

BEVERAGE MENU

SPARKLING

	Bottle	150ml	250ml
Rothbury Estate Cuvée NV (Aus)	31.0	7.5	
Devil's Corner Cuvée NV (TAS)	50.0		
Arras Brut Elite (TAS)	54.0	12.5	
Jansz Cuvée Brut NV (TAS)	59.0		
Mumm Cordon Rouge NV (France)	125.0		

WHITE

Rothbury Estate Chardonnay (Aus)	33.0	7.5	15.0
Ninth Island Sauvignon Blanc (TAS)	44.5	9.0	17.5
Brown Brothers Crouchen Riesling (VIC)	45.0	11.0	16.0
821 South Sauvignon Blanc (NZ)	45.0	11.0	16.0
Chalk Hill Moscato (SA)	48.5	9.0	
Brown Brothers Moscato (275ml)(VIC)	14.0		
Bell and Gong Pinot Gris (TAS)	49.0	12.0	18.5
Derwent Estate Riesling (TAS)	51.0	11.5	19.0
Chartley Estate Late Harvest Riesling (TAS)	52.0		
Bream Creek Chardonnay (TAS)	53.0	11.5	19.0

RED

Rothbury Estate Shiraz Cabernet (Aus)	31.0	7.5	14.0
Hartog's Plate Cabernet Merlot (WA)	41.0	10.0	15.0
Earthworks Shiraz (SA)	41.0	10.5	17.0
Paxton Organic Shiraz Grenache (SA)	44.5		
Supernatural Pinot Noir (TAS)	48.0	11.5	18.5
Ninth Island Pinot Noir (TAS)	52.0		
Milton Rosé (TAS)	52.0		

BOTTLED BEER/CIDER

Cascade Premium Light		7.0	
Cascade Draught		7.5	
Boag's Draught		7.5	
Boag's Premium		9.4	
Carlton Draught		7.5	
Crown Lager		10.1	
Peroni Nastro Azzurro		10.1	
Corona		10.1	
Heineken		10.1	
Rekorderlig Strawberry & Lime		9.6	
Bulmers Apple Cider		9.5	
Frank's Summer Apple Cider		10.5	
Simple Cider		10.5	

SPIRITS

Whisky, Vodka, Rum, Gin		from 9.9	
-------------------------	--	----------	--

COFFEE

Pot of freshly brewed or decaffeinated		5.3	
Cappuccino or espresso		5.3	
Hot chocolate		6.1	
Pot of tea or herbal infusion		6.0	
Iced coffee		6.6	

MILKSHAKES

Chocolate, strawberry, vanilla, banana or caramel		5.4	
Fresh glass of milk		3.3	

FRUIT JUICES

Orange, apple, pineapple or tomato		5.5	
------------------------------------	--	-----	--

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Mineral Water, Tonic Water, Soda Water, Dry Ginger		from 5.6	
Cascade Lemon Lime Bitters (330ml)		5.5	
Mt Franklin Water (600ml)		5.5	
Red Bull Energy Drink		7.0	

ROOM SERVICE MENU

Please call ext. 75 to order



WREST POINT

BREAKFAST MENU 7am - 10am

Cereal Packs	\$7
Your choice of Sultana Bran, Coco Pops, Special K, Weetbix, or muesli	
Continental Basket	\$19
Pastry (Danish, croissant, fruit bread, berry muffin), fruit, butter, jam, marmalade	
Freshly Cut Fruit Salad LG DF V	\$14
Eggs Benedict	\$24
Poached eggs on sourdough, with bacon, baby spinach, and topped with hollandaise sauce	
Eggs Royale	\$25
Poached eggs on sourdough, with smoked salmon, baby spinach, and topped with Hollandaise sauce	
Eggs Florentine V	\$24
Poached eggs on sourdough, sautéed baby spinach and Swiss Brown Mushrooms, and topped with Hollandaise sauce	
The Big Breakfast	\$29
A packed plate of bacon, breakfast beef sausages, grilled tomato, Swiss brown mushrooms, hash brown, and your choice of poached, scrambled, or fried free-range eggs on toasted sourdough. Tomato relish, barbeque sauce or tomato sauce on request.	
Eggs Your Way V	\$17
Your choice of free range eggs poached, fried, or scrambled on sourdough toast	
The Tower Brekkie Burger	\$18
Grilled beef burger with bacon, fried egg, cheese, BBQ Sauce & hash brown	
Fruit Toast V	\$8.5
2 slices of thick fruit toast, butter and honey	
Extras	
<input type="checkbox"/> Bacon 2 rashers	\$6
<input type="checkbox"/> Breakfast beef sausages (2 each) LG	\$6
<input type="checkbox"/> Hash browns (2), Tasmanian mushrooms, roast tomatoes, toast V	\$5
<input type="checkbox"/> Smoked salmon	\$7

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG - Low Gluten, V - Vegetarian, Vegan, DF - free from dairy, NF - no added nuts, *GF - Gluten free made in low gluten environment

LUNCH MENU 12 Noon - 2pm

DINNER MENU 5.30pm - 9pm (Sun-Thu) 5.30pm - 11pm (Fri-Sat)

MAIN DISHES

Potato Gnocchi LG, V	\$27
Tossed with creamed roast pumpkin puree, caramelised onion, toasted grains & seeds, and shaved Parmesan	
Fish and Chips	\$29
Local White fish, with a crispy & golden beer batter, fries, tartare sauce, and lemon	
Classic Chicken Parmigiana	\$29
Thick panko-crumbed chicken breast topped with Napoli sauce, ham, and Mozzarella, with fries & coleslaw on the side	
Chicken Penang Curry LG, DF	\$32
Nichols free-range chicken in a rich coconut cream curry, served with steamed rice, and fresh coriander	

BURGERS

All burgers served with love & fries

Beef Burger	\$25
180gm pattie of North-West Tasmanian Black Angus beef, served in a soft milk bun, and topped with cheddar cheese, bacon, pickles, lettuce, and our special secret sauce. (Available with a GF roll & burger from a low-gluten environment)	
Plant Based Burger	\$27
Served in a house baked coconut milk bun, topped with vegan cheese, pickles, and a vegenaïse mayonnaïse	
Grilled Chicken Burger	\$26
Perfectly grilled chicken breast, served in a soft milk bun, topped our Secret Sauce lettuce and pickles	

PIZZAS (LG AVAILABLE ON REQUEST ADD \$2)

Choose between:	\$25
Classic Margherita	
Smothered in fresh tomato, basil, and Mozzarella	
Ham and Cheese	
With delicious smoked Scottsdale leg ham, fresh herbs, and Mozzarella	

SIDES V	\$10
Fresh garden salad	
Fries and aioli sauce	
Spiced wedges, sour cream and sweet chilli sauce	

KIDS MENU	\$14
Local white fish, with a crispy & golden batter, and chips	
Grilled chicken & chips GF	
Spaghetti bolognaïse LG pasta available	

DESSERTS 12 Noon - 2pm | 5.30pm - 9pm (Sun-Thu) 5.30pm - 11pm (Fri-Sat)

House made Lemon Meringue Tart V	\$15.5
With local berry compote	
Sticky Date Pudding V	\$15.5
with butterscotch sauce, vanilla ice cream	
Fresh Fruit Salad V can be DF	\$14
Freshly cut fruit served with ice cream	
Connoisseur Indulgence Ice Cream 470ml Tubs	\$12
Choice of:	
Cookies & Cream, or	
Murray River Salted Caramel with chocolate coated hazelnuts	