

## IN-ROOM DINING



## red wine and port

		GLASS	BOTTLE
squealing pig rose mandarin, watermelon, strawberry with floral characteristics and a fresh finish	central otago NZ	9.5	45
little vespa sangiovese luscious red wine with sweet cherry, rustic earthiness and silky tannins	king valley VIC	8.5	40
squealing pig pinot noir red cherry, blackberry and cocoa	central otago NZ	9.5	45
pepperjack shiraz a range of flavours, red berries, rich plums and a hint of savoury	barossa valley SA	10	47
sticks cabernet sauvignon medium bodied, savoury fruit flavours and red berry	yarra valley VIC	8.5	41
jamieson's run cabernet sauvignon medium bodied, dark plum and blackberry with minty regional notes	limestone coast SA	8	35
stony peak shiraz cabernet sauvignon medium bodied, exudes red berries and spice	grampians VIC	7.5	30
grandfather liqueur port rich and honeyed with hints of figs, prunes, caramel, and toffee	Barossa Valley SA	15.5	



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## sparkling and white wine

		GLASS	BOTTLE
domaine chandon brut NV fruit characters, nougat, nectarines and crisp brut finish	yarra valley VIC		60
stony peak brut light and refreshing with grapefruit flavours	grampians VIC	7.5	30
blossom hill moscato peach, honeysuckle aromas, delicious, zesty fruit finish	south australia	8	35
secret stone pinot gris medium bodied, apples, pears, peaches, orange, lemon and tropical fruits	marlborough NZ	9.5	45
deakin estate sauvignon blanc green apple, passionfruit and zesty lime	murray darling VIC	8	35
stony peak semillion sauvignon blanc light bodied, tropical fruit, melon, passionfruit and gooseberry	grampians VIC	7.5	30
st huberts the stag chardonnay smooth vibrant, citrus, pear, slightly buttery, nectarine, lime, passionfruit and nectarine	yarra valley VIC	9	40
stony peak chardonnay medium bodied wine, peach and citrus flavours	grampians VIC	7.5	30

**wider selection of wines available on request from  
encore bar and restaurant**



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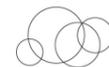


## chancellor favourites

available 11am - 10pm

chancellor breakfast two eggs cooked to your liking, (poached, fried or scrambled) served with bacon, tomato, mushrooms and toast	20
coffee and cake of the day	9.5
chancellor fruit platter selection of seasonal fruit	15
fat chips with garlic aioli	7.5
brioche ash crumbed prawns with greek salad and lemon mayonnaise	18.5
italian pizza home made tomato sauce base, mozzarella, mild salami, mushrooms, olives and oregano	16
napolitano pizza home made tomato sauce base with buffalo mozzarella, tomato and basil	16
black angus beef burger bacon, tomato, grilled red onion, lettuce, cheese and honey mustard mayonnaise served with chips	19
malaysian rendang chicken curry (GF) served with steamed jasmine rice and coriander yoghurt	19
butternut pumpkin, goats cheese and beetroot fritter (GF) served with cherry tomato, avocado and feta salad	16
chancellor fish 'n' chips little creatures beer battered rockling fillet with chips, greek salad and lemon mayonnaise	20
caesar salad cos lettuce, crispy streaky bacon, croutons, parmesan, poached egg and caesar dressing	16
	with chicken breast 22
	with smoked atlantic salmon 22

\*\*NB. Whilst due care is taken to accommodate dietary requirements, please be advised that all food may contain traces of known allergens\*\*



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## bread starters

available 12pm - 10pm

garlic and herb bread	6
turkish flat bread pizza with prosciutto, artichokes and mozzarella	11
tomato, mozzarella and basil bruschetta	9

## starters

thai inspired pumpkin soup with green chilli crackers	11
butternut pumpkin, goats cheese and beetroot fritter served with cherry tomato, avocado and feta salad	17.5
pan seared scallops served in their shells with a mango, coriander and sweet chilli salsa	18.5
brioche ash crumbed prawn tacos with green paw paw pickled slaw and chipotle mayonnaise	18.5



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## beer and cider

### imported and boutique beer

corona	mexico	8.5
asahi	japan	9
peroni	italy	9
stella artois	belgium	9
heineken	netherlands	9

