

STARTERS

Baked camembert cheese <i>v</i> Garlic mushrooms, cranberry and sour dough toast	\$21
Charcuterie board <i>p</i> Shaved leg ham, salami, bresaola, prosciutto, pate & duck rilette Homemade breads, cornichons, mustard and tapenades	\$25
Artisanal cheese <i>v</i> Air flown from France weekly Homemade breads & crackers, dried & fresh fruits	\$25
Tempura oysters   half-dozen Wakame and dashi mayonnaise	\$24
Seared scallops <i>p</i> Red onion and crispy chorizo sausage	\$20
Truffle and parmesan fries <i>v</i> with creamy mayonnaise	\$16
Lobster tail avocado, mango and champagne vinaigrette	\$27
Salmon gravalax Horseradish kipfler potatoes, chives and frisee	\$23
Fresh fig, prosciutto and goat cheese <i>p</i> Pomegranate vinaigrette	\$22
Baby Beetroot, asparagus, fennel <i>vh</i> and apple honey clove dressing	\$19
Heirloom tomato, Persian feta & avocado <i>vh</i> vin cotto, fresh basil	\$20
Caesar salad <i>p</i> Baby cos lettuce, white anchovies, Parmigiano Reggiano herb croutons and crispy bacon with Grilled chicken breast or smoked salmon or grilled prawns	\$19   \$6 <i>additional</i>
Chili prawns, arugula and melon Kalamansi dressing	\$20
Roasted Chicken & baby leaf <i>h</i> bell peppers, olives, feta & cherry tomato vinaigrette	\$15
Wild mushroom soup <i>v</i> with truffle oil and thyme	\$12
Soup of the day	\$12

*h* – Healthy choice | *v* – Suitable for Vegetarians | *p* – Contains pork  
All prices are subject to 10% service charge and prevailing Government taxes



SANDWICHES

Marriott burger <i>p</i> 100% ground Angus, cheddar, crispy bacon, onion and dill pickle	\$22
100% Wagyu burger 300g Melted raclette cheese, tomato, dill pickle, rocket, shaved red onion and chipotle mayonnaise	\$28
Portobello mushroom and mozzarella <i>v</i> focaccia, Fennel & rocket pesto	\$19
Tuna BLT ciabatta <i>p</i> Grilled rare yellow fin tuna, avocado, bacon, lettuce & tomato	\$21
Reuben sandwich Corned beef, sauerkraut, Swiss cheese & russian dressing on rye	\$16
Croque monsieur Shaved leg ham, gruyere cheese toasted on sour dough or Croque madame* topped with sunny side egg	\$15
Char-grilled chicken ciabatta Avocado, iceberg lettuce and roma tomato	\$20
Veal, mustard and pickled onion toasty Cheddar cheese, sour dough	\$23

*All burgers and sandwiches served with French fries*

PIZZA

Margherita pizza <i>v</i> Fresh tomato, basil and buffalo mozzarella	\$16
Parma ham, sage and rocket pizza	\$21
Quattro formaggi pizza <i>v</i> Ricotta, mozzarella, gorgonzola and parmesan	\$18
Spinach mushroom and ricotta pizza <i>v</i>	\$20

SIGNATURE

Australian "1824" 120 day Grain-Fed Tomahawk 1.2kg Chili steak fries, roasted golden shallots and vine tomato <i>serves 2 people</i>	\$100
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MAIN

Free range Otway pork cutlet <i>p</i> savoy cabbage, pancetta and apple compote	\$30
Slow braised New Zealand venison osso bucco, baked parsnips and pumpkin	\$32
Oxtail and mushroom pie sweet potato puree	\$26
Pot roasted free range spring chicken golden shallots, mushrooms and baby carrots	\$32
Grilled Tasmanian salmon <i>h</i> tomato, fine beans, olives and saffron	\$30
Fish & Chips, beer battered black cod thick cut chips and lemon aioli	\$25
Grilled North Queensland barramundi, broccolini, prosciutto, wilted rocket and lemon butter	\$30
Blackmore's Wagyu sausage Creamy mashed potato, caramelized red onion and horseradish	\$26
Longford Natural Tasmanian lamb rump Broad beans, puy lentils and merlot sauce	\$30
Blue swimmer crab linguine shimeji mushroom, cured tomato and bell pepper	\$22
Prawn and chorizo risotto <i>p</i> Roasted peppers, peas and chives	\$26
Char-grilled asparagus risotto <i>v</i> preserved lemon and mint	\$26
Chive gnocchi <i>v</i> Fire roasted vegetables, goat cheese and smoked tomato	\$20
Australian "Greenham's 120 day Grain-Fed natural beef" Crushed garlic potatoes, portobello mushroom, wilted spinach	
Sirloin 180g	\$32
Tenderloin 180g	\$34

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LOCAL

Hokkien mee <i>p</i> Rice and egg noodles, prawns, squid, pork belly and bean sprouts	\$20
Beef hor fun Wok fried rice noodles, sliced marinated beef, chye sim and oyster sauce	\$24
Char kway teow <i>p</i> Wok-fried rice and yellow noodles, prawn, Chinese sausage, squid, fish cake, bean sprouts and black soy sauce	\$20
Hainanese chicken rice Chicken broth, rice, ginger chilli and dark soy sauce	\$22
Nasi goreng Fried rice, sunny side up egg, chicken satay, achar and prawn crackers	\$22
Yong chow fried rice <i>p</i> Chinese sausage, BBQ pork, shrimp and fried egg	\$20
Assorted satay   half-dozen Beef, chicken and mutton, ketupat and peanut sauce	\$14

DESSERTS

Berry sundae Warm croissant pudding, almond shortbread, berry fudge, fresh berries and vanilla bean ice cream	\$16
Crossroads split Banana fritters, caramel dulce de leche ice cream chocolate frangipane and caramel sauce	\$12
Citron cup Kalamansi vanilla cream, chocolate coated crumble, fresh blackberries and Italian meringue	\$13
Ricotta cheesecake Low fat ricotta cheese and yoghurt, olive oil sponge, lemon blueberries and rocket leaves	\$14
Chocolicious Chocolate coffee cupcake, milk chocolate frosting raspberry pulp, and dark chocolate	\$14
Chip-Wich Vanilla dream ice cream between two soft and chewy chocolate chip cookies	\$14
Ice cream coupe two scoops three scoops Almond biscuit cookies, raspberry sauce and chocolate crispy pearls served with a choice of the vanilla bean, chocolate, strawberry, caramel, or espresso croquant ice cream	\$11 \$13
Fruit harvest A healthy assortment of market fresh fruit served with a choice of mango passion, lemon lime, or raspberry sobert	\$13