



IN-ROOM MORNINGS

BACON & EGGS ON SOURDOUGH 23

Eggs your way, double smoked bacon, relish

GRANOLA 20

Natural yoghurt, seasonal fruit, local honey

AVOCADO ON RYE 22

Heirloom tomatoes, feta, finger lime vinaigrette

STUFFED APPLE CROISSANT 23

Cardamon mascarpone, caramelised apple, spiced apple syrup

BREAKFAST BUN 21

Double smoked bacon, egg, cheddar, hashbrown, relish

EGGS FLORENTINE 24

Poached free range eggs, spinach, milk loaf, burnt butter hollandaise

SMOKED CHICKPEA RAGOUT 23

Natural yoghurt, chilli crunch, poached egg, sourdough

OVELLO FRITATTA 26

Heirloom tomato, mushroom, potato, mozzarella, rocket, sourdough

OVELLO GRANDE 28

Double smoked bacon, eggs your way, pork & fennel sausage, garlic mushroom, herb tomato, hash brown, spinach, sourdough, relish

PANE 15

Fruit / rye / sourdough / milk loaf / gluten free
Served with salted butter & preserves

SIDES (To amplify the above) 5ea

Hash brown / free-range eggs / smashed avocado /
double smoked bacon / haloumi / pork & fennel sausage

MON- FRI | 6.30 - 10AM

SAT-SUN | 7 - 11AM

PLEASE DIAL 1 OR USE QR TO ORDER

A \$5 TRAY CHARGE WILL APPLY

15% surcharge applies public holidays

Please advise your waiter of any allergens or dietary requirements



IN-ROOM EVENINGS

SAFFRON ARANCINI 16

with black truffle aioli

SHOESTRING FRIES 14

with herb salt & black truffle aioli

OVELLO GARDEN SALAD 14

seasonal salad mix with dressing

CARAMELISED GARLIC FLATBREAD 14

garlic & mozzarella

ITALIAN FRIED CHICKEN BITES 25

with agrodolce sauce & lemon

CALAMARI FRITTI 26

with caper & pickle mayonnaise & lemon

POTATO GNOCCHI 27

pumpkin, nduja, pistachio, sage

PORK SAUSAGE RIGATONI 26

broccoli, parmesan, EVOo

SQUID BUCATINI 28

anchovy, garlic, chilli, parsley, herb sourdough crumb

RED ANGUS BURGER 27

pickle, smoked cheddar & fries

CHICKEN PARMIGIANA 27

house salad & fries

BLACK ANGUS STRIPLOIN MB3+ 46

shoestring fries, house salad, beranaise

TUE-SAT | 3 - 8:30PM

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STONE BAKED PIZZA

MARGERITA 25

san marzano tomato, fior di latte, basil

POTATO 25

roast garlic, fior di latte, rosemary, murray river salt

CAPRICCIOSA 27

smoked ham, mushroom, heirloom tomato, preserved artichoke

BROCCOLO SPEZIATO 27

broccoli, sopressa, roasted garlic, fior di latte, chilli crunch

PORK & PUMPKIN 27

pork & fennel sausage, roast pumpkin, fior di latte, chilli crunch

MIXED GRILL 29

apple wood smoked ham, pork & fennel sausage, sopressa, rosemary, san marzano tomato, smoked mozzarella

WALNUT & BLU 25

white sauce, blue cheese, fior di latte, burnt honey, sage

SOMETHING SWEET?...

STICKY DATE PUDDING 18

toffee sauce, clotted cream

CHOCOLATE BROWNIE 18

with vanilla gelato

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