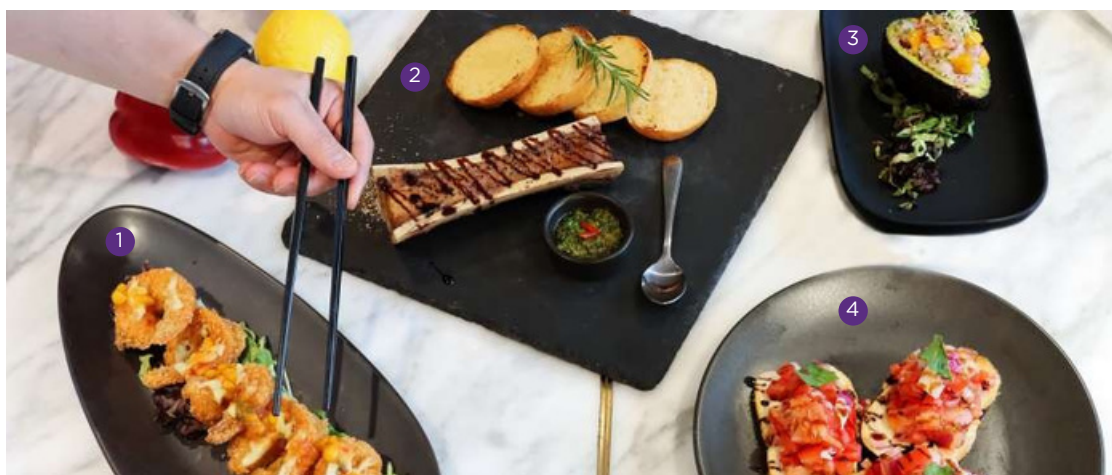


Entrée

House
Specialty

- 1. Wasabi Prawn w/ Chilli and Mango Salsa** 🌶️ 🥛 (I) \$20
 Crispy golden crumb prawns, lightly coated in a zesty wasabi aioli, topped with a vibrant chilli and mango salsa. Perfect balance of heat, sweetness and crunch.
- 2. Pork Terrine** \$18
 French-style terrine of free-range pork with shallots, parsley and a hint of sweetness. Served with toasted brioche and pickled vegetables.
- 3. Sweet Potato and Pine Nut Salad** 🌱 🥛 **Contains Nuts** \$20
 Roasted sweet potato, crisp mesclun mix, spanish onion, sun-dried tomato, kalamata olives and a house-made lemon dressing.
- 4. Chicken Yakitori** 🌱 🥛 \$18
 Japanese-style caramelised free-range chicken (4 skewers).
- 5. Hot Smoked Salmon Bruschetta** 🥛 (A) \$18
 Flaky hot-smoked salmon in toasted baguette, mixed with rich tomato and spanish onion with lemon infused olive oil and balsamic vinaigrette. A perfect balance of richness and zest.
- 6. Beef Bone Marrow w/ Brioche Toast and Chimichurri** \$16
 Rich, buttery roasted bone marrow, served with toasted brioche for a perfect balance of indulgence and crunch. Paired with a vibrant chimichurri, bursting with fresh herbs, garlic and a hint of chilli, adding a bold and zesty contrast to every bite.
- 7. Prawn and Mango Ceviche** 🌱 🥛 (A) \$19
 Fresh, citrus-cured tossed with sweet mango, crisp onion, and zesty lime, balanced with a touch of avocado and parsley, this vibrant dish is a perfect harmony of bright, refreshing flavours.



1. Wasabi Prawn, 2. Beef Bone Marrow, 3. Prawn and Mango Ceviche, 4. Hot Smoked Salmon Bruschetta



Gluten Free



Dairy Free



Spice Level

Seafood Origin Key: (I) Imported (M) Mixed (A) Australian

Please let us know if you have any food allergies or special dietary needs.
All of our menus are available for room service order with tray charge of \$4 per order.

Mains

- 8. Atlantic Salmon with Seasonal Roasted Vegetables**   (A) \$39
Traditional Australian salmon seared in our flat grill then oven baked to perfection with roasted Australian seasonal vegetable produce.
- 9. Thai Green Curry with Chicken**   \$24
Thai style creamy vegetable curry with chicken and Hainan Rice.
- 10. Pad Thai**  **Contains Nuts** (M) \$23
(Choice of Chicken, "Prawn and Fish Cake" or Vegetarian)
Bold stir-fry noodles, veggies, eggs and your choice of protein tossed in tangy tamarind sauce and topped with peanuts, cilantro and citrus.
- 11. Nasi Goreng**   **Contains Nuts** \$26
Indonesian-style fried rice served with chargrilled chicken and beef skewers, topped with fried egg, crispy prawn crackers and homemade pickled vegetables.
- 12. Beef Rendang**  \$28
Braised beef in spiced coconut gravy. Served with fragrant Hainan rice.
- 13. Chicken and Mushroom Alfredo Fettuccine** \$28
Tender Chicken and sauteed mushrooms tossed through silky Alfredo sauce and fettuccine, finished with aged parmesan and fresh parsley for a rich and refined finish.
- 14. Branksome Beef Short Rib PHO**   \$27
Our Signature pho features slow-braised short rib in a 12-hour aromatic broth, layered with warming fresh Vietnamese spices.

