

# Room Service Menu

Available 12 noon - 9:00pm daily

Chargrilled olive and thyme bread with a trio of dips	18
Confit of duck leg, braised pancetta, cabbage, beetroot and cherry relish	26
Roast butternut pumpkin salad, Persian feta, spinach, toasted almonds and verjuice dressing	22
Chargrilled steak sandwich on Turkish bread, roasted red onion, wholegrain mustard mayonnaise and cos lettuce	26
The Byron Beef Burger, Swiss cheese, roma tomato, beetroot, lettuce, twice cooked fat chips, homemade tomato sauce and aioli	28
<b>Pizzas</b>	
Pepperoni, mergez sausage, salami and mozzarella.	26
Roasted pumpkin, goat's cheese, and baby spinach	24
Smoked salmon, roasted red onion and sour cream	29
Linguini amatriciana, with olives, pancetta, chilli and oregano	27
Grilled eye of beef, Dijon mustard sauce, salad caprese, twice cooked fat chips and jus	35
Beer battered fresh fish with fat chips, vine ripened tomato and red onion salad with sauce tartar	29
Daily market fish, with steamed seasonal vegetables and lemon emulsion sauce	32
<b>Sides</b>	all 10
Green leaf salad with balsamic dressing	
Twice cooked fat chips with homemade tomato sauce and aioli	
Roasted chats, olives, chilli and rosemary	
<b>Desserts</b>	
Seasonal fruit platter with lychee and rose water sorbet	19
Warm chocolate on chocolate cake with vanilla bean ice-cream	19
<b>Cheese</b>	25
A selection of local and imported soft, medium and hard cheeses served with poached fruit and lavosh	

Local produce is used wherever possible to assist and sustain regional growers and farmers. We anticipate knocking on your door within 40 minutes of placing your order. Should there be a delay, we will contact you to advise a revised time.

Minimum order \$25.00