

# THE GRACE

## ROOM SERVICE MENU

To place your order please dial: 6340  
Or email: [roomservice@gracehotel.com.au](mailto:roomservice@gracehotel.com.au)

Menu may contain traces of nuts. Please advise at time of ordering if you have any special dietary requirements or allergies. Some menu items have Gluten Free alternatives, please check with our team upon placing your order.

# Breakfast Menu

From 6 am until 11 am

## Continental Breakfast \$28

Includes:

### Bakers' Basket

House baked Danish pastries & croissants or muffin  
2 slices of toast: white, wholemeal or raisin bread  
(Gluten free bread is available upon request)

### Preserves

Orange Marmalade, Strawberry Jam, Peanut Butter  
Margarine, Butter, Vegemite, Honey, Nutella

### Cereals

(Skim, Soy or Full Cream Milk)

Cornflakes, Weet-Bix, Rice Bubbles, Bircher Muesli, Sultana Bran,  
Special K, Just Right, Granola

### Fruit or Yoghurt **V GF**

Watermelon, Rockmelon, Honeydew, Pineapple,  
Fruit Salad, Greek or Fruit Flavoured Yoghurt

### Juice **V GF**

Orange, Tomato, Apple & Pineapple Juice

“For the Love of Grace” .....

## Hot Breakfast \$38

Two eggs cooked to your preference; served with bacon,  
chipolatas, lightly roasted Roma tomato, white button  
mushrooms & hash browns

Includes Continental Breakfast & Freshly Brewed  
Tea or Coffee

## Freshly Brewed Tea or Coffee

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



## Espresso Coffee \$4

Add 50¢ for a Mug, Soy Milk, Extra Shot

Espresso, Long Black, Flat White, Macchiato, Cappuccino,  
Latte, Piccolo Latte, Hot Chocolate, Mocha, Chai Latte



## Flavoured Coffee (add 50¢)

Hazelnut, Vanilla  
or Caramel

# All Day Dining

Available from 11 am until 11 pm

**Soupe du Jour** Served with warm crusty bread. **\$18**

**Garlic & Parmesan Bread** **V** \$8

**Potato Wedges** with sweet chilli sauce and sour cream **V** **\$16**

**Chunky Chips** tossed in rosemary salt with aioli **V** **\$12**

## Salads

**The Grace Caesar Salad** **\$19**

Cos lettuce, crispy bacon, sourdough croutons, Grana Padano Parmesan shavings and Caesar dressing

**With Chicken** **\$26**

**Roasted Beetroot, Artichoke & Baby Spinach** **V GF** **\$19**

Hunter Valley's Binnorie Dairy's marinated feta with hazelnut oil  
Chardonnay vinegar

**Greek Salad** **V GF** **\$19**

Vine-ripened tomatoes, cucumber, Spanish onions, capsicum, mesculin leaves, Pukara Estate extra virgin olive oil, apple balsamic & Hunter Valley's Binnorie Dairy's marinated feta

**Rocket, Pear & Parmesan** **V GF** **\$19**

Peppery rocket leaves tossed with sliced pear & Grana Padano Parmesan shavings and house dressing

## Confit of Ocean Trout **GF** \$40

Roasted beetroot tapenade, la mancha saffron butter sauce and potato & chive dumpling

*Wine match: Thomas Wines Hunter Valley Semillon Sauvignon Blanc*

## The Best Chicken Schnitzel in Town \$32

House blend panko crumbs, pan fried & served with a lemon cheek, garden salad and Paris mash potato or chips

*Wine match: Deep Woods Estate Margaret River Chardonnay*

## Char Grilled Angus Beef Fillet 200 Gram **GF** \$45

Served with potato & chive dumpling and your choice of red wine jus, mushroom, pepper or Diane sauce

*Wine match: Smith & Hooper Merlot*

## John Dory Fillets \$35

Beer battered, chunky chips with aioli and lemon cheek

*Wine match: Valminor Albariño, Rías Baixas, Spain*

## Hand Made Pappardelle Pasta \$35

Ragu of slow braised lamb shoulder, olive, holy basil and tomato powder

*Wine match: Prunetto Barbera d'Alba*

## Amin's Crispy Skin Pork Belly **GF** \$40

Granny Smith apple & potato mash, cranberry leather and jus

*Wine match: Piggs Peake Winery "Pigs Blood"*

## Sides \$10<sup>ea.</sup>

Garden salad, mash potato, sautéed seasonal greens, fried potato & chive dumpling.