### local beers

pure blonde	victoria	8
carlton draught	victoria	7
victoria bitter	victoria	7
boags premium	tasmania	8
crown lager	victoria	8.5
coopers pale ale	south australia	8
little creatures pale ale	western australia	9.5
white rabbit dark ale	victoria	9.5

### light beers

hahn light	new south wales	6.5
boags light	tasmania	7

### cider

5 seeds	new south wales	8
bulmers original	england	8.5
kopparberg strawberry & lime	sweden	9

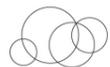


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# non-alcoholic beverages

soft drinks cola, diet cola, lemonade, lemon squash or dry ginger	3.5
water still or sparkling	6
juice orange, apple, pineapple or cranberry	4
milkshakes chocolate, vanilla, strawberry, banana, blue heaven, lime or caramel	6.5
smoothies honey-banana or strawberry-vanilla	7.5
buck's fizzer lime cordial, orange juice and mineral water	6
fire engine (spider) raspberry cordial, vanilla ice cream and lemonade	6
mickey mouse (spider) cola and vanilla ice cream	6
virgin mary tomato juice, lemon, tabasco and worcestershire sauce	6
coffee espresso, long black, macchiato, café latte, cappuccino, flat white or chai latte	3.8
tea english breakfast, earl grey, peppermint, green, chamomile, lemon ginger or chai	3.8



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# mains

available 12pm - 10pm

pumpkin ravioli with asparagus, pinenuts and sage butter sauce finished with shaved parmesan	29.5
pan roasted chicken breast served with green pea and parmesan croquettes, wilted spinach, truss cherry tomatoes and chimichurri sauce	
gippsland high country 250grams beef porterhouse steak with chips, garlic aioli and red wine jus	
rotisserie lamb rump with roast beetroot, chickpea, sundried tomato salad and goats cheese aioli	
parmesan and thyme crumbed pork rack served with roast vegetables, israeli couscous salad and capsicum sauce	
little creatures beer battered rockling fillet with chips, greek salad and lemon mayonnaise	
<b>chancellor grill</b> all grilled items are sourced from reputable australian owned companies with sustainable farming practices	
line caught atlantic salmon	35
free range chicken breast, wing on	34
otway pork cutlet	34
350 grams grass fed black angus scotch fillet	41
450 grams grass fed black angus rib eye on the bone	46
reef and beef (250g porterhouse, mornay baked half lobster & garlic prawns)	70
all grilled items are served with chips, garlic aioli and a choice of one side dish and one sauce from the list below	
<b>sides</b>	7.5
grilled and sautéed field mushrooms with herb butter	
garden salad with balsamic dressing	
wok seared seasonal vegetables	
roast vegetable with israeli couscous salad	
fat chips with garlic aioli	
<b>sauces</b>	1.5
red wine jus	
mushroom jus	
chimichurri sauce	
herb garlic butter	
garlic aioli	



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## desserts

available 12pm - 10pm

### pear three ways

salted caramel and pear mousse  
saffron and honey poached baby pear  
poire william liqueur crème brûlée

### passionfruit cheesecake

with mango, palm sugar and chilli compote and coconut ice cream

### macadamia nut and honey parfait

with poached pear, tangerine pearls and toffee praline

### italian tiramisu

with freeze dried cherries and almond biscotti

### trio of ice cream and sorbet served in a brandy snap basket

coconut ice cream  
salted caramel ice cream  
raspberry sorbet

### chocolate lovers plate

wicked chocolate brownie  
chocolate chilli tart with sailor jerry spiced rum glaze  
chocolate rocky road

### chancellor fruit platter

selection of seasonal fruit

15

chef's selection of international farmhouse cheeses with quince paste,  
lavosh and crackers

19

please ask your waiter for today's selection



## night owl

available 10pm - 11am

### fat chips

with garlic aioli

7

### brioche ash crumbed prawns

with greek salad and lemon mayonnaise

18

### italian pizza

home made tomato sauce base, mozzarella, mild salami, mushrooms, olives and oregano

16

### napolitano pizza

home made tomato sauce base with buffalo mozzarella and basil

16

### malaysian rendang chicken curry (GF)

served with steamed jasmine rice and coriander yoghurt

19

### butternut pumpkin, goats cheese and beetroot fritter (GF)

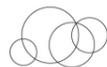
served with cherry tomato, avocado and feta salad

16

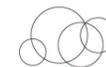
### 100g bulla vanilla ice cream tub (GF)

3.5

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