



MENU

To Share

PLOUGHMAN'S LUNCH 39

Triple smoked ham, ciabatta, artisanal local farm cheese, crisp lavosh crackers, muscatels, silky quince paste, sun-dried fruits, roasted nuts, pickled vegetables, cornichons, boiled egg

Mains

COCONUT PRAWNS 22

Golden coconut crumbed prawns, sweet and sour mango chutney

SALT & PEPPER CALAMARI 25

Crisp calamari torpedoes, citrus aioli

HEALTHY POKE BOWL 32

Quinoa, seaweed salad, avocado, edamame, cucumber, red onion, pickled radish, beets, furikake seasoning & your choice of grilled chicken or cured salmon

LOADED NACHOS 26

Crispy corn chips, slow cooked vegetable chilli con carne, creamy guacamole, molten cheese topped with sour cream and house made salsa
Fiery jalapeños optional

CAESAR SALAD 26

Crisp cos lettuce, chicken, smokey bacon, golden croutons, parmesan, soft boiled egg, zesty caesar dressing

CRISPY CHICKEN BURGER 32

Golden schnitzel chicken, crisp lettuce, gochujang aioli, manchego cheese, chips

WAGYU BEEF BURGER 32

Wagyu patty, caramelised onion, smokey bacon, artisanal gruyère, pickled vegetables, truffle aioli, chips

Grab & Go

HOUSE-MADE PIES

Served with house made relish sauce

Beef	16
Chicken	16
Vegetable	14

BAKERY FAVOURITES

Ham & cheese croissant	14
Spinach & cheese croissant	13
Savoury vegemite & cheese scroll	13

FRESH PANINIS

Triple smoked ham folded in melted cheese, house made pickle relish	22
Charred vegetables layered with mesclun & vegan cheese. (Toasted on request in the lounge)	21

Desserts & Handcrafted Sweets

FROM OUR COUNTER

Rich, delicate, ever-changing indulgences

ALL Accor+ Explorer discount applies to Sublime Lounge dining

*Menu subject to change due to product availability.

Our menu and kitchen contain multiple allergens and foods which may cause intolerances. We will make every effort to accommodate dietary requirements. However, due to our shared production and service environment, we cannot guarantee the complete absence of allergens or ingredients that may cause intolerance. Please inform our team if you have a food allergy or intolerance.

Tea, Coffee & Soft Drinks

TEA 6.5

LA MAISON DU THÉ - French handcrafted loose teas
English Breakfast, Earl Grey, Darjeeling, Green Tea, Camomile, Peppermint, Lemon & Ginger, Chai

COFFEE 5.5

VITTORIA – 100% PREMIUM ARABICA BEANS
Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato, Piccolo

CHAI LATTE 5.5

MATCHA LATTE 8

ICED COFFEE 10

Espresso coffee, milk, ice cream and whipped cream

ICED CHOCOLATE 9.5

Chocolate sauce, milk, ice cream and whipped cream

COLD BREW COFFEE 8

Vittoria Coffee Single Origin brewed for 20-hours, infused with maple and cinnamon

JOSOPHAN'S DRINKING CHOCOLATE 9.5

Mayan, Orange, Chilli

SOFT DRINKS 6.5

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda, Tonic water, Lemon Lime & Bitters, Soda Lime & Bitters

FRUIT JUICE 5

Orange, Apple, Pineapple, Cranberry

MILKSHAKE 12

Choice of Chocolate, Strawberry, Caramel, Vanilla, Banana or Cookies & Cream



BEVERAGE MENU

Mocktails		Bottled Beers		Beer & Cider			Liqueur Coffee		
POMEGRANATE MOJITO	14	James Boag’s Premium	11		Sch.	Pint	Irish (Whiskey)	16	
Pomegranate, mint, lime, soda		James Boag’s Premium Light	9.5		10	13	French (Brandy)	16	
STRAWBERRY PASSION	12	Toohey’s Extra Dry	11		10	13	Mexican (Kahlua)	16	
Strawberry, passionfruit, orange juice, lemonade					10	13	Jamaican (Tia Maria)	16	
					10	13	Russian (Vodka)	16	
					10	13	Affogato (Espresso coffee, ice cream and choice	17	
					10	13	of liqueur: Baileys, Frangelico, Kahlua, Tia Maria, Amaretto)		
					Status Quo	14	16		
					Hillbilly Pear Cider	14	16		
Cocktails									
MANHATTAN					20	WHISKEY SOUR			24
Rye bourbon, rosso vermouth, angostura bitters						Suntory Toki Japanese whiskey, sugar syrup, lemon juice, egg white			
RASPBERRY ROSE					22	CHILLI COCONUT MARGARITA			22
Pink gin, Chambord, rose syrup, lime, egg white						(served on the rocks)			
OLIVE LEAF MARTINI					22	Coconut tequila, Cointreau, lime juice, chilli salt rim			
Southern Gin, dry vermouth, olive oil drop									
PASSOÃ PASSION-FLIX					20	BLOODY NEGRONI			23
Southern Vodka, Aubrey passionfruit liqueur, passionfruit pulp, lime, egg white, sugar syrup						Southern Gin, Bloody Shiraz Gin, Campari			
						Spiced ESPRESSO MARTINI			22
						Southern Spiced Rum, Kahlua, Vittoria Aubrey coffee Liqueur, sugar syrup			

Wines			
WHITE	150ml	250ml	Bottle
2023 De Bortoli La Bohème ‘Act One’ Riesling, Yarra Valley, Vic	12	20	55
2023 De Bortoli La Boheme ‘Act Three’ Pinot Gris, Yarra Valley, Vic	13	22	59
2023 Indigo Vineyard Pinot Grigio, Beechworth, Vic	14	23	65
2024 De Bortoli Legacy Sauvignon Blanc, Riverina, NSW	10	17	46
2023 Tai Tira Sauvignon Blanc, Marlborough, NZ	13	22	59
2024 Jade Estate Classic Dry White, Hunter Valley, NSW	10	17	45
2023 In Dreams Chardonnay, Yarra Valley, Vic	15	25	70
ROSÉ	13	22	59
2024 De Bortoli La Bohème ‘Act Two’ Dry Pinot Noir, Yarra Valley, Vic			
RED	16	27	75
2023 De Beaurepaire ‘Perceval’ Pinot Noir, Rylstone, NSW	12	20	54
NV Mortimers Merlot, Orange, NSW	13	22	59
2021 Bruno Shiraz, Barossa, SA			65
2021 De Beaurepaire ‘Le Marquis’ Cabernet Sauvignon, Rylstone, NSW	14	23	60
2022 Ross Hill ‘Tom’ Cabernet Sauvignon, Orange, NSW	10	17	46
2022 De Bortoli Legacy Cabernet Merlot, South-Eastern Australia			
CHAMPAGNE & SPARKLING			
NV De Bortoli Legacy Brut, Bilbul, NSW	10		46
NV Chandon Brut, Yarra Valley, Vic	17		78
NV Divici Prosecco DOC, Treviso, Italy	14		65
NV Emeri Pink Moscato, Multi Regional, NSW piccolo 200ml			13
NV Taittinger Cuvée Prestige, Reims, France			145