

SPIRE

ROOM SERVICE

SMALL PLATES

Charred beef Kofta harrisa jam	15
Croquette smoked salmon – potato - capers	12
Arancini mushroom - truffle mayo [v]	12
Lamb shish beetroot hummus - lemon [gf]	18
Semolina & pepper calamari lemon - romesco	15
Spiced pork & veal meatballs crusty bread	15
House baked flat bread za'atar- hummus - marinated olives [v]	12
Selected charcuterie local cheese - artisan bread - cured meats – antipasti	18

STONE BAKED PIZZAS

100% handmade fermented dough

Margherita cherry tomato - fior di latte - basil - cold pressed oil {v}	21
Veneto Salami peppers - kalamate olives - fior di latte - san marzano	22
Prosciutto wild mushrooms, caramelised onion, gorgonzola, thyme [v]	23
Pork & Fennel Sausage san Marzano tomato, fior di latte, potato, pancetta, rosemary	22
Goats Fetta asparagus - charred peppers - olives - sugo fior di latte - oregani {v}	21

LARGE PLATES

Charred Tasmanian salmon spiced cauliflower-& quinoa salad - broad beans - salsa verde [gf]	30
King island porterhouse kipfler potato – endive- Bordelaise sauce [gf]	39
Chicken risotto asparagus - lemon – thyme- goats feta [gf]	26
Braised lamb shoulder roasted young carrots- parsnip puree – pan juices [gf]	28
Spaghetti truss tomato - chilli - oregano - wild garlic [v]	22
+ 4 fresh tiger prawns	29
Spice roasted cauliflower & quinoa salad mint - smoked labneh [v] [gf]	22
+ chermoula BBQ chicken [gf]	27
House made Black Angus beef burger cheddar - lettuce – tomato - bacon - relish –	25
Mediterranean grilled chicken burger cheddar - roasted peppers - lettuce - tomato - fries & aioli	24

SIDES

Vine tomato mozzarella - basil [v]	10
Chunky fries romesco aioli [v]	10
Sweet potato chips aioli [v]	10
Charred asparagus salted ricotta [v] [gf]	10

SWEETS

Classic apple strudel baileys anglaise, praline	10
Tiramisu fresh berries	12
Nutella pizza banana - strawberries	10

KIDS

Please enquire with your friendly waiter.

Monday to Saturday, from 4:30pm to 10pm. Dial 4 to place order.

Orders are subject to \$4 room service charge.

FOOD

[v] Vegetarian [gf] Gluten Free

Please inform us of any special dietary or allergen requirements.

SPIRE

SPARKLING

Jansz Tasmania Vintage Cuvee Pipers Brook, TAS	14	65
Bancroft Estate Brut NV Bilbul, NSW	11	45

WHITE WINE

Bancroft Estate Sauvignon Blanc Bilbul, NSW	11	45
Chaffey Bros "Tripelpunkt" Riesling Eden Valley, SA	13	55
Helen's Hill "Fume Blanc" Evolution Sauvignon Blanc Yarra Valley, VIC	14	60
Totara Sauvignon Blanc Eden Valley, SA	13	55
Corte Giara Pinot Grigio Veneto, Italy	12	50
Vasse Felix "Filius" Chardonnay Margaret River, WA	12	50

PINK WINE

Triennes Rose Provence, France	12	50
-----------------------------------	----	----

RED WINE

Bleasdale Mulberry Tree Cabernet Sauvignon Langhorne Creek, SA	14	50
Bancroft Estate Shiraz Cabernet Bilbul, NSW	11	45
Palliser Estate Pencarrow Pinot Noir Martinborough, NZ	13	55
JJ Hahn "Hermanns" Shiraz Barossa Valley, SA	13	50
VillaCampa Del Marques Tempranillo Ribera Del Duero, Spain	13	55
Pico Maccario Barbera D'Asti Asti, Italy	14	55

BEER

Local	
Iron Jack Super Crisp Lager	9
Hahn Super Dry Low Carb Lager	9
James Boags Draught	9
Furphy Refreshing Ale	9
Little Creatures Pale Ale	9
Byron Bay Pale Lager	9
International	
Birra Moretti, Italy	11
Heineken, Netherlands	11
Kirin Megumi, Japan	11

SPIRITS

Selection of local and international favourites.
Vodka, Gin, Whiskey, Bourbon, Vermouth and others. Please enquire with your friendly waiter.

SOFT DRINK & JUICES

Soft Drinks	4.00
Pepsi, Pepsi Max, Solo, Lemonade, Ginger Ale, Soda Water, Tonic Water	
Juices	4.00
Orange, Pineapple, Apple	

BREWED

Coffee	Reg	Lrg
Organic Barista Made	4.00	5.00
Soy/Extras		0.50
Hot chocolate		5.00
Tea	Reg	Lrg
English Breakfast, Earl Grey, Green Tea, Lemongrass & Ginger, Peppermint	4.00	5.00

BEVERAGES