

RESTAURANT  
**TWO14**

DECO  
HOTEL

# IN-ROOM DINING MENU

Available from 5:00pm to 9:00pm  
Dial extension 9

## STARTERS

### **Prawns and Squid (gf, df, m) \$23**

Lightly dusted in rice flour, lemon cheek, aioli

### **Stone-baked Focaccia (v) \$20**

Stracciatella cheese, chargrilled capsicum salsa, pistachio pesto, basil oil

### **Arancini \$19**

Veal ossobuco, Carnaroli rice, smoked mozzarella, Reggiano, green peas, Napoli sugo

## FLAME AND GRILL

### **Angus New York 500g (gf) \$67**

Lemon cheek, red wine jus

### **Angus Sirloin 250g (gf) \$48**

Broccolini, gravy

### **Veal Schnitzel 350g \$47**

Leaf salad, peppercorn sauce

### **Crispy Skin Barramundi Fillet 200g (gf, a) \$46**

Seasonal vegetables, lemon cheek, salsa verde

# PASTA

*(Gluten-free pasta +\$4)*

**Porcini Mushroom Risotto (gf, v) \$35**

Carnaroli rice, smoked mozzarella, Reggiano, porcini butter sauce

**Beef Cheek Ragu \$33**

Mezze Maniche pasta, Pecorino, Napoli sugo

**Spaghetti Pomodoro (v) \$26**

Basil Genovese, Reggiano, Napoli sugo

# CLASSICS

**Beef Burger with French Fries \$28**

Rocket, caramelised onion, cheddar cheese, heirloom tomato, aioli, barbeque sauce

**Chicken Schnitzel with French Fries and Slaw \$30**

Crumbed chicken breast, gravy

**Chicken Parmigiana with French Fries or Salad \$35**

Crumbed chicken breast, Prosciutto, buffalo mozzarella, Napoli sugo

**Fish and Chips (i) \$30**

Beer battered Hoki Fillet, Salad, lemon cheek, aioli

# SIDES AND SALADS

**French Fries (v) \$16**

Aioli, tomato sauce

**Roasted Potatoes \$18**

Crispy pancetta, truffle Pecorino Romano cheese, garlic, rosemary

**Radicchio and Rocket Leaf Salad (gf, v) \$16**

Orange segments, Gorgonzola cheese, Mussini balsamic dressing

**Broccoli (gf, v) \$15**

Garlic, chilli, toasted almonds

**Organic Black Rice Salad (gf, vg) \$25 | Add goat's cheese \$4**

Japanese pumpkin, broccoli, cauliflower, toasted almonds, lemon dressing

# DESSERTS

**Chocolate Fondant Cake \$17**

Coconut gelato, raspberry coulis, fairy floss

**Pistachio Tiramisu \$17**

Pistachio cream, savoiardi biscuits, espresso, mascarpone

**Dark Flourless Chocolate Cake (gf) \$17**

Dark rum, peanuts, raspberry sorbet

**Gelato: 2 Scoops \$9 | 3 Scoops \$12**

Vanilla, chocolate, salted pistachio, coconut, lemon sorbet, raspberry sorbet, wild berry, amarena cherry, roasted almond

# KIDS MENU

All kids meals include a soft drink | \$18

## **Penne Pasta (v)**

Parmesan cheese, Napoli sauce

## **Cheeseburger and French Fries**

Tomato or barbeque sauce

## **Fish and Chips (i)**

Tomato or barbeque sauce

## **Chicken Nuggets and French Fries (6)**

Tomato or barbeque sauce

## **Mini Ham and Pineapple Pizza and French Fries**

Tomato or barbeque sauce

## **Mini Margherita Pizza and French Fries**

Tomato or barbeque sauce

**gf - Gluten-free | df - Dairy-free | v - Vegetarian | vg - Vegan**

**a - Australian | i - Imported | m - Mixed**

**15% surcharge applies on public holidays**