

— GIUSEPPE'S CANTINA —

ROOM SERVICE MENU

DIAL '156' 5pm – 8.30pm MONDAY – SATURDAY TO PLACE YOUR ORDER

ENTREE

CHEESY GARLIC BREAD (V) Toasted bread with garlic and mozzarella cheese Add Crispy Diced Bacon	15 + 3
CALAMARI FRITTI Fried calamari dusted in the mixture of onion, garlic, chilli flakes and semolina	18
ARANCINIO DI RISO ALLA MESSINESE Messina-style rice croquette filled with meat sauce, peas and mozzarella cheese	18
CLASSIC CHEF SALAD (GF) Cos lettuce, hard boiled eggs, cherry tomatoes, sliced ham, sliced cheese, cucumber with creamy thousand island dressing	18

MAINS

LINGUINE ALLE VONGOLE Linguine tossed in a white wine sauce made of pacific caught clams, garlic, peperoncino, parsley and extra virgin oil	38
RIGATONI CARBONARA Rigatoni pasta with a creamy sauce made with egg, cream, parmesan, parsley and crunchy bacon bits	30
SPAGHETTI MARINARA Half shell mussels, prawns, scallops, calamari, smoked salmon with white wine marinara sauce	38
TRUFFLE MUSHROOM RISOTTO (GF)(V) Truffle scented mushroom medley risotto with parmesan Add Chicken or Prawns	32 + 6
FLORENTINE 300g T-BONE STEAK (GF) A classic Italian garlic herb buttered chargrilled steak served medium with rocket parmesan salad, hand cut chips and onion rings	40
CRACKING PORK BELLY Served on a bed of sweet potato hash accompanied by garlic parsley spaghetti and apple & peach compote	38

GLASS WINE

BANDINI PROSECCO (VENETO, ITALY)	13
TAI NUI SAUVIGNON BLANC (MARLBOROUGH, NZ)	12 ⁵⁰
BANCROFT CHARDONNAY (AUS)	8 ⁵⁰
BARTOLOMEO DA BREGANZE PINOT GRIGIO (VENETO, ITALY)	13
SANDALFORD RIVER ROSE (MARGARET RIVER, WA)	11
TE MATA CABERNET MERLOT (HAWKES BAY, NZ)	14 ⁵⁰
STORM BAY PINOT NOIR (COAL RIVER, TAS)	14
YANGARRA SHIRAZ (MCLAREN VALE, SA)	16

SOFT DRINKS

BOTTLES: GINGER ALE, LEMON LIME BITTERS, SODA WATER, TONIC WATER	5
JUICE: APPLE, ORANGE, PINEAPPLE	4 ⁵⁰
CANS: COKE, COKE NO SUGAR, FANTA, SPRITE	5

SIDES

TRUFFLE PARMESAN FRIES with garlic aioli or tomato sauce	12
SWEET POTATO FRIES with garlic aioli or tomato sauce	12
SAUTEED MUSHROOMS (GF) with butter and herbs	14

DESSERTS

TIRAMISU mascarpone cream and sponge cake soaked in Kahlua and espresso, dusted with cocoa powder	18
GRANNY'S APPLE PIE A traditional apple pie with seasonal apples, cinnamon, sultanas, spices and a pastry lattice top served with caramel coulis	18
BASQUE CHEESECAKE This cheesecake is the alter ego to the classic New York-style cheesecake with a press in cookie crust and moist interior	18
VEGAN CHOCOLATE CAKE (VG) Decadent and moist chocolate cake with vegan vanilla ice cream and fruity coulis	18
ESPRESSO AFFOGATO Italian espresso with a hint of coffee liquor poured over honeycomb ice cream and a crunchy biscuit to finish	18
DUO OF GELATO AND SORBET (GF) A selection of 2 gelato and 2 sorbets	16

SPIRITS

BOURBON: JACK DANIELS, JIM BEAM	9 ⁵⁰
WHISKY: JOHNNY WALKER	9 ⁵⁰
VODKA: SMIRNOFF, ABSOLUT	9 ⁵⁰
GIN: GORDONS	9 ⁵⁰
RUM: BUNDABERG, BARCARDI	9 ⁵⁰

BEER/CIDER

LIGHT: James Boags Light	7 ⁵⁰
MID STRENGTH: XXXX Gold, Iron Jack Crisp	8 ⁵⁰
FULL STRENGTH: James Boags Premium, James Squire 150 Lashes, Hahn Super Dry, Iron Jack, Byron Bay Premium Lager, White Rabbit Dark Ale	9 ⁵⁰
INTERNATIONAL: Kirin, Asahi, Peroni Nastro, Heineken, Birra Moretti, Peroni Leggera	10 ⁵⁰
CIDER: Pipsqueak Apple, Somersby Apple, Somersby Pear	9 ⁵⁰