

WINE LIST

HALVES

NV Paul Louis Blanc De Blancs 200ml Loire Valley, France

2018 Rob Dolan Sauvignon Blanc 375ml Yarra Valley, VIC

SPARKLING

NV Pizzini Prosecco King Valley, VIC

NV The Habitat Brut Cuvée Central Highlands, NSW

NV G.H. Mumm Grand Cordon Champagne, France

ROSÉ

2019 Artea Rosé Alpes-de-Haute-Provence, France

2019 Howard Vineyard 400M Rosé Adelaide Hills, SA

WHITE WINE

2019 The Habitat Semillon Sauvignon Blanc Central Highlands, NSW

2019 Vickery Eden Valley Riesling Eden Valley, SA

2019 Wairau River Sauvignon Blanc Marlborough, NZ

2016 Ten Minutes by Tractor 10X Chardonnay Mornington Peninsula, VIC

RED WINE

2019 The Habitat Shiraz Central Highlands, NSW

2018 Rob Dolan True Colours Pinot Noir Yarra Valley, VIC

2018 Rusden Wines Driftsand GSM Barossa Valley, SA

2019 Round Two Single Vineyard Cabernet Sauvignon Barossa Valley, SA

standard pour/long pour/bottle

WATER

Aqua Panna
still water 1L..... 10

San Pellegrino
Sparkling Water 1L... 10

SOFT DRINKS

Soft drink..... Glass 4.5 / Bottle 5 / Jug 14
Coca-Cola | Sprite | Coke No Sugar | Lift
raspberry lemonade

JUICE

Juice 5
Orange | Apple | Pineapple | Cranberry | Tomato

COCKTAILS

Mimosa

Sparkling wine & orange juice

Bloody Mary.

Ketel One Vodka, tomato juice, Sichuan pepper, sriracha & fresh celery

Aperol spritz

Aperol, prosecco & soda

Amaretto sour

Amaretto Disaronno, lemon juice, sugar, egg white, lemon & cherry

Limoncello sour

Limoncello, lemon juice, sugar & egg white

The Palm House passionfruit

White Sambuca, passionfruit liqueur, lime & grapefruit juice

Mango mojito

Bacardi, mint, lime, sugar syrup & mango purée

Passionfruit mojito

Bacardi, mint, Passoa, passionfruit pulp, lime & sugar syrup

BEER + CIDER

Great Northern Zero

XXXX Gold

Great Northern Supercrisp

Great Northern

Colonial Draught

Colonial Pale Ale

Bertie Cider

Corona

Brookvale Union Ginger Beer

SPIRITS

Served with your choice of mixer

St-Remy Brandy

Jameson

Johnnie Walker Black

Canadian Club

Chivas Regal

Glenfiddich 12yo

Tanqueray

Gordon's Pink

The Ville Tropical Gin

Herradura Plata Tequila

The Ville

IN ROOM DINING MENU

To order, dial '42508' and we'll deliver it to your room



BREAKFAST 6AM - 11AM

Tropical North Queensland Fruit Plate (v) (gf) (df) (vegan).....	18
Bircher muesli (v).....	19
Fresh berries, apple, cranberries, yoghurt & nuts	
Avo feta smash (v) (gf available).....	19
Smashed avocado, Persian feta, poached local NQ eggs, toasted sourdough, dukka & lemon	
The Ville waffles (v).....	20
Maple syrup & whipped cream	
Bacon & eggs (gf available).....	20
Two local NQ eggs (poached, fried or scrambled), Casalingo smoked bacon & your choice of white, wholemeal, multigrain or sourdough toast	
Eggs Benedict (v) (gf available).....	20
Two local NQ poached eggs, toasted sourdough, baby spinach & hollandaise	
add avocado	4
add double smoked ham	5
add Casalingo smoked bacon ..	5
add Huon smoked salmon	8
The Ville Omelette (v, gf & df available).....	22
Served with rustic rösti, blistered tomato & toasted sourdough	
Your choice of three fillings: Casalingo smoked bacon tomato Spanish onion mushroom double smoked ham red bell pepper shallots cheddar cheese	
The Ville breakfast	25
Two local NQ eggs (poached, fried or scrambled), rustic rösti, Casalingo smoked bacon, pork sausage, sautéed mushroom, blistered tomato & toasted sourdough	

EXTRAS

Poached egg	3	Avocado.....	4
Rustic rösti	4	Casalingo bacon	5

TEA + COFFEE

Barista coffee	Cup 4/ Mug 4.5		
Flat white	Latte	Cappuccino	Mocha
Long black	Short black		Hot chocolate
Short macchiato	Long macchiato		

Iced coffee	7	Iced long black	4
Iced chocolate	7	Iced latte	4

Add syrup hazelnut | vanilla | caramel | chai..... **50c**

Tea Breakfast | green | peppermint | chamomile | Earl Grey..... **3.5**

ALL DAY DINING SUNDAY TO THURSDAY 11AM - MIDNIGHT FRIDAY & SATURDAY 11AM - 2AM

Potato wedges (v)	16
Sour cream & sweet chilli	
Duck spring rolls	18
Plum sauce	
Arancini	18
Selection of arancini & truffle aioli	
Cajun lime spiced calamari	26
Beer battered chips & dill aioli	

SALADS

The Ville Caesar salad (v & gf available)	22
Baby cos, Casalingo prosciutto, shaved Grana Padano, crisp crostini, anchovies & soft poached egg	
Poke bowl (v)	22
Wild rice, kimchi, wasabi peas, wakami, pickled ginger & sesame dressing	

UPGRADE YOUR SALAD

chicken (gf) (df)	6
haloumi (v) (gf)	6
prawn (gf) (df)	8
Huon smoked salmon (gf) (df)	8

PIZZA

Margherita (v) (vegan available)	22
Vine ripened tomato, basil, napoli & mozzarella	
Meat lovers	26
Pulled beef, prosciutto cotto, capocollo, Calabrese salami, buffalo mozzarella & smoky bbq	
Hawaiian	26
Casalingo shaved ham, tomato, pineapple & mozzarella	
Pepperoni	26
Casalingo Calabrese salami, mozzarella & tomato	

add gluten free bases	3
add vegan cheese	3

SANDWICHES & BURGERS

Toasted panini	22
Smoked Casalingo ham, pesto, Swiss cheese, avocado & potato crisps	
The Ville beef burger (gf available).....	28
Grilled wagyu beef patty, Casalingo smoked bacon, tomato, Swiss cheese, fried egg, toasted bun & beer battered chips	
Steak sandwich (gf available).....	28
Grass fed rib eye steak, Casalingo smoked bacon, Swiss cheese, tomato, caramelized onion, beetroot, Turkish pide & sweet potato chips	

KIDS MENU

11.30AM - 2PM | 5.30PM - 9PM

Mini beef burger	16	Mini fish & chips	16
Grilled wagyu beef, tomato, cheese & chips		Battered fish, chips, tartare sauce & lemon	
Mini chicken burger	16	Ice cream sundae (v).....	12
Lettuce, Swiss cheese, tomato & chips		Vanilla ice cream, choice of topping, wafer & cherry	

(v) vegetarian

(gf) gluten free

(df) dairy free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

LUNCH & DINNER 11.30AM - 2PM | 5.30PM - 9PM

FROM THE GRILL (gf available)

220gm corn fed chicken breast	36
