



In-Room Breakfast

Available from 6.30am to 11.00am

PLEASE CHOOSE ONE OF THE BELOW DISHES

Seasonal fruit plate

Fresh baked, croissants, pain au chocolat

Toast and preserves — sourdough, multigrain, fruit and nut, gluten free

Chia, almond and coconut pudding with mango, passionfruit sauce

Maple granola, vanilla and strawberry compote, natural yoghurt

TEASSENTIAL TEA

English Breakfast, Earl Grey, Chai, Peppermint, Chamomile, Green Tea

MANO A MANO COFFEE

Your choice of barista prepared coffee

AND ONE OF THE FOLLOWING

Steel cut oat porridge, fruit compote, cinnamon and honey

Buttermilk pancakes, orange curd, vanilla mascarpone, blueberry, maple syrup

Nut and seed 'real' toast, crushed avocado, tomato, cucumber, lime

Open omelette with Fontina cheese, roast tomatoes, rocket, parmesan

Baldivis free range eggs, any style with choice of three additions

ADDITIONS — additional sides can be ordered for \$5 each

Crispy bacon / roast tomato / avocado / mushrooms / baked beans /

pork and sage chipolata / smoked salmon / sautéed spinach

COLD PRESSED JUICES

Orange, Green Apple, Grapefruit

Please contact our Guest Services team to discuss any dietary requirements. All in-room dining food and beverage orders attract a service charge of \$10.00 per order.

Additional dishes can be ordered for \$18 each.



COMO Shambhala Juices

Available all day

WELLNESS JUICES

Signature extractions and blends

Green Clean

Builds lean muscle, boosts energy and immunity and bolsters the detoxification process

Apple, fennel, cucumber, spinach, celery

Blood of the Earth

Cleanses the blood, improves circulatory flow, boosts immunity and mood

Apple, beetroot, ginger, celery

12

Kid's Breakfast

Available from 6.30am to 11.00am

Toast and preserves — sourdough, multigrain, fruit and nut, gluten free

Sliced watermelon and fresh strawberries

Yoghurt, poached seasonal fruit

Fresh baked croissant, butter, jam

Buttermilk pancake, fresh berries, maple syrup

One egg, poached, scrambled or fried, buttered toast

ADDITIONS

Crispy bacon / avocado / baked beans / pork and sage chipolata



All Day Dining

Available from 12.00pm to 10.30pm

TO START

Tuna bruschetta, capers, shallots, lemon	22
Prosciutto San Daniele	24
Artisan cheese plate, condiments	36
Beef carpaccio, capers, parmesan, rocket	28
Buffalo mozzarella, zucchini, basil	27
Roast tomato and basil soup	18

MAIN PLATES

Wagyu cheeseburger, fries	26
Rigatoni, garlic, chilli, tomato sugo	29
Mixed leaves, snow peas, avocado, ginger miso dressing	25
Market fish, seasonal greens, dill mayonnaise, lemon	MP
Grilled chicken breast, garden salad	42
Pork cotoletta, sage, anchovy, Parmigiano	42
Bistecca, triple cooked potatoes, salsa verde	74

SIDES

Mixed leaf salad, balsamic vinaigrette	12
Triple cooked potatoes	14

DESSERT

Tiramisu, marsala zabaione	18
Lemon and pistachio semifreddo	17
Seasonal fruit plate	16

Late Night Dining

Available from 10.30pm to 6.30am

Prosciutto San Daniele	24
Artisan cheese plate, condiments	30
Toasted brioche sandwich, leg ham, provolone	16
Tomato, cucumber, rocket salad	14
Seasonal fruit plate	16

Children's Menu

Available from 12.00pm to 10.30pm

SANDWICHES — fresh or toasted 14

Ham and cheese	
Chicken and mayonnaise	
Served with fries	

PASTA — served with rigatoni 20

Beef bolognese	
Cream and parmesan	
Tomato sugo	

LARGER PLATES 22

Chicken breast	
Grilled fish	
Served with greens, fries and lemon	

SIDES 6

Selection of vegetable crudités	
Fries and tomato sauce	

SWEETS 10

Vanilla ice cream with fresh berries	
Seasonal fruit plate	

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Wines by the Glass and Bottle

CHAMPAGNE AND SPARKLING

NV	Sittella Sparkling Chenin Blanc, Swan Valley, WA	14 70
NV	Taittinger Cuvée Brut Prestige, Reims, France	29 175
NV	Laurent Perrier Brut Rosé, Tours-Sur-Marne, France	350
2008	Taittinger Comtes de Champagne Blanc de Blancs, Reims, France	695

WHITE

2022	Frankland Estate Riesling, Frankland, WA	75
2021	Cullen Grace Madeline Sauvignon Blanc Semillon, Margaret River, WA	21 105
2021	Laissez Faire Pinot Blanc, Pemberton, WA	17 85
2021	Vasse Felix 'Heytesbury' Chardonnay, Margaret River, WA	225

ROSÉ

2021	Fire Gully Rosé, Margaret River, WA	95
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RED

2018	La Violetta 'Bilingue' Grenache Mouvedre Shiraz, Great Southern, WA	18 90
2021	Marq Malbec, Margaret River, WA	17 85
2021	Corymbia 'Rocket's Vineyard' Tempranillo Malbec, Swan Valley, WA	115
2021	Forest Hill 'Block 9' Shiraz, Mount Barker, WA	135

Beer, Soft Drinks, Cold Pressed Juices

BEER AND CIDER

Peroni 'Red' Lager, 4.7%, Italy	12
Little Creatures 'Rogers' Amber Ale, 3.8%, Fremantle, WA	12
Little Creatures 'Elsie' Pale Ale, 4.2%, Fremantle, WA	12
Colonial 'Bertie' Apple Cider, 4.6%, Fremantle, WA	12

SOFT DRINKS

London Essence Soda, Tonic, Ginger Ale, Ginger Beer,	7
Coca Cola, Coca Cola Zero, Diet Coke, Sprite	7

COLD PRESSED JUICES

Orange, Green Apple, Grapefruit	8
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