Or add steamed rice for \$6

# Burger Bar

Available from 11 am until 11 pm

All of our burger buns are made fresh in house!

## “The 77 Yorker” \$25

Brioche bun, 150 gram Angus beef patty, maple brushed bacon, Swiss cheese, iceberg lettuce, tomato, roasted beetroot & tomato sauce.

Served with chips

*Beer match: Asahi Super Dry Lager*

## “City Slickers” \$27

Angus steak sandwich with over easy egg, Swiss cheese, Spanish onion jam, iceberg lettuce, tomato on toasted Turkish bread & served with chips

*Wine match: Collector "Marked Tree" Shiraz*

## “Vegging Out” V \$20

Brioche bun, grilled tofu, roasted beetroot, tomato, Spanish onion with cos lettuce and Binnorie Dairy's marinated feta and served with chips

*Wine match: Tai Nui New Zealand Sauvignon Blanc*

## “GCS” \$25

The Grace's Club Sandwich with chicken breast, maple brushed bacon, over easy egg, iceberg lettuce, tomato and served with chips

*Wine match: Peacock Hill Vineyard Hunter Valley Rosé*

## “Oz Fave” \$25

Brioche bun, chicken schnitzel, cheese, tomato, iceberg lettuce, aioli and chips

*Beer match: Crown Lager*

# Pizza Menu

Available from 11 am until 11 pm

## Supreme \$28

Leg Ham, pepperoni, Spanish onion, ground beef, capsicum, mushrooms and Kalamata olives

*Wine Match: Catena Zapata Malbec*

## Tropicana \$28

Leg ham off the bone and fresh cut pineapple

*Beer Match: Singha Lager*

## Mediterranean Chicken \$28

Chicken, roasted capsicum, garlic, oregano, Kalamata olives, rocket and Binnorie Dairy's marinated feta

*Wine Match: Grasshopper Rock Pinot Noir*

## BBQ Meat Lovers \$28

Leg ham, pepperoni, ground beef, bacon, chicken and BBQ sauce

*Wine Match: Yalumba "The Cigar" Cabernet Sauvignon*

## Tandoori Vegetarian **V** \$24

Seasonal vegetables, Tandoori marinade with minted yoghurt and bean sprouts

*Beer Match: Kingfisher Lager*

## Garlic King Prawns \$35

King prawns, garlic, olive oil, chilli, shallots and mizuna

*Beer Match: Asahi Soukai*

# Chinatown

Available from 11 am until 11 pm

## Long Soup \$19

Char siu BBQ pork & choy sum

*Beer match: Tsing Tao Lager*

## Karaage Chicken Popcorn GF \$19 (small) \$30 (large)

Chicken with soy, ginger, tapioca flour, pickled ginger with Kewpie mayonnaise & served with a lime wedge

*Beer match: Asahi Super Dry*

## Salt & Pepper Calamari GF \$19

Served with sambal oelek and lemon wedge

*Beer match: Asahi Super Dry*

## King Prawns in Garlic Beer Batter \$22 (5pc) \$38 (10pc)

Served with peach vinegar and a lime wedge

*Wine match: Tiefenbrunner Pinot Grigio*

## Korean Sticky Short Beef Ribs \$38

With kimchi, rice and bok choy

*Wine match: Piggs Peake "Wolfie" Zinfandel*

## Beef Rendang \$32

Served with rice, bok choy and ginger, garlic & lemongrass relish

*Wine match: Loimer Austrian Grüner Veltliner*

## Nasi Goreng \$25

Malaysian style fried rice with chicken, prawns and eggs. Spiced with garlic, chopped shallots, kecap manis and a hint of chilli

*Beer Match: Heineken*

Add Asian Greens with Oyster Sauce (\$15 ) or Steamed Rice (\$6)



# Vegetarian

Available from 11 am until 11 pm

**Soupe du Jour** Served with warm crusty bread. **\$18**

**Roasted Beetroot, Artichoke & Baby Spinach \$19**

Hunter Valley's Binnorie Dairy's marinated feta tossed in hazelnut oil and Chardonnay vinegar

