

ROOM SERVICE MENU

Available from 10-30am to 10-30pm

(V) – Vegetarian

(GF) – Gluten free

ENTRÉE

Grilled garlic focaccia	\$ 7.00
Miso broth with salmon and crispy corn dumplings	\$14.00
Zest's Caesar salad with parmesan, toasted focaccia finger, warm bacon and soft poached egg	\$14.00

LIGHT MEALS

All day breakfast of bacon, rosemary chipolatas, grilled tomatoes, eggs any way and hash browns	\$25.50
Grilled sandwich smoked chicken, brie, and red onion with pineapple relish, mesclun salad and chips	\$19.50
Beef burger with baby cos, tomato, aioli and onion jam on a toasted sesame bun	\$14.50
Coconut and chilli braised pumpkin (v) with bean sprouts, crushed peanuts and cinnamon rice	\$14.00
The Heritage healthy chicken burger with polenta fries	\$21.00
Pizza Bacon lardons, tomatoes, olives, capers and mozzarella	\$21.00
Fish and chips with caper aioli and lemon	\$26.00

20% service charge applies on public holidays

\$3.50 service fee applies on all room service orders

MAINS

Roasted chicken breast Beetroot risotto, charred radicchio and pear salad, caramelised walnuts Green olive Verde	\$32.00
Char-grilled 250g sirloin steak Sweet onion and thyme polenta cake, slow cooked mushrooms, roasted vine tomatoes, parmesan crisp	\$38.00
Vegetable pakora (v) Served on potato aloo, macadamia nut yoghurt and coriander	\$29.00
Market fish of the day Served with pan-fried pumpkin ravioli, caponata, gremolata and basil oil	\$29.00
Grilled free range pork chop Braised lentils, cauliflower puree, apple, feta and mint salad with aniseed jus	\$34.00

SIDES

All \$ 7.50

Steamed winter vegetables
Chunky chips
Mesclun leaf salad
Mash
Steamed rice
Baby Caesar

SWEET THINGS

ALL \$15.50

Chocolate fudge
With five spice plums, liquorice ice cream, pecan meringue teardrops and brownie crumbs

Vanilla panna cotta
With rose water poached rhubarb, seasonal berry sorbet, sweet filo pistachio crisps

Ice cream and sorbet selection \$14.50
(Please ask your waiter for details)

Cheese selection 80g per portion \$16.50
With Falwasser wafers, quince and muscatel grapes
(Please ask your waiter for details)

LATE NIGHT MENU

Available from 10.30pm

SNACKS

Chunky chips
with aioli \$7.00

Potato wedges
with grilled cheese, sour cream
and spiced tomato jam \$9.00

LIGHT MEALS

Pizza \$21.00
Bacon lardons, tomatoes, olives, capers and mozzarella

Ham quiche \$17.00
with sundried pesto mesclun leaf salad
and chunky chips

Tempura fish bites \$17.50
with caper aioli and salad

HEAT AND EAT MEAL **All \$17.00**
Including delivery charge

Buttered chicken with basmati rice

Thai lamb with basmati rice

Thai chicken curry

Lamb Korma

20% service charge applies on public holidays
\$3.50 delivery charge applies

BREAKFAST @ ZEST

Toasted sour dough or bagel w your choice of condiments	
Jams or spreads & cream cheese (v)	\$5.50
Sun-dried tomato & avocado (v)	\$8.00
Cream cheese & smoked salmon	\$9.00
Bacon & avocado	\$9.50
Eggs; any way w toast and tomato relish	\$7.50
Harrison's honey toasted muesli w natural yoghurt	\$9.00
w Soya milk (df)	\$1.00
Zesty sun-dried tomatoes & mushrooms	
served on toasted brioche	\$7.50
w poached eggs	\$9.00
Exotic Asian vegetables & Tofu congee (v)	\$10.00
Heart warmer porridge w apricot puree & maple syrup (v)	\$10.50
w soya milk (df)	\$1.00
Country-style buttermilk pancakes w berry compote, maple syrup, grilled banana & mascarpone cream (v)	\$14.50
Eggs Benedetto	
Poached eggs w Hollandaise served on either English muffin or bagel	
w ham or smoked salmon	\$16.50
w spinach (v)	\$17.00
Zest's three flavoured omelette	\$18.00
Choose 3 options from the following;	
Bacon, ham, smoked salmon, onion, cheddar, mushrooms & tomato	
Ze Energy Booster; 2 eggs cooked any way served on toast	\$21.50
Choose 4 options from the following;	
Bacon, sausage, oven dried tomatoes, hash browns, sautéed mushrooms or baked beans	
Extras	
Oven dried tomatoes	\$4.00
Hash brown	\$4.00
Pure beef sausage	\$4.00
Avocado	\$4.00
Mushrooms	\$4.00
Hollandaise sauce	\$4.00
Bacon	\$5.00
Salmon	\$8.00

V = Vegetarian

DF = Dairy Free

DINNER MENU (Restaurant Only)

Grilled garlic foccacia \$ 7.00

ENTREE

Miso broth with salmon, crispy corn dumplings \$12.50

Aromatic crispy squid with mango, coriander, shallots and chilli, lime dressing \$14.50

Zest's Caesar salad parmesan wafer, toasted focaccia finger, warm bacon and soft poached egg \$14.00

LIGHT MEALS

Beef burger with baby cos, vine tomato, aioli and onion jam on a toasted sesame seed bun \$14.50

The Heritage healthy chicken burger with polenta fries \$21.00

Coconut and chilli braised pumpkin (v) with bean sprouts, crushed peanuts and cinnamon rice \$14.00

Fish and chips with caper aioli and lemon \$26.00

Pizza Bacon lardons, tomatoes, olives, capers and mozzarella \$21.00

MAINS

Market fish of the day Served with pan-fried pumpkin ravioli, caponata, gremolata and basil oil

"Crazy water" poached salmon \$32.00
Tomato infused haricot beans, dukkah spiced yoghurt, green beans and pickled lemon

Char-grilled 250g sirloin steak \$38.00
Sweet onion, thyme polenta cake, slow cooked mushrooms, roasted vine tomatoes and parmesan crisp

Cumin rubbed lamb shoulder rack \$34.00
almond and raisin cous cous, Moroccan eggplant relish and petit fattoush

20% service charge applies on public holidays

Roasted chicken breast Beetroot risotto, charred radicchio and pear salad, caramelised walnuts green olive Verde	\$30.00
Grilled free range Pork chop Braised lentils, cauliflower puree, apple, feta and mint salad with aniseed jus	\$34.00
Vegetable pakora (v) Served on potato aloo, macadamia nut yoghurt and coriander	\$28.00

SIDES ALL \$ 7.50

Steamed spring vegetables
 Chunky chips
 Mesclun leaf salad
 Mash
 Steamed rice
 Baby Caesar

SWEET THINGS ALL \$15.50

Chocolate fudge
 With five spice plums, liquorice ice cream, pecan meringue teardrops and brownie crumbs

Vanilla panna cotta
 With rose water poached rhubarb, seasonal berry sorbet, sweet filo pistacchio crisps

Blueberry trifle
 With lemon custard, mascarpone, sponge fingers, sugared almonds and blueberry ice cream

Pineapple tart fine
 With coconut ice cream, lime curd, macadamia praline brittle

Ice cream and sorbet selection \$14.50
 (Please ask your waiter for details)

Cheese selection 80g per portion \$16.50
 With Falwasser wafers, quince and muscatel grapes
 (Please ask your waiter for details)