



IN-ROOM BREAKFAST

Available from 6.30am to 11.00am

PLEASE CHOOSE ONE OF THE BELOW DISHES

Seasonal fruit plate

Fresh baked croissants or 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, honey and almonds

CS

Buttermilk pancakes

orange curd, vanilla mascarpone, blueberry, maple syrup

Nut and seed 'real' toast

crushed avocado, tomato, cucumber, lime

CS

Open omelette

with Fontina cheese, roast tomatoes, rocket, parmesan

Baldivis free range eggs

any style with choice of three additions

CS

ADDITIONS

additional sides can be ordered for \$7 each

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

pork and sage chipolata / smoked salmon / sautéed spinach

CS

COLD PRESSED JUICES

Orange, Green Apple, Grapefruit

COMO SHAMBHALA

Ginger tea

CS COMO Shambhala Kitchen

Our coffee is locally roasted by Mano a Mano, our tea is supplied by Teassential in Perth, and our fish is sourced from the waters of Australia.

Where possible we are committed to supporting local and sustainable suppliers and produce. Additional dishes can be ordered for \$18 each.

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.

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

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ALL DAY DINING

Available from 12.00pm to 10.30pm

TO START

Pepperonata bruschetta ricotta	27
Prosciutto San Daniele	24
Artisan cheese plate condiments	36
Beef carpaccio capers, Parmesan, rocket	32
Burrata seasonal stone fruits, balsamic pearls	28
Roast tomato and basil soup	18

MAIN PLATES

COMO Burger, WA wagyu beef Gruyere tomato relish, mustard pickled onion	29
Rigatoni guanciale, chilli, tomato sugo	39
Mixed leaves, snow peas avocado, ginger miso dressing	25
Swordfish cabbage, pomodoro	50
Grilled chicken breast garden salad	43
Beef tenderloin wilted spinach and red wine jus	72

SIDES

Romaine lettuce radicchio, lemon dressing, Pecorino	14
Triple cooked potatoes black garlic mayo	15
Charred cabbage garlic, lemon, Parmigiano	16
DESSERT	
Tiramisu marsala zabaione	22
Cannoli ricotta, orange, pistachio	18
Seasonal fruit plate	17

LATE NIGHT DINING

Available from 10.30pm to 6.30am

Prosciutto San Daniele	24
Artisan cheese plate condiments	36
Toasted brioche sandwich leg ham, provolone	16
Seasonal fruit plate	17
Fries and tomato sauce	13

CHILDREN'S MENU

Available from 12.00pm to 10.30pm

SANDWICHES fresh or toasted	14
Ham and cheese	
Chicken and avocado Served with fries	
PASTA served with rigatoni	20
Beef bolognese	
Cream and parmesan	
Tomato sugo	
LARGER PLATES Served with greens, fries and lemon	22
Chicken breast	
Grilled fish	
SIDES	8
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	Howard Park 'Petit Jeté' Blanc de Blancs Pemberton/Mt Barker, WA	15 75
NV	Taittinger Cuvée Brut Prestige, Reims, France	35 195
NV	Billecart-Salmon Brut Rosé, Vallée de la Marne, France	365
2008	Krug 'Grande Cuvée 170ème Édition' Brut, Reims, France	750

WHITE

2025	Fraser Gallop 'Estate' Semillon Sauvignon Blanc, Margaret River, WA	15 75
2025	Howard Park 'Miamup' Chardonnay, Margaret River, WA	16 80
2023	Cape Grace Chenin Blanc, Margaret River, WA	85
2023	Vasse Felix 'Heytesbury' Chardonnay, Margaret River, WA	345

ROSÉ

2025	Swell Season Rosé, Margaret River, WA	15 72
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RED

2024	Singlefile Run Free Pinot Noir, Denmark, WA	16 80
2022	Vino Volta Grenache, Swan Valley, WA	85
2023	Credaro 'Kinship' Cabernet Sauvignon, Margaret River	17 85
2024	Swinney Syrah, Frankland WA	115

BEER, SOFT DRINKS, COLD PRESSED JUICES

BEER AND CIDER

Rocky Ridge 'Crisp' Indian Pale Lager, 3.4%, Busselton, WA	13
Cheeky Monkey XPA Extra Pale Ale, 4.8%, Margaret River	14
WA Funk Apple Cider, 4.8%. Swan Valley, WA	14

SOFT DRINKS

Fever Tree Soda, Tonic, Ginger Ale, Ginger Beer,	8
Coca Cola, Coca Cola Zero, Sprite	8

COLD PRESSED JUICES

Orange, Green Apple, Grapefruit	9
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