INVERCAULD HOUSE

conferences - retreats - accommodation

In-Room Menu (available for lunch or dinner)

$36 per person includes main meal and dessert

Pumpkin and Red Lentil Lasagna (V)

Pumpkin, spinach, red lentil lasagna served with a citrus vinaigrette garden salad

Nasi Goreng (GF, DF, V)

Indonesian inspired nasi goreng with a shredded omelette served with fresh lime and fried shallots (Vegan options available)

Stir Fried Teriyaki Beef and Rice (GF, DF)

Tender beef strips tossed with onion, broccoli in a teriyaki sauce served with fluffy rice, crispy shallots and sesame seeds.

Mango Chicken Curry (GF, DF)

A vibrant, mild curry featuring tender chicken and sweet mango in a silky coconut-based sauce Served over rice noodles and vegetables.

Southern Style Chicken Strips(GF, DF)

Southern style grilled chicken strips served with a medley of summer salad and a refreshing, zesty coleslaw.

New York Baked Cheesecakes (GF) *with raspberry coulis*

Sticky Date Pudding *with butterscotch sauce*

In Room Drink Menu

Bottled Juice	100% Orange 100% Apple	$6.30
Soft Drinks	Coca-cola Coke Zero Solo Lemonade	$4.00
	Bundaberge Ginger Beer Bundaberg Lemon Lime & Bitters	$5.50
Sanpellegrino (Large)		$12.00
Jacobs Creek Sauvignon Blanc Piccolo		$9.00
Jacobs Creek Merlot Piccolo		$9.00
Somersby Apple Cider		$7.00
James Squire Ginger Beer		$12.00
Full Strength	Peroni Corona Great Northern Carlton Dry Asahi	$8.00
Mid- Strength	Peroni 3.5 Great Northern	$7.00
0% Non Alcoholic Beer		$7.00

Chef made on site and placed in your room fridge before 5pm, for you to heat & eat at your convenience

Please submit orders by 4:00pm Monday to Friday to 02 6624 1881

Please note this service is Monday - Friday ONLY and NO public holidays