CALL IN ROOM DINING ON FEED ME

ROOM SERVICE BY QT

Made with free range and seasonal produce, always fresh, sprinkled and seasoned in signature quirk - savour in your sanctuary, designer of course.

Our award-winning Santini Bar & Grill is available to be enjoyed with a side of pillow talk, while you revere the robe. Our talented chefs have curated a menu worthy of breakfast, lunch and dinner in bed.

Bedside manner, optional.

A DASH OF DECADENCE. A PINCH OF PASSION.

AM

6:30AM TILL 12PM

CALL IN ROOM DINING ON FEED ME

BREAKFAST

SATURDAY, SUNDAY AND PUBLIC HOLIDAYS FROM 7AM

SMASHED AVO V 21
Avocado + Edamame + Lemon + Pecorino + Mary Street Bakery Sourdough

PUMPKIN CHIA BIRCHER VEGAN 18
Oats + Almond + Pecan + Maple

BREAKFAST CROISSANT V 19
Ricotta + Rhubarb + Strawberry + Star Anise

COCONUT YOGHURT VEGAN, GF 17
Quinoa + Pink Lady Apple + Kiwifruit + Red Grapes + Cinnamon + Mint

BACON AND EGG ROLL 18
Crispy Bacon + Free Range Egg + Cheese + Brown Sauce + Brioche Bun

EGGS ON TOAST V 18
Scrambled Eggs + Chives + Mary Street Bakery Sourdough

FRENCH TOAST V 18
Vanilla + Quince + Mascarpone + Pistachio

SANTINI BREAKFAST 29
Scrambled Eggs + Smoked Bacon + Linley Valley Pork Sausage + Field Mushroom + Tomato + Asparagus + Mary Street Bakery Sourdough

DRINK

A WELCOME TO THE DAY,
AS WARM AS YOUR ESPRESSO

COFFEE 4+
Espresso Your Way
Chai Latte

MILK 0.5
Soy
Almond
Oat

SEVEN SEAS TEA 4.5
English Breakfast
Earl Grey
Sencha Green
Peppermint
Chamomile
Lemongrass

QT JUICE BY FIX 9
Green
Orange
Cloudy Apple
Carrot, Ginger, Apple

WE SUPPORT LOCAL, ORGANIC & SUSTAINABLY SOURCED PRODUCTS BY AUSTRALIA'S BEST PRODUCERS & PROVIDORES.

V VEGETARIAN / **VE** VEGAN / **DF** DAIRY FREE / **GF** GLUTEN FREE

WAKE UP, THE N WANDER

CALL IN ROOM DINING ON FEED ME

ALL DAY

12PM TILL 9.30PM

SNACKS

SAN DANIELLE PROSCIUTTO DF,GF 27
Persimmon + Cold Press Canola Oil

CHEESE PLATE V 38
Pyengana Cheddar + Gorgonzola + Brie + Fig Jam + Grapes + Honeycomb + Grissini + Lavosh + Crackers

SALT AND PEPPER SQUID DF 20
Sriracha Aioli + Chilli + Spring Onion + Coriander

CHEESEBURGER SPRING ROLLS 18
QT Sauce

SHOE STRING FRIES V, DF, GF 10
Ketchup + Aioli

SIGNATURE WOOD FIRED PIZZA
~ MARGARITA Fior di Latte + 20 month Aged Pecorino V 25
~ PEPPERONI – San Marzano Tomato + Mozzarella + Pepperoni 27

SOMETHING MORE

QT CHEESEBURGER 28
Pasture Fed Beef + Brioche Bun + American Cheese + Pickles + Onion + Tomato + Lettuce + QT Sauce + Fries

THE NOT SO CLUB 27
Marinated Free Range Chicken + Fried Egg + Smokey Bacon + Rocket + Tomato + Avocado + Asiago Cheese + Aioli + Fries

SMOKED ANDOUILLE HOT DOG 27
Brioche Hotdog Bun + Andouille Sausage + Crispy Shallots + Red Onion + Pickles + American Mustard

RIGATONCINI V 31
Tomato + Caper Berries + Basil + Black Olives + Chestnut Pangrattato

SMASHED AVO V 21
Avocado + Edamame + Lemon + Pecorino + Mary Street Bakery Sourdough

PARLOUR LANE CANDY BAR

RAISE THE CURTAIN ON
YOUR FAVOURITE SNACKS

AVAILABLE ALL DAY

PARLOUR LANE CHOC TOPS 9
Vanilla

BOX OF MALTESERS 10

HITS THE SPOT, ANY & EVERY TIME

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PM

3PM TILL 9.30PM

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DINNER LOVED BY LOCALS

OUR EXECUTIVE CHEF'S SPECIALITY DISHES, MADE WITH THE BEST INGREDIENTS, HIGHLIGHTING THE REGION'S BEST PRODUCERS.