**Greek Salad \$19**

Vine-ripened tomatoes, cucumber, Spanish onions, capsicum, mesclun leaves, Pukara Estate extra virgin olive oil, apple balsamic and Hunter Valley's Binnorie Dairy's Marinated Feta

**Rocket, Pear & Parmesan Salad \$19**

Peppery rocket leaves tossed with sliced pear, Grana Padano Parmesan shavings and house dressing

**Tandoori Vegetarian Pizza \$24**

Seasonal vegetables, Tandoori marinade with minted yoghurt and bean sprouts

**Vegetarian Nasi  
Goreng \$25**

Malaysian style fried rice spiced with garlic, chopped shallots, kecap manis and a hint of chilli

*\*Vegan options are available upon request, please notify our team.*



# Vegetarian Cont...

## “Vegging Out” Burger \$20

Brioche bun, grilled tofu, roasted beetroot, tomato, Spanish onion with cos lettuce and Binnorie Dairy’s marinated feta

## Hand Made Vegetarian Pappardelle Pasta \$30

Button mushrooms, broccoli, roasted tomato & basil sugo and Grana Padano Parmesan

## Stir Fried Asian Greens \$20

With Oyster Sauce & Steamed Rice

## Sides \$10<sup>ea.</sup>

Garden salad, mash potato, sautéed seasonal greens, fried potato & chive dumpling.

Or add steamed rice for \$6

# Children’s Menu

## Chicken Schnitzel \$14

Served with chips, salad and tomato sauce

## Grilled Ocean Trout \$14

With greens and mashed potatoes

## Cheese Burger \$14

Tomato, iceberg lettuce, tomato sauce and served with chips

## Prawn Fritters \$14

Served with chips, salad and lemon wedge

# Children’s Dessert Menu

Strawberries and Cream \$7

Nutella Crêpes and Ice Cream \$7

Ice Cream and Flavouring \$7

# Dessert Menu

## Trio of Ice Cream & Sorbet \$17

Ask our friendly staff what flavours are on today!

## "Yin & Yang" of Chocolate \$17

Callebaut Belgium chocolate filled with chocolate mousse and almond tuile.

## Crème Brûlée \$17

Berry compote, Chantilly cream & wafer roll

## Crêpes aux Fraises \$17

Strawberries, vanilla ice cream, Chantilly cream & strawberry sauce

## Gluten Free Baked Ricotta Torta \$17

Prune & Pedro Ximénez black sherry compote

## A Fine Selection of Australian Cheeses \$25

Served with Melba Toast & Quince Paste



# Night Owls

Available From 11pm until 6am

## Soupe du Jour \$18

Served with warm crusty bread.

## Potato Wedges **V** \$16

With sweet chilli sauce and sour cream

## Chunky Chips **V GF** \$12

Tossed in rosemary salt with aioli

## Beef Rendang \$32

Served with rice, bok choy and ginger, garlic & lemongrass relish

## Karaage Chicken Popcorn \$19 (small) \$30 (large)

Chicken with soy, ginger, tapioca flour, pickled ginger with Kewpie mayonnaise and served with a lime wedge

## “The 77 Yorker” Burger \$25

Brioche bun, 150 gram Angus beef patty, maple brushed bacon, Swiss cheese, iceberg lettuce, tomato, roasted beetroot and tomato sauce.

Served with chips

## “Vegging Out” Burger **V** \$20

Brioche bun, grilled tofu, roasted beetroot, tomato, Spanish onion with cos lettuce, Binnorie Dairy’s marinated feta and chips

## Greek Salad **V GF** \$19

Vine-ripened tomatoes, cucumber, Spanish onions, capsicum, mesclun leaves, Pukara Estate extra virgin olive oil, apple balsamic and Hunter Valley’s Binnorie Dairy’s Marinated Feta

## Rocket, Pear & Parmesan Salad **V GF** \$19

Peppery rocket leaves tossed with sliced pear & Grana Padano Parmesan shavings and house dressing

