



ROOM SERVICE MENU

USE IN-ROOM
QR CODE
TO ORDER

ATRIUM
RESTAURANT & BAR

BREAKFAST

7AM TO 10AM

CEREAL SELECTIONS

\$10

your choice of milk

Cornflakes

Nutri-Grain

Weet-bix

All Bran

Muesli (GF)

Full Cream Milk

Skim Milk

Oat Milk (+50c)

Soy Milk (+50c)

Almond Milk (+50c)

Lactose Free Milk (+50c)

THICK-CUT RAISIN TOAST (V)

\$10

butter & preserves

PASTRY BASKET (V)

\$15

butter & preserves

SMASHED AVOCADO ON TOAST

\$18

(V) (GF on request) (Vegan on request)

fetta cheese & balsamic glaze

add 2 Poached eggs

\$5

add Bacon

\$8

add Smoked Salmon

\$9

PAVILION HEALTHY START (V)

\$25

bircher muesli pot, berry yoghurt pot,

fresh fruit salad, slice of raisin toast,

butter & preserves

EGGS BENNY

\$27

(Von request) (GF on request)

English muffin, 2 poached eggs, hollandaise sauce,

hash brown & your choice of bacon, spinach or

smoked salmon

BREAKFAST

7AM TO 10AM

HOT ENGLISH BREAKFAST

\$30

(GF on request)

grilled bacon, 2 eggs “your way”, chipolata sausages, mushrooms, tomato, hash browns, baked beans & toast

Poached

Scrambled

Fried

3 EGG OMELETTE

\$30

(GF on request) (DF on request) (V on request)

your choice of fillings, toast & tomato or BBQ sauce sauce

Cheese

Mushroom

Onion

Tomato

Capsicum

Spinach

Ham

Smoked Salmon (+\$3)

CHILDRENS

10AM TO 10PM

CHICKEN NUGGETS & CHIPS

\$17

FISH & CHIPS

\$17

SAUSAGES & MASH

\$17

PASTA NAPOLITANA

\$17

STARTER

10AM TO 10PM

FRESHLY BAKED FOCACCIA BREAD (V)

garlic confit & balsamic vinegar

\$9

MARINATED OLIVES (V, VEGAN, GF)

garlic, lemon & herb infused olive oil

\$9

SALT & PEPPER SQUID (DF/GFA)

lemon & aioli

\$22

GARLIC PRAWNS (GFA)

focaccia bread

\$21

GRILLED CHICKEN SKEWERS (GF)

satay sauce & burnt lemon

\$22

SIDES

10AM TO 10PM

CREAMY MASHED POTATO (GF/V)

\$12

BATTERED FRIES (V)

tomato sauce

\$11

GARDEN SALAD (GF/VEGAN)

\$11

STEAMED RICE (GF/VEGAN)

\$11

STEAM VEGETABLES (GF/VEGAN)

\$9

MAINS

10AM TO 10PM

GREEK SALAD (V/GF/DFA)	\$17
cucumber, cherry tomatoes, capsicum, pickled onion, kalamata olives, feta & red wine vinaigrette	
HOUSE-MADE CHEESEBURGER	\$26
bacon, Swiss cheese, sweet dill pickle, lettuce, tomato, pickled onion, aioli, tomato relish & battered fries	
FALAFEL BURGER (V/GFA)	\$24
tahini yoghurt, smoke chilli sauce, lettuce, tomato, pickled onion, cucumber, avocado & aioli	
CHICKEN SCHNITZEL	\$27
battered fries & rocket salad	
add parmigiana	\$7
MARGHERITA (V/GFA)	\$31
fresh tomato, mozzarella & basil	
QUATRO STAGIONI (VA/GFA)	\$35
artichoke heart, ham, mushroom & olives	
CARBONARA	\$26
sauteed bacon, mushrooms, cream, egg & parmesan cheese	
PUTTANESCA (VA)	\$25
garlic, onion, black olives, capers, anchovies, basil & tomato sauce	
PAN-FRIED SALMON (GF)	\$40
zucchini corn fritters, green beans & bearnaise sauce	
200G SIRLOIN STEAK	\$34
your choice of two sides & a sauce	