OMEGA BOWL DF 34
Sushi Rice + Grilled Miso Glazed Salmon + Pickled Ginger + Edamame + Crispy Shallots + Avocado + Toasted Sesame + Coriander + Mint + Wasabi Ponzu Dressing

PAN SEARED KALBARRI SNAPPER GF 48
Mushroom Trifolati + Parsley + Garlic + Oregano + Porcini Butter

CONCHIGLIONI PASTA 40
Lamb Shoulder + Tomato Ragu + Capers + Mint + Parsley + Pecorino

NEW YORK STRIPLOIN 250g DF, GF 49
Kidman Portrait 100 Day Grain Fed + Peppercorn Sauce + Fries

SIDES

AUTUMN LEAVES VE, DF, GF 10
Mint + Dill + Lemon Dressing

SHOESTRING FRIES V, DF, GF 10
Ketchup + Aioli

GREEN BEANS VE, DF, GF 12
Soft Herbs + Red Peppers

DESSERT

SUNDAE V 19
Chocolate & Coffee Ice Cream + Mascarpone + Crispy Chocolate Pearls + Chocolate Sauce

CANNOLI V 19
Marsala Pastry + Sweet Ricotta

CHEESE PLATE V 38
Pyengana Cheddar + Gorgonzola + Brie + Fig Jam + Grapes + Honeycomb + Grissini + Lavosh + Crackers

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A SALT ON THE SENSES

CALL IN ROOM DINING ON FEED ME

ALL DAY. ALL NIGHT

LATE NIGHT MENU

9.30PM TILL 6.30AM

SHOESTRING FRIES V, GF, DF 10
Ketchup + Aioli

THE LOVE OF CHEESE JAFFLE V 18
Provolone + Mozzarella + Gruyere + Parmesan

OG HAM JAFFLE 18
Smoked Free Range Ham + Provolone

CHEESE PLATE V 38
Pyengana Cheddar + Gorgonzola + Brie + Fig Jam + Grapes + Honeycomb + Grissini + Lavosh + Crackers

CHEESEBURGER SPRING ROLLS 18
QT Sauce

SIGNATURE PIZZA
~ MARGARITA V 25
Fior di Latte + 20 month Aged Pecorino
~ PEPPERONI 27
San Marzano Tomato + Mozzarella + Pepperoni

LATE NIGHT BREAKFAST

9.30PM TILL 6.30AM

PUMPKIN CHIA BIRCHER VEGAN 18
Oats + Almond + Pecan + Maple

SMASHED AVO V 21
Avocado + Edamame + Lemon + Pecorino + Mary Street Bakery Sourdough

BREAKFAST CROISSANT V 19
Ricotta + Rhubarb + Strawberry + Star Anise

FOR LATE NIGHTERS TO EARLY RISERS

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DRINKS

11AM TILL 9.30PM

BEER

Little Creatures ‘Elsie’ WA Ale	12
Little Creatures ‘Pipsqueak’ Apple Cider	12
Asahi	12
Peroni ‘Nastro Azzurro’	12
Heineken	12
Corona	12

WINE

FIZZ

Dal Zotto ‘Pucino’ Prosecco	King Valley, VIC	12/63
Perrier-Jouet ‘Grand Brut’	Épernay, Champagne, FR	129

WHITE

Frogmore Creek Riesling	Coal River Valley, TAS	16/75
Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA	16/74
Voyager Estate Chardonnay	Margaret River, WA	19/90

RED

Craggy Range Pinot Noir	Martinborough, NZ	18/19
Wynn’s ‘Black Label’ Cabernet Sauvignon	Coonawarra, SA	21/105
Oliver’s Taranga Shiraz	McLaren Vale, SA	17/79

THE BAR IS SET, BOTTOMS UP