## Gluten Free Baked Ricotta Torta \$17

Prune & Pedro Ximénez black sherry compote

# Beverage List

## Beers & Cider

Cascade Light	Lager	Australia	\$7
Victoria Bitter	Lager	Australia	\$8
Tooheys Extra Dry	Lager	Australia	\$9
Crown	Lager	Australia	\$9
Corona	Lager	Mexico	\$9
Heineken	Lager	Holland	\$9
Peroni	Lager	Italy	\$9
Singha	Lager	Thailand	\$9
Tsing Tao	Lager	China	\$9
Asahi Super Dry	Lager	Japan	\$9
Tiger	Lager	Singapore	\$9
Kingfisher	Lager	India	\$9
Sommersby	Cider	Australia	\$9
Bulmers	Cider	United Kingdom	\$10

## Spirits, Sherry & Liqueurs

### Vodka

Vodka O	Australia	\$9
Russian Standard	Russia	\$9
Grey Goose	France	\$13

# Beverage List

## Bourbon, Whisky & Whiskey

Jack Daniels	Tennessee USA	\$9
Jim Beam Signature Craft 12yo	Kentucky USA	\$18
Nikka Taketsuru	Japan	\$22
Johnnie Walker Black	Scotland	\$10
Johnnie Walker Blue	Scotland	\$30
Glenfiddich 12yo	Scotland	\$15
Jameson	Ireland	\$10

## Gin

Windsor	England	\$9
Hendricks	England	\$16

## Tequila

Jose Cuervo	Mexico	\$9
Patron Anejo	Mexico	\$16

## Rum

Captain Morgan Spiced	Jamaica	\$9
Bundaberg Black 12yo	Australia	\$15
Ron Zacapa XO Gran Reserva	Guatemala	\$40
Bacardi	Puerto Rico	\$9

## Sherry (60ml)

Tio Pepe Fino	Jerez, Spain	\$12
Romate Pedro Ximénez	Jerez, Spain	\$12
Romate Amontillado "N.P.U."	Jerez, Spain	\$15
Romate Oloroso "Don Jose"	Jerez, Spain	\$15
Romate Cream Iberia	Jerez, Spain	\$15

# Beverage List

## Liqueurs \$9

Southern Comfort	USA
Malibu	Jamaica
Midori	Japan
Cointreu	France
Kahlua	Mexico
Tia Maria	Jamaica
Bailey's Irish Cream	Ireland
Galliano	Italy
Sambuca	Italy
Frangelico	Italy

## Liqueur Coffee \$12



Friar	Frangelico
French	Cointreau
Jamaican	Tia Maria
Roman	Galliano
Mexican	Kahlua
Irish	Jameson

## Champagne & Sparkling



	Glass	Bottle
1999 Champagne Dom Perignon Epernay, France		\$695
NV Champagne Brut Duval Leroy La Cotes des Blanc, France		\$140
NV Champagne Brut Veuve Clicquot Reims, France		\$150
NV Prosecco Canaletto Veneto, Italy	\$15	\$65
NV Brut De Bortoli Riverina, NSW	\$9	\$40

# White Wines

*All wines by the glass are preserved using "Coravin"*

## “Light & Crisp”

	Glass	Bottle
2017 Semillon Brokenwood ( 375mL ½ Bottle ) Hunter Valley, NSW		\$25
2016 St Clair Sauvignon Blanc ( 375mL ½ Bottle ) Malborough, NZ		\$25
2017 Semillon Thomas Wines “Murphy’s” Hunter Valley, NSW		\$63
2016 Semillon Sauvignon Blanc Thomas Wines “Two of a Kind” Hunter Valley, NSW / Adelaide Hills, SA	\$15	\$55
2015 Semillon Sauvignon Blanc De Bortoli Riverina, NSW	\$9	\$40
2017 Sauvignon Blanc Tai Nui Marlborough, NZ	\$12	\$55
2015 Riesling Mitchell Clare Valley, SA	\$12	\$55
2012 Riesling "The Contours" Pewsey Vale Vineyard Eden Valley, SA		\$90
2016 Pinot Grigio Tiefenbrunner Alto Adige, Italy	\$14	\$66
2016 Pinot Grigio Nugan Estate King Valley, VIC	\$10	\$45
2015 Gruner Veltliner Loimer “Lois” Kamptal, Austria	\$15	\$68
2016 Valminor Albariño Rías Baixas, Spain	\$14	\$66



