

ROOM SERVICE MENU

ALL DAY DINING till 1am

STARTERS

GREEN PEA SOUP V/GF \$14
Green pea, mint, spring onion soup, parmesan biscuit

HEIRLOOM TOMATO SALAD GF \$16
Ricotta, savoury granola

CASEAR SALAD \$18
Baby cos, croutons, bacon, Caesar dressing, poached egg
Add Chicken tenderloin \$6
Add Prawn cutlets \$12

CHARCUTERIE PLATE \$18
Homemade terrine, pancetta, Parma ham, salami, carrot jam, crispy bread

PAN SEARED SEA SCALLOPS GF \$19
Wilted spinach, Sea urchin beurre blanc, yuzu pearl

HUON HOT SMOKED SALMON TARTARE GF \$19
Poached quail eggs, cucumber, pommes paille

SANDWICHES / BURGERS

CROWNE CLUB SANDWICH \$19
Triple decker sour dough, chicken breast, bacon, egg, lettuce, tomato, basil mayonnaise, Beer battered chips

ANGUS BEEF BURGER \$22
Lean beef patty, lettuce, tomato, cheese, beetroot, dill pickle, brioche bun, Beer battered chips

POLENTA CHICK PEA BURGER V \$19
Red beetroot relish, baby spinach, sautéed mushroom, brioche bun, Beer battered chips

BUTTER CHICKEN BREAST BURGER \$22
Skinless chicken breast, lettuce, tomato onion salsa, truffle mayonnaise, brioche bun, Beer battered chips

MAIN COURSES

MOOLOOLABA PRAWNS, BLACK INK FETTUCCINI \$34
Chorizo, chilli flakes, roasted cherry tomato

MEDITERRANEAN PIZZA V \$19
Zucchini, eggplant, capsicum, Spanish onion, cherry tomato, hummus

BAKED MUSTARD AND DUKKAH SPICED RACK OF LAMB \$32
Ratatouille, mint labneh, jus

ROASTED LEG CONFIT GF \$28
Grilled baby cos, apple puree, roasted asparagus, Shiraz jus

FILLET OF BARRAMUNDI, CHIPS, MINT AND PEA COLESLAW \$32
Grilled, beurre blanc, Panko crumbed, tartare sauce

TRADITIONAL PARISIAN STEAK FRITES GF \$32
250g sirloin steak, shoe string fries, café de Paris butter

SIDES \$8
Creamy mashed potato
Beer battered potato chips
Vegetable ratatouille
Green beans, bok choy, garlic
Steamed jasmine rice
Garden salad

DESSERTS

WILLOW GROVE TRIO OF CHEESE GFO \$19
Brie, mature cheddar, blue, quince paste, lavosh and crackers

PASSIONFRUIT AND TUMERIC PANACOTTA GF \$16
Macadamia crumble, white chocolate chard

SLICED QUEENSLAND FRUIT PLATE V \$14
Seasonal fruits, mango coulis and yoghurt

DARK AND WHITE CHOCOLATE CHARLOTTE \$16
Dark and white chocolate mousse, almond biscuit, sweet sponge cake

DRINKS

SPARKLING WINES

Innocent Bystander Moscato, Yarra Valley, VIC \$13

WHITE WINES

Mud House Pinot Gris, Marlborough, NZ \$12

Robert Oatley Signature Chardonnay, Margaret River, WA \$13

Petaluma White Label Sauvignon Blanc, Adelaide Hills, SA \$14

RED WINES

Amadio Single Vineyard Merlot, Adelaide Hills, SA \$13

St Hallet 'Garden of Eden' Shiraz, Barossa Valley, SA \$14

BEER

Corona \$11

Stella Artois \$10

Great Northern \$9

Pure Blonde \$9

Strongbow \$9

SOFT DRINKS

Coke | Diet Coke | Coke Zero | Sprite | Fanta \$6

Lift (330ml) | Ginger Beer (330ml) | Soda Water

Mount Franklin Sparkling Mineral Water (750ml) \$8

TEA

English Breakfast | Earl Grey \$4.5

Pure Peppermint Leaves | Jasmine Green Tea

Chamomile Flowers | Green Tea

Chai Latte \$5.5

Hot Chocolate \$5

Iced Chocolate \$7

Iced Coffee \$7

SMOOTHIES & MILKSHAKES

Smoothies: Mango | Mixed Berry | Banana | Tropical \$8

Milkshakes: Vanilla | Chocolate | Caramel | Strawberry \$8

JUICE

Orange \$5

Apple \$5

Pineapple \$5

LATE NIGHT MENU 1am-6am

GREEN PEA SOUP V \$14
Green pea, mint, spring onion soup, parmesan biscuit

PIZZA MEDITERRANEAN PIZZA V \$19
Zucchini, eggplant, capsicum, Spanish onion, cherry tomato, hummus

ANGUS BEEF BURGER \$22
Lean beef patty, lettuce, tomato, cheese, beetroot, dill pickle, brioche bun

BATTERED FISH AND CHIPS \$22
Golden brown flathead fillet, chips and tartare sauce

SPAGHETTI BOLOGNESE \$22
Lean beef mince, parmesan flake

WILLOW GROVE TRIO OF CHEESE GFO \$19
Brie, mature cheddar, blue, quince paste, lavosh and crackers

SIDES \$8
Ecrase potato
Steak house potato chips aioli
Green bowl
Cajun spiced onion rings

DESSERTS

WILLOW GROVE TRIO OF CHEESE GFO \$19
Brie, mature cheddar, blue, quince paste, lavosh and crackers

SLICED QUEENSLAND FRUIT PLATE V \$14
Seasonal fruits, mango coulis and yoghurt

V - Vegetarian
GF - Gluten Free
GFO - Gluten Free Option

Please note that all orders incur a \$5 tray delivery fee.