SAUCES

All GF

\$6 per additional sauce

Smoked Creamy Mushroom

Diane

Bearnaise

Red wine jus

Peppercorn

Gravy

DESSERT

10AM TO 10PM

BURNT BASQUE CHEESECAKE (V)

\$18

mixed fruit compote

CRÈME BRÛLÉE (V)

\$18

TRIO OF GELATO

\$12

LATE NIGHT

10PM TO 6AM

FRESHLY BAKED FOCACCIA BREAD (V)

garlic confit & balsamic vinegar

\$10

BATTERED FRIES (V)

tomato sauce

\$12

BOWL OF WEDGES (V)

sour cream & sweet chilli sauce

\$15

GREEK SALAD (V/GF/DFA)

cucumber, cherry tomatoes, capsicum,
pickled onion, kalamata olives, feta &
red wine vinaigrette

\$18

HOUSE-MADE CHEESEBURGER

bacon, Swiss cheese, sweet dill pickle,
lettuce, tomato, pickled onion, aioli, tomato relish
& battered fries

\$27

BURNT BASQUE CHEESECAKE (V)

mixed fruit compote

\$19

WINES

SPARKLING

		GLASS	BOTTLE
De Bortoli "Willowglen" Brut NV	<i>Hunter Valley, NSW</i>	\$10	\$43
De Bortoli Prosecco NV	<i>King Valley, VIC</i>	\$11	\$48
De Bortoli Rose Prosecco NV	<i>King Valley, VIC</i>	\$11	\$48
Charles Pelletier Brut de Brut	<i>Burgundy, FRANCE</i>	\$12.5	\$58
Bandini Rose Prosecco	<i>Vento, ITALY</i>		\$53
Chandon NV	<i>Yarra Valley, VIC</i>		\$75
Moet & Chandon Brut NV	<i>Epernay, FRANCE</i>		\$130

WHITE

		GLASS	BOTTLE
DeBortoli "Willowglen" Semillon Sauvignon Blanc	<i>Hunter Valley, NSW</i>	\$10	\$43
De Bortoli "Willowglen" Chardonnay	<i>Hunter Valley, NSW</i>	\$10	\$43
Hesketh "The Proposition" Moscato	<i>Limestone Coast, SA</i>	\$11	\$48
3 Tales Sauvignon Blanc	<i>Marlborough, NZ</i>	\$12	\$50
Lark Hill "Regional" Riesling	<i>Canberra Districts, ACT</i>	\$12	\$55
Long Rail Gully Pinot Gris	<i>Canberra Districts, ACT</i>	\$12	\$53
Murrumbateman "Mollie's" Sauvignon Blanc	<i>Canberra Districts, ACT</i>		\$55
Murrumbateman Fiano	<i>Canberra Districts, ACT</i>		\$55
Mt Majura Pinot Gris	<i>Canberra Districts, ACT</i>		\$66
Breganze "Savardo" Pinot Girgio DOC	<i>Veneti, ITALY</i>		\$56
Nick O'Leary Riesling	<i>Canberra District, ACT</i>		\$65

WINES

ROSE

		GLASS	BOTTLE
Murrumbateman Sangiovese Rose (V)	<i>Canberra Districts, ACT</i>	\$12.5	\$58
Rameau d'Or Petit Amour Rose	<i>IGP Mediterranee, FRANCE</i>		\$62

