

ROOM SERVICE MENU

ROOM SERVICE MENU

BREAKFAST

Served from 6.00am – 11.00am.
For all orders, please contact guest services on extension 77.
Please note an \$8 surcharge is applied to every order

Continental Breakfast	14.00
2 slices of toasted bread, jam and butter, juice or milk	
English Breakfast	25.00
2 slices of toasted bread, pork sausages, bacon, hash browns, tomato, baked beans, mushrooms	
Charcuterie	24.00
2 slices of toasted bread, Chef's selection of cold cuts, cheeses, fresh vegetables	
Eggs to Order	21.00
2 free-range eggs on toast with choice of white, wholemeal, multi-grain, sourdough, or gluten-free bread. Choice of boiled, poached, or fried eggs	
3 Egg Omelette	23.00
Choice of ham, onion, capsicum, tomato, mushroom, spinach, cheese	
Indigenous Omelette 	23.00
Warrigal greens, smoked kangaroo, native pepper	
Housemade Bircher Muesli	21.00
Organic oats, yoghurt, fresh berries, green apple (V)	
Chef-Crafted Pancakes	21.00
Strawberries, clotted cream, maple syrup, hazelnuts	
Fruit Plate	15.00
Selection of fresh fruit and berries	

BEVERAGES

Coffee and Hot Chocolate			Tea Selection	6.50
	Reg	Large	Brilliant Breakfast Earl Grey	
Café Latte	6.00	6.50	Jasmine Green Tea Peppermint	
Cappuccino	6.00	6.50	Spiced Chai Chamomile	
Espresso	5.50	6.00	Juice	6.50
Flat White	6.00	6.50	Orange, apple, or pineapple	
Mocha	6.00	6.50	Smoothie of the Day	9.50
Macchiato	6.00	6.50	Fresh Juice of the Day	14.50
Long Black	5.50	6.00		
Hot Chocolate	6.00	6.50		



VOYAGES
SAILS
IN THE
DESERT

ROOM SERVICE MENU

ALL-DAY DINING

Served from 11:00am – 10:00pm.

For all orders, please contact guest services on extension 77.

Please note an \$8 surcharge is applied to every order.

LIGHT

Soup of the Moment 15.00

Served with bread roll and butter

Thai Papaya and Prawn Salad 🍴 28.00

Cucumber, lychees, snow peas, bean sprouts, spring onion, river mint, chilli, fried shallots, peanuts (DF)

Ancient Grains Salad 28.00

Freekeh, wild rice, kale, pomegranate, pickled red onion, sultanas, native currants, almonds, wattle seed beetroot hummus, maple syrup, cumin dressing (VV)

Chicken Caesar Salad 🍴 28.00

Baby cos lettuce, lemon myrtle grilled chicken, white anchovies, pancetta, poached egg, parmesan, croutons

HIGHLIGHTS

Curry of the Day 🍴 31.00

Fragrant basmati rice, mango pickle, desert lime raita, papadums

Grilled Swordfish 🍴 39.00

Asian green vegetables, pickled muntries, roasted sesame, teriyaki sauce (DF)

Oxtail Pappardelle 🍴 33.50

Red wine braised, bush tomato, spiced carrot dust, parmesan

Mushroom Gnocchi 🍴 32.00

Wild mushroom, garlic, and thyme sauce, grated parmesan, sage, seablites (V)

Gourmet Beef Burger 🍴 31.00

Sweet bun, bush honey caramelised onion, Manchego cheese, lettuce, tomato, smoked paprika mayonnaise

Club Sandwich 🍴 29.50

Lemon myrtle grilled chicken, bacon, fried egg, tomato, sweet mustard, cos lettuce, finger lime aioli

Barramundi Burger 🍴 31.00

Brioche bun, kale, roasted tomato, red onion, native tartare sauce

Aussie Vegan Burger 🍴 29.50

Vegan patty, vegan cheddar, bush tomato, lettuce, onion, pickles, vegan aioli (VV)

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DESSERTS

Desert Honey Macadamia 	19.50
Desert honey macadamia praline and vanilla mousse	
Illawara Chocolate Mousse 	19.50
Chocolate mousse, Illawara plum gel, vanilla Chantilly cream	
Lime Mousse 	19.50
Finger lime mousse, finger lime gel, almond sable, lemon glaze	
Orange and Chocolate Wattle Seed 	19.50
Vegan orange cake, chocolate wattle seed cream, dark chocolate coating (GF, VV)	
Australian Cheese Selection 	31.00
Lavosh crackers, quince paste, grapes, roasted nuts	



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CHILDREN'S MENU

Served from 11:00am – 10:00pm

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Includes 1 soft drink or juice per meal

Macaroni

Macaroni, cheese sauce (V)

19.50

Cheeseburger

French fries, gherkins

19.50

Grilled Fillet Mignon

Sautéed vegetables, mashed potato (GF)

19.50

Tempura Battered Barramundi

French fries, tomato sauce

19.50

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OVERNIGHT DINING

Served from 10:00pm – 6:00am

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Chicken Caesar Salad .🍴

Baby cos lettuce, lemon myrtle grilled chicken, white anchovies, pancetta, poached egg, parmesan, croutons

28.00

Curry of the Day .🍴

Fragrant basmati rice, mango pickle, desert lime raita, papadums

31.00

Aussie Vegan Burger .🍴

Vegan patty, vegan cheddar, bush tomato, lettuce, onion, pickles, vegan aioli (VV)

29.50

Gourmet Beef Burger .🍴

Sweet bun, bush honey caramelised onion, Manchego cheese, lettuce, tomato, smoked paprika mayonnaise

31.00

French Fries .🍴

Chipotle, bush tomato aioli

12.00

Australian Cheese Selection .🍴

Lavosh crackers, quince paste, grapes, roasted nuts

31.00

VOYAGES

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ROOM SERVICE MENU

IN-ROOM BEVERAGES

Served from 12:00pm – 9:00pm.

