

AWL Dinner menu

MAINS

Riverine steak w/ roasted garlic aioli, chips & mixed leaves <i>gfo</i>	\$48
Barramundi, Sriracha aioli, roasted potato, broccolini <i>gf</i>	\$39
Red chicken curry, pita bread <i>gfo</i>	\$39
Gourmet burger, bacon, truffle mayo, swiss cheese in a brioche bun, house made fries <i>vo, gf</i>	\$26
Spaghetti Alla Chitarra, bolognese sauce, parmesan	\$38
Spaghetti Alla Chitarra, mushroom ragu, parmesan <i>v, vgo</i>	\$35
Quinoa & haloumi, grilled vegetables & mixed leaves <i>v, vgo, gf</i>	\$32

Available from 6pm – 9pm every day.

Please ask for vegan alternatives.

A tray service charge of \$15 applies to each order delivered to guest rooms.

Vegetarian (v), Gluten Free (gf), Dairy Free (df), Gluten Free Option (gfo) Vegan Option (vgo)

AWL Dinner menu

SIDES

House made Sourdough with cultured butter	\$8
House made fries with spicy mayo	\$12
Roasted potatoes <i>v, gfo</i>	\$12
Mixed leaf salad <i>v, gf</i>	\$12

DESSERTS

Chocolate and Vanilla Ice cream <i>v, gf</i>	\$15
Whipped chocolate, wafer <i>v, gf</i>	\$18
Selection of three cheeses, fruits and lavosh <i>v, gfo</i>	\$35

KIDS MENU

Chicken schnitzel & chips	\$18
Fish fingers & chips	\$18
1 Scoop of House ice creams	\$6

Available from 6pm – 9pm every day.

Please ask for vegan alternatives.

A tray service charge of \$15 applies to each order delivered to guest rooms.

Vegetarian (v), Gluten Free (gf), Dairy Free (df), Gluten Free Option (gfo) Vegan Option (vgo)