

IN-ROOM DINING



**encore bar and restaurant is located on
the ground floor
bar open daily from 3pm
restaurant open daily from 5pm**



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
squealing pig pinot noir red cherry, blackberry and cocoa	central otago NZ	9.5	45
rothbury estate shiraz cabernet spiced red berries and a hint of plum, full bodied with a soft palate	hunter valley NSW	7.5	30
pepperjack shiraz a range of flavours, red berries, rich plums and a hint of savoury	barossa valley SA	10	41
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
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
rothbury estate brut citrus characters with a light fresh palate	hunter valley NSW	7.5	30
domaine chandon brut NV fruit characters, nougat, nectarines and crisp brut finish	yarra valley VIC		60
juliet moscato fresh, bright and full of vibrant sweet summer fruit flavours	mornington VIC	8.5	40
secret stone pinot gris medium bodied, apples, pears, peaches, orange, lemon and tropical fruits	marlborough NZ	9	44
rothbury estate semillion sauvignon blanc tropical fruits with a hint of citrus, light, crisp and refreshing	hunter valley NSW	7.5	30
deakin estate sauvignon blanc green apple, passionfruit and zesty lime	murray darling VIC	8	35
rothbury estate chardonnay stone fruits mixed with melon characters, medium bodied with a clean finish	hunter valley NSW	7.5	30
st huberts the stag chardonnay smooth vibrant, citrus, pear, slightly buttery, nectarine, lime and passionfruit	yarra valley VIC	9	40

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



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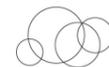


chancellor favourites

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
spanish pizza roasted red peppers, chorizo, spinach and feta	16
napolitano pizza home made tomato sauce base, buffalo mozzarella, tomato and basil	16
black angus beef burger bacon, tomato, lettuce, cheese and honey mustard mayonnaise served with chips	19
thai red chicken curry (GF) served with steamed jasmine rice and bamboo shoots	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 flathead fillets 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

available 12pm - 10pm

garlic and herb bread	6
tomato, mozzarella and basil bruschetta	9
turkish flat bread pizza with roasted red peppers, chorizo, spinach and feta	11

starters

individual roast tomato and caramelised onion tarte tatin with smokey baba ganoush and herb salad	17.5
butternut pumpkin, goats cheese and beetroot fritter served with cherry tomato, avocado and feta salad	17.5
cheese and beer croquettes with chipotle mayonnaise	16
roast kipfler potato, roast pumpkin and walnut salad with black cherry dressing	17



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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

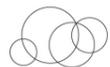


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non-alcoholic beverages

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	3.5
tea english breakfast, earl grey, peppermint, green, chamomile, lemon ginger or chai	3.5



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mains

available 12pm - 10pm

forest mushroom jumbo ravioli in a leek and white wine cream sauce topped with crispy leek and shaved parmesan	30
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	
lamb shoulder slow cooked for 6 hours with creamy mash potato, french lentils and red wine jus	
confit duck leg and mini duck pie served with braised silverbeet, toasted hazelnuts and orange sauce	
pan roasted barramundi fillet with asian inspired soba noodles, bonito flake salad and freeze dried yuzu crumbs	
chancellor grill	
all grilled items are sourced from reputable australian owned companies with sustainable farming practices	
grilled barramundi fillet	35
free range chicken breast, wing on	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	
sides	7.5
grilled and sautéed field mushrooms with herb butter	
garden salad with balsamic dressing	
wok seared seasonal vegetables	
ancient grain, baba ganoush and heirloom tomato salad	
fat chips with garlic aioli	
sauces	1.5
red wine jus	
mushroom jus	
chimichurri sauce	
herb garlic butter	
garlic aioli	



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desserts

available 12pm - 10pm

triple raspberry delight coconut raspberry lamington bar raspberry panna cotta raspberry sorbet	15.5
green tea cheesecake with plum wine poached baby pear	
belgian chocolate mousse topped with honeycomb toasted macadamia nuts and chocolate shavings	
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 chocolate and raspberry log mini chocolate doughnut belgian chocolate mousse	
chancellor fruit platter selection of seasonal fruit	

chef's selection of international farmhouse cheeses with quince paste, lavosh and crackers 19

please ask your waiter for today's selection



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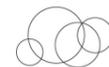


night owl

available 10pm - 11am

fat chips with garlic aioli	7
brioche ash crumbed prawns with greek salad and lemon mayonnaise	18
spanish pizza roasted red peppers, chorizo, spinach and feta	16
napolitano pizza home made tomato sauce base with buffalo mozzarella, tomato and basil	16
thai red chicken curry (GF) served with steamed jasmine rice and bamboo shoots	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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