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All beverages are subject to availability.

SPARKLING WINE AND CHAMPAGNE

	GLASS	BOTTLE
De Bortoli 'Lorimer' Brut <i>NSW</i>	14.00	60.00
Bandini Prosecco NV <i>Veneto, Italy</i>	15.00	60.00
Taittinger Réserve Brut NV <i>Reims, France</i>		190.00
Moët & Chandon Brut Imperial <i>Epernay, France NV</i>		210.00

WHITE WINE

	GLASS	BOTTLE
De Bortoli 'Legacy' Sauvignon Blanc <i>NSW</i>	14.00	60.00
Shaw & Smith Sauvignon Blanc <i>Adelaide Hills, SA Catalina</i>		99.00
Sounds Sauvignon Blanc <i>Marlborough, New Zealand</i>	17.50	85.00
De Bortoli 'Legacy' Chardonnay <i>NSW</i>	14.00	60.00
Credaro "Five Tales" Chardonnay <i>Margaret River, WA</i>	15.50	67.00
In Dreams Chardonnay <i>Yarra Valley, VIC</i>		80.00
Shaw & Smith M3 Chardonnay <i>Adelaide Hills, SA</i>		140.00
De Bortoli 'Legacy' Pinot Grigio <i>NSW</i>	14.00	60.00
Rutherglen Estate Pinot Grigio <i>Rutherglen, VIC</i>		70.00
Tar & Roses Pinot Grigio <i>Nagambie, VIC</i>		75.00
Tim Smith Wines Viognier <i>Eden Valley, SA</i>		85.00
Nick Spencer Gruner Veltliner <i>Tumbarumba, NSW</i>		99.00

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RED WINE

	GLASS	BOTTLE
First Creek Botanica Pinot Noir <i>NSW</i>	14.00	60.00
42 Degrees South Pinot Noir <i>Coal River Valley, TAS</i>	18.00	90.00
Felton Road Bannockburn Pinot Noir <i>Central Otago, New Zealand</i>		215.00
Hesketh Cabernet Sauvignon <i>Coonawara, SA</i>	14.00	65.00
Leeuwin Estate Prelude Cabernet Sauvignon <i>Margaret River, WA</i>		105.00
De Bortoli 'Legacy' Shiraz <i>NSW</i>	14.00	60.00
Bruno Shiraz <i>Barossa Valley, SA</i>	15.50	70.00
Tim Smith Wines 'Bugalugs' Shiraz <i>Barossa Valley, SA</i>		85.00
Yabby Lake Single Vineyard Syrah <i>Mornington Peninsula, VIC</i>		115.00
Pennys Hill 'Malpas' Merlot <i>McLaren Vale, SA</i>	18.00	85.00
Head GSM <i>Barossa, SA</i>		85.00
Dal Zotto Sangiovese <i>King Valley, VIC</i>		85.00
La Linea Tempranillo <i>Adelaide Hills, SA</i>		95.00
Tar & Roses Nebbiolo <i>Heathcote, VICC</i>		135.00

DESSERT WINE

	GLASS	BOTTLE
Frogmore Creek Iced Riesling 375ml <i>Coal River Valley, TAS</i>		85.00

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COCKTAILS

Lemon Myrtle Mojito 	27.50
Bacardi rum, lime, fresh mint, lemon myrtle syrup, topped with soda water	
Ilkari Collins	27.50
Koala gin, bloody shiraz gin, lemon, warrigal, soda	
Dreamtime Sands 	27.50
Vodka, chambord, lychee liqueur, hibiscus, lemon, pineapple juice	

WHISKEY & BOURBON

Canadian Club	13.00
Johnny Walker Black	13.00
Chivas Regal 12yr	13.00
Monkey Shoulder	14.00
Talisker 10yr	17.00
Jack Daniels	14.00

BEERS & CIDER

James Boags Light	11.00
James Squire 150 Lashes	11.00
5 Seeds Cider Crisp	11.00
Heineken	11.00
Stone & Wood Pacific Ale	11.00
James Boags Premium	11.00

GIN, VODKA, TEQUILA

Tanqueray Gin	13.00
Bombay Sapphire Gin	15.00
Hendrick's Gin	20.00
Green Ant Gin	20.00
Ketel One Vodka	13.00
Belvedere Vodka	16.00
Grey Goose Vodka	16.00
El Jimador Reposado Tequila	13.00
Makers Mark	14.00

MINERAL WATER

Yaru Still 750ml	12.00
Yaru Sparkling 750mls	12.00



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ULURU | AYERS ROCK RESORT

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