RED

		GLASS	BOTTLE
DeBortoli "Willowglen" Cabernet Merlot	Hunter Valley, NSW	\$10	\$43
Lark Hill "Regional" Pinot Noir	<i>Canberra District, ACT</i>	\$11.5	\$55
Long Rail Gully Cabernet Sauvignon	<i>Canberra Districts, ACT</i>	\$12	\$56
Long Rail Gully Shiraz	<i>Canberra Districts, ACT</i>	\$12.5	\$58
Murrumbateman Tempranillo	<i>Canberra Districts, ACT</i>	\$12.5	\$60
Murrumbateman Nebbiolo	<i>Canberra Districts, ACT</i>		\$60
Pepperjack Shiraz	<i>Barossa Valley, SA</i>		\$65
Nick O'Leary Shiraz	<i>Canberra Districts, ACT</i>		\$65
Lark Hill GSM	<i>Canberra Districts, ACT</i>		\$68
Coldstream Hill Pinot Noir	<i>Yarra Valley, VIC</i>		\$68

DESSERT & FORTIFIED

		GLASS	BOTTLE
Mr Riggs "Sticky End" Viognier	<i>McLaren Vale, SA</i>	\$10	\$33
De Bortoli "Deen Vat 5" Botrytis	<i>Hunter Valley, NSW</i>	\$12	\$36
Penfolds Club Port	<i>South Eastern Australia, VIC</i>	\$10	
Murrumbateman "White Starboard" Port	<i>Canberra District, ACT</i>	\$12	
Penfolds Grandfather Port	<i>South Eastern Australia, VIC</i>	\$22	

BEERS

TAPS

Hawke's Half XPA
Hawke's Underdog
Pilsner Hawke's Patio
Pale Ale Hawke's Lager

SCHOONER

\$10
\$10
\$10
\$10

PINT

\$12.5
\$12.5
\$12.5
\$12.5

IMPORT

Corona
Peroni
Asahi Super Dry

BOTTLE

\$10.5
\$10.5
\$10.5

DOMESTIC

Carlton Zero
Cascade Light
XXXX Gold
GNBC Super Crisp
Carlton Draught
Carlton Dry
Toohey's Old
Toohey's Extra Dry
Coopers Original Pale
Ale Crown Lager
Hahn Super Dry (GF)

BOTTLE

\$7.5
\$8.5
\$8.5
\$9
\$9
\$9
\$9
\$10
\$10
\$10.5

CIDERS

Strongbow Original	BOTTLE	\$10
Mercury "Crushed Passionfruit"		\$11
Mercury "Crushed Blackcurrant"		\$11
Ginger Ninja Ginger Beer		\$13

RTD'S

Canadian Club & Dry	BOTTLE	\$12.5
Bundaberg Rum & Coke		\$13
Jim Beam & Coke		\$13
Jack Daniels & Coke		\$13.5

NON-ALCOHOLICS

SODA

Coke, Coke Zero, Sprite, Dry Ginger Ale, Tonic Water, Lemon Squash, Pink Lemonade Lemon Lime Bitters or Soda Water	GLASS	JUG
	\$5.5	\$18

JUICE

Orange, Apple, Pineapple or Cranberry	GLASS	JUG
	\$5.5	\$18

SODA

Coke, Coke Zero, Sprite, Dry Ginger Ale, Tonic Water, Fanta, Lemon Lime Bitters or Ginger Beer	BOTTLE	\$7
--	--------	-----

JUICE

Orange or Apple	BOTTLE	\$7
-----------------	--------	-----

ENERGY DRINK

Red Bull or Red Bull Sugar Free	BOTTLE	\$7.5
---------------------------------	--------	-------

WATER

600ml Mt Franklin Still Water	BOTTLE	\$5
500ml San Pellegrino Sparkling Water		\$6.5

TEA & COFFEE

COFFEE	SMALL	LARGE	TEA	SMALL	LARGE
Espresso	\$5.5	\$5.5	English Breakfast	\$5	\$5.5
Long Black	\$5.5	\$5.5	Earl Grey	\$5	\$5.5
Cappuccino	\$5.5	\$5.5	Green	\$5	\$5.5
Flat White	\$5.5	\$5.5	Mint	\$5	\$5.5
Café Latte	\$5.5	\$5.5	Chai	\$5	\$5.5
Mocha	\$5.5	\$5.5	Chamomile	\$5	\$5.5
Piccolo	\$5.5	\$5.5			
Macchiato	\$5.5	\$5.5			
Chai Latte	\$5.5	\$5.5			
Hot Chocolate	\$5.5	\$5.5			
Dirty Chai	\$5.5	\$5.5			