House
Specialty

House
Specialty



Branksome Beef Short Rib PHO



Beef Rendang



Gluten Free



Dairy Free

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From the Grill

All our meat is ethically and responsibly sourced from Australian sustainable or organic farms and pan-seared or slow roasted to a charred finish to add depth to the aroma and flavour

- | | |
|---|-------------|
| 15. Surf and Turf (A) | \$50 |
| Australian scotch fillet paired with succulent local king prawn. | |
| 16. Sirloin Steak | \$45 |
| Australian lean and tender cut. Riverine region / MBS+3/ 200gm | |
| 17. Beef Rib Eye | \$61 |
| The Rib eye is the most flavourful cut. Grass fed/ Southern Ranges/ MBS+4 | |
| 18. Lamb Cutlets | \$49 |
| Grass fed/ MSA Graded, 3 points/ 250gm | |
| 19. Chicken Merrylands | \$30 |
| Whole chicken thigh/ 300gm | |
| 20. Marinated Pork Belly | \$34 |
| Juicy pork belly marinated in umami-rich flavours, grilled to a crispy char on the outside and melt-in-your-mouth tender inside. Served with your choice of side and sauce. | |

All 'From the Grill' items are gluten and dairy free



1. Lamb Cutlets, 2. Chicken Merrylands, 3. Surf and Turf

Choice of sides - all sides are dairy free (Select 1)

- | | |
|--|--|
| Roasted Potatoes  | Roasted Vegetables  |
| Battered Chips | Garden Salad  |
| Steamed Rice  | |

Choice of sauce (Select 1)

- | |
|---|
| Red Wine and Pepper Jus   |
| Creamy Mushroom  |
| Mustard and Herb  |

*Additional sides \$5 and Sauce \$2



Gluten Free



Dairy Free

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From The Dragon Chamber

STARTERS

House
Specialty

21. Firecracker Sichuan Chicken Contains Nuts \$24

Deep fried diced chicken with dried chillies, cashews, chives and Szechuan peppercorns served with crunchy youtiao fritters baked in maple syrup.

MAINS

House
Specialty

22. Truffle Wagyu Beef Hor Fun Noodles \$33

22a. Truffle Wagyu Beef Hor Fun Noodles (+A5) \$67

Hor Fun wok fried flat noodles served with premium Australian Wagyu short rib, crispy deep fried hor fun strips, poached egg and finished with truffle gravy.
Could serve 2 for light eaters.

House
Specialty

23. Floating Seafood Noodles (M) \$45

Deep Crispy cheng mian noodle with crab meat, prawn scallops, and bok-choy, topped with a house special seafood stock gravy. Served exactly as depicted.
Could serve 2 for light eaters.

24. Grilled Grouper in Asian Marinade (A) \$43

Fresh grouper marinated in a bold Asian blend, grilled to perfection with a hint of heat and aromatic spices and served with fragrant pandan rice.

25. Katong Laksa (M) \$25

A rich, aromatic coconut curry noodle soup with prawns, fish cake, boiled egg, scallop and crispy bean curd, finished with fresh herbs for a balanced, creamy, comforting bowl.



Floating Seafood Noodles



Truffle Wagyu Beef Hor Fun Noodles



Firecracker Sichuan Chicken



Gluten Free



Dairy Free



Spice Level

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Children's Menu

- | | | |
|---|---|------|
| 26. Sliders | | \$13 |
| Juicy, cheesy, beefy mini burgers built for mini hands. | | |
| 27. Chicken Nuggets |  | \$13 |
| Classic, crispy crumbed chicken and chips served with favourite dipping sauces; honey mustard, tomato, or BBQ sauce | | |
| 28. Fish and Chips |  (I) | \$14 |
| Golden, extra crunchy Kids-style fried white fish and slightly seasoned chips served with tartare and tomato sauce. | | |
| 29. Spaghetti Bolognese | | \$14 |
| Traditional bolognese spaghetti, topped with parmesan cheese. | | |
| 30. Sweet Corn Soup |  | \$13 |
| A light and creamy hearty dish that all ages with love. | | |
| Add Chicken | | +\$4 |



1. Chicken Nuggets, 2. Spaghetti Bolognese, 3. Fish and Chips, 4. Sliders



Gluten Free



Dairy Free



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Desserts

- | | | |
|--|---|-------------|
| 31. Selection of Ice-cream |  | \$14 |
| Vanilla, Strawberry or Chocolate | | |
| 32. Lychee Crème Brule Tart | | \$16 |
| A luxurious twist on the classic french dessert. | | |
| 33. Pecan Tart with Vanilla Ice Cream | Contains Nuts | \$18 |
| A delicate, buttery pecan tart, filled with rich caramelized nuts, served warm and topped with a scoop of vanilla ice cream. | | |
| 34. Dark Chocolate and Pistachio Knafeh Tart | Contains Nuts | \$21 |
| Crisp, Buttery pastry layered with fragrant pistachio knafeh and silky dark chocolate granche. | | |
| 35. Assortment of Cheese and Accompaniments | | \$21 |
| Selection of soft and hard cheese. Served with crackers and condiments. | | |



Lychee Crème Brule Tart



Dark Chocolate and Pistachio Knafeh Tart



Pecan Tart with Vanilla Ice-cream



Gluten Free



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