- Vanilla and Bush Honey Pannacotta** **LG, D** 18
With fresh strawberries
- Selection of local cheese*** **D** 29
With crisp breads and fruit pastes

KIDS MENU

- 22
Kids Fish and Chips **D**
Kids Beef Burger or Cheeseburger and Chips **DFO**
Chipolata Sausage and Beans **LG**
Mac 'n' Cheese **D, V, N**
Tomato and Cheese Pizza **D, V**