COLD

Iced Coffee (Black, Latte)	\$6.5
Iced Chocolate or Mocha	\$6.5
Iced Tea or Chai	\$6.5

EXTRAS

Extra Shot	\$0.5
Decaf Alternative Milk (Soy/ Almond/Oat/ Lac. Free)	\$0.5
Flavouring (Caramel/Vanilla/ Hazelnut)	\$0.5

SPIRITS

BOURBON

	NIP
Jim Beam "White Label"	\$10
Southern Comfort Jack	\$10
Daniels "Old No.7"	\$12
Wild Turkey	\$12
Woodford Reserve	\$13
Makers Mark	\$13
Whistle Pig 100 % Rye	\$14

BRANDY

	NIP
St.Agnes - Napoleon	\$10
Hennessey - VSOP	\$16
Remy Martin - XO	\$35

GIN

	NIP
Triple G	\$10
Canberra Distillery	\$11
Bombay Sapphire	\$12
Wild One Pink "Organic"	\$12
Suntory Roku	\$12
Canberra Distillery Earl Grey	\$13
Hendricks	\$13
Four Pillars Yuzu	\$14
Four Pillars Bloody Shiraz	\$14
Four Pillars Rare Dry	\$14

RUM

	NIP
Bundaberg UP	\$10
Bacardi White	\$10
Malibu Coconut	\$10
Sailor Jerry	\$11
Captain Morgan Spiced	\$11
Gold	
Kraken Black Spiced	\$12
Havana Club 3YO	\$13
Diplomatico Mantuano	\$14

TEQUILA

	NIP
Sierra Silver	\$10
Sierra Gold	\$10
Patron Silver	\$12
1800 Coconut	\$12
Espolòn Reposado	\$13
Patron Reposado	\$13
Patron Anejo	\$14

VODKA

	NIP
White Light	\$10
Grey Goose	\$11
Belvedere	\$12
Ciroc	\$12
Wild One "Organic"	\$13
Suntory Haku	\$14

SPIRITS

WHISKEY	NIP	WHISKEY	NIP
Johnnie Walker Red	\$10	Ardbeg (Islay) 10YO (S)	\$13
Canadian Club	\$11	Glenfiddich 12YO (S)	\$14
Jameson (Irish)	\$11	Aberlour 12YO (S)	\$14
Fireball	\$11	Suntory Toki (B)	\$15
Monkey Shoulder	\$11	Chivas Regal 18YO (B)	\$18
J. Walker Black 12YO (B)	\$12	Benriach 16YO (S)	\$18
Glenmorangie 10YO (S)	\$13	Lagavulin (Islay) 16YO (S)	\$22

(S) – Single Malt (B) – Blend

LIQUEURS & OTHER

Martini (Sweet/Dry/Rosso)	\$10	Drambuie	\$10
Baileys Irish Cream	\$10	Continental (Mixed Varieties)	\$10
Campari	\$10	Pavan	\$10
Chambord	\$10	Pisco	\$10
Cointreau	\$10	St Germain	\$10
Frangelico	\$10	DeKuyper (Mixed Varieties)	\$10
Galliano Amaretto	\$10	Aperol	\$10
Galliano Vanilla	\$10	Canberra Distillery Limoncello	\$10
Midori	\$10	Yellow or Green Chartreuse	\$12
Kahlua	\$10	Galliano Black Sambuca	\$12
Tia Maria	\$10	Galliano White Sambuca	\$12
Pimm's No. 1	\$10	Canberra Distillery Coffee	\$12.5
Zeus Ouzo	\$10		