# White Wines

## "Full & Voluptuous"

	Glass	Bottle
2015 Chardonnay "Tough Love" Snake + Herring Great Southern, WA		\$50
2015 Chardonnay "Top Block" Peacock Hill Vineyard Hunter Valley, NSW		\$77
2015 Chardonnay Deep Wood Estate Margaret River, WA	\$10	\$45

## Rosé

	Glass	Bottle
NV Fond Memories Rosé Peacock Hill Vineyard Hunter Valley, NSW	\$10	\$45

# Red Wines

## "Warm & Fuzzy"

	Glass	Bottle
2015 Pinot Noir Cake Wines Adelaide Hills, SA		\$45
2015 Pinot Noir Chatto Wines Huon Valley, Tasmania	\$26	\$125
2014 Pinot Noir Grasshopper Rock Central Otago, NZ	\$24	110
2015 Cabernet Sauvignon Nugan Estate Coonawarra, SA		\$55
2014 Cabernet Sauvignon "Cigar" Yalumba Coonawarra, SA	\$16	\$77
2016 Malbec Catena Zapata Mendoza, Argentina	\$16	\$77
2014 Barbera d'Alba DOC Prunotto Piedmont, Italy	\$14	\$66

# Red Wines

"Bold & Beautiful"	Glass	Bottle
2016 Garnacha Running with the Bulls Barossa Valley, SA	\$12	\$55
2015 Merlot Smith & Hooper Wrattonbully, SA	\$12	\$55
2016 Shiraz "Entity" Duval Barossa Valley, SA		\$120
2016 Shiraz Brokenwood ( 375mL ½ Bottle ) Hunter Valley, NSW		\$35
2015 Shiraz "Sweetwater" Vineyard Coonawarra, SA		\$87
2015 Shiraz "Two of a Kind" Thomas Wines Hunter Valley, NSW / Adelaide Hills, SA		\$57
2015 Shiraz "Marked Tree" Collector Wines Canberra Region, ACT	\$14	\$66
2015 Cabernet Shiraz De Bortoli Riverina, NSW	\$9	\$40
2014 Cabernet Shiraz Deep Woods Estate Margaret River, WA		\$45
2014 Durif "Three Bridges" Calabria Family Wines Rutherglen, VIC		\$55
2016 Zinfandel "Wolfie" Piggs Peake Winery Hunter Valley, NSW	\$16	\$77
2016 Chambourcin Shiraz "Pigs Blood" Piggs Peake Winery	\$14	\$66

# Red Wines

## Dessert Wines

	Glass	Bottle
2017 Botrytis Semillon Sauvignon Blanc (500mL) Peacock Hill Vineyard, Hunter Valley, NSW		\$70

## Fortified Wines (60ml)

	Glass	Bottle
Campbell's Classic Tokay Rutherglen, Victoria		\$15
Campbell's Classic Muscat Rutherglen, Victoria		\$15
Ramos Pinto Quinta da Ervamoira 10 Year Tawny Port Duoro Valley, Portugal		\$15
Calabria "Francesco" 12 Year Tawny Riverina, NSW		\$10
Courvoisier XO Cognac France		\$22
Davidoff XO Cognac France		\$28



# Cellar Reserves

Served by the bottle only

1999 Champagne Dom Perignon Epernay, France	\$695
2015 Chardonnay "Hill Block" Lakes Folly Vineyard Hunter Valley, NSW	\$195
2015 Chardonnay "Reserve" Deep Woods Estate Margaret River, WA	\$110
2014 Cabernet Blend Lakes Folly Vineyard Hunter Valley, NSW	\$198
2014 Cabernet Sauvignon "Jimmy Watson Trophy" Deep Woods Estate Margaret River, WA	\$250

## Soft Drinks

### Juices \$6

Orange, Apple, Pineapple, Mango

### Soft Drinks \$6

Coke, Diet Coke, Coke Zero, Lemonade, Lemon Squash  
Tonic Water, Dry Ginger Ale, Soda Water

### Lemon Lime Bitters \$6

VOSS Mineral Water (375mL) \$6  
Sparkling or Still

### Cold Drinks \$8

Iced Coffee, Iced Chocolate, Iced Mocha

### Iced Tea \$6

Lemon, Citrus, Peach, Mango

### Milkshakes \$8

Chocolate, Strawberry, Vanilla, Caramel

