all day in-room dining menu

Between 7.30am and 9pm.

muffin of the day	9
almond milk chia pod (vg) with fresh berries and granola	10
sandwiches (fresh or toasted)	
- pumpkin dahl pocket coconut yoghurt raita	14
- ciabatta salami, swiss cheese, tomato, tomato relish	13
falafel bowl (v, vegan on request) shredded raw vegetables, hummus, tzatziki, warmed flat break	15
mixed grain salad	J
with spiced vinaigrette (v)	14

grazing platter	20
including soft and hard cheese,	
local olives, dips, pita bread, lavosh	
crackers, local quince paste	
pizza	
(our bases are locally made using	
spelt flour and sourdough culture)	
spert flour and sourdough culture)	
margherita pizza (v)	26
tomato, mozzarella,	
bocconcini, torn basil	
vegan pizza (vg)	29
mushroom ketchup, wild	
mushroom, garlic confit, fresh	
thuma paralou local yagan fata	

bbq chicken pizza 28
tomato, bbq sauce, mozzarella,
caramelised onion, pine nuts,
and rocket
salami pizza 28
tomato, mozzarella, feta, olive,
red onion and capsicum
(gluten free base extra 4)

(v) vegetarian (vg) vegan Our menus incorporate immune boosting ingredients Gluten free bread available on request.

Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen.



all day in-room dining menu (continued)

Between 7.30am and 9pm.

something sweet

carrot cake 7
(contains nuts)
lemon tart 8
peanut butter crunch tart (vg) 12
(contains nuts)

fresh juices

- rejuvenator pineapple,
 orange and watermelon
- hydrator apple, cucumber, lemon and mint
- awaken carrot, celery and apple (vegetable only on request)

(v) vegetarian (vg) vegan Our menus incorporate immune boosting ingredients. Gluten free bread available on request.

Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen.

supper in-room dining menu

Between 9.30pm and 7am.

local artisan bread (v) local olives, dip and chefs' accompaniments (vg on request)	27	pizza (our bases are locally made using spelt flour and sourdough culture)		salami pizza tomato, mozzarella, feta, olive, red onion and capsicum	28
sandwiches (fresh or toasted)		margherita pizza (v)	26	(gluten free base extra 4)	
 ciabatta salami, swiss cheese, tomato, tomato relish 	13	tomato, mozzarella, bocconcini, torn basil		something sweet	
mixed grain salad with spiced vinaigrette (v)	12	vegan pizza (vg) mushroom ketchup, wild mushroom, garlic confit, fresh thyme, parsley, local vegan feta	29	salted caramel tart (contains nuts) lemon tart seed and weed bar	12 8 10
		bbq chicken pizza tomato, bbq sauce, mozzarella,	28	seed and weed par	

(v) vegetarian (vg) vegan Our menus incorporate immune boosting ingredients Gluten free bread available on request.

Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen.

caramelised onion, pine nuts,

and rocket

bar menu

red wine		white wine	
foxeys hangout 'red fox' pinot noir Mornington Peninsula	60	nv foxeys hangout sparkling white Mornington Peninsula	64
crittenden 'pinocchio' sangiovese Mornington Peninsula	58	crittenden 'gepetto' sauvignon blanc Mornington Peninsula	57
hickinbotham cabernet sauvignon Mornington Peninsula	60	montalto 'pennon hill' chardonnay Mornington Peninsula	64
crittenden estate tempranillo Mornington Peninsula	63	red claw pinot gris Mornington Peninsula	63
mornington estate shiraz Mornington Peninsula	57	crittenden estate 'pinocchio' moscato Mornington Peninsula	56
		foxeys hangout rose Mornington Peninsula	57

beer and cider	
prickly moses otway light	9
st andrews beach pilsner	75011
jetty road brewery pale ale	T) H
red hill brewery golden ale	11/
mock red hill biodynamic apple cider	12
main ridge pear cider	12