

# Peppers | Mini Bar

## Wine

<b>Artemis</b> <i>Sauvignon Blanc</i>	<i>Southern Highlands, NSW</i>	<b>39</b>
<b>Artemis</b> <i>Pinot Noir</i>	<i>Southern Highlands, NSW</i>	<b>39</b>

## Beer

<b>Pigs Fly</b> <i>Pale Ale</i>	<i>Southern Highlands, NSW</i>	<b>9</b>
<b>Heineken</b> <i>Lager</i>	<i>Holland</i>	<b>9</b>

## Soft Drinks

<b>Apani</b> <i>Sparkling Water 500ml</i>	<i>Snowy Mountains, NSW</i>	<b>5.5</b>
<b>Apani</b> <i>Still Water 500ml</i>	<i>Snowy Mountains, NSW</i>	<b>5.5</b>
<b>Pepsi</b>		<b>5</b>
<b>Pepsi Max</b>		<b>5</b>
<b>Lemonade</b>		<b>5</b>
<b>Gatorade</b>		<b>7</b>

## Snacks

<b>Chocolate Nuts</b>		<b>5</b>
<b>Kangaroo Valley</b> <i>Caramel Fudge</i>		<b>5.5</b>
<b>Cobs</b> <i>Salted Caramel Popcorn</i>		<b>5.5</b>
<b>Hip Chips</b>		<b>7</b>

## Amenities

<b>Umbrella</b>		<b>50</b>
-----------------	--	-----------

*Please note that umbrellas are supplied for your use however with the understanding that they will be charged if not returned*

# Peppers | Room Service Casual Menu

Available From 10:30 – 9pm

## Light

<b>Katers spiced nuts</b> <i>v, gf</i>	<b>7</b>
<b>Marinated Sutton Forest olives</b> <i>v, gf</i>	<b>8</b>
<b>Fries</b> , smoked onion aioli <i>v, gf</i>	<b>11</b>
<b>Soup of the day</b> , sourdough <i>v, gf</i>	<b>15</b>
<b>Fresh mozzarella</b> , tomato, basil, crispy breads <i>v, gfo</i>	<b>18</b>

## Substantial

<b>Crumbed fish &amp; chips</b> , sauce gribiche	<b>24</b>
<b>Wagyu beef burger</b> , bacon, pickle, fries	<b>26</b>
<b>Ploughman's lunch</b> , honey glazed ham, cheddar cheese, pickled vegetables. <i>gfo</i>	<b>25</b>
<b>Cheese board</b> , chef's selection of cheeses, chutneys, fruits & handmade Lavosh breads <i>v, gfo</i>	<b>27</b>

## Traditional

<b>Devonshire tea for two</b> , buttermilk scones, jam & cream, coffee or tea <i>v</i>	<b>20</b>
---	-----------

Room Service delivery fee \$5 per delivery to guest rooms  
*v* – Vegetarian, *gf* – Gluten free, *gfo* – Can be prepared Gluten free  
Please dial 9 for orders and to have your tray collected

# Peppers | Room Service Menu

Available From 5pm – 9pm

## Entrees

<b>Duck prosciutto</b> , honeydew melon, celery, crisp duck skin	<b>23</b>
<b>Hiramasa kingfish ceviche</b> , jalapeno, cucumber, coconut, grape <i>gf</i>	<b>24</b>
<b>Vichyssoise soup</b> , egg, asparagus, pea <i>v</i>	<b>24</b>
<b>Burrata</b> , heirloom beetroot, tomato, basil <i>v, gf</i>	<b>24</b>
<b>Apricot chicken terrine</b> , pancetta, pickled zucchini	<b>25</b>

## Mains

<b>Wagyu bavette of beef</b> , ale onions, potato beignet, sorrel	<b>42</b>
<b>Lamb rack</b> , chickpea, tomato, falafel	<b>40</b>
<b>Herb crusted king salmon</b> , leek, watercress	<b>40</b>
<b>Corn fed chicken breast</b> , creamed corn, tarragon, jus gras <i>gf</i>	<b>38</b>
<b>Pork cutlet</b> , apple, fennel, turnip <i>gf</i>	<b>38</b>
<b>Gnocchi</b> , hazelnut, shiitake, prune manchego <i>v</i>	<b>35</b>

## Sides

<b>Heirloom tomato</b> , watermelon, radicchio, fennel fronds <i>v</i>	<b>10</b>
<b>Green salad</b> , house vinaigrette <i>v, gf</i>	<b>10</b>
<b>Roasted kipfler potatoes</b> , yoghurt, marjoram <i>v, gf</i>	<b>10</b>

## Desserts

<b>Chocolate mousse cake</b> , coffee, plum, blackberry sorbet <i>v, gf</i>	<b>20</b>
<b>Vanilla parfait</b> , sesame tuile, strawberry <i>v, gf</i>	<b>20</b>
<b>Mango soufflé</b> , basil ice cream <i>v, gf</i>	<b>20</b>
<b>Roasted pineapple pina colada sorbet</b> , coconut, finger lime <i>v, gf</i>	<b>20</b>

Room Service delivery fee \$5 per delivery to guest rooms  
*v* – Vegetarian, *gf* – Gluten free, *gfo* – Can be prepared Gluten free  
Please dial 9 for orders and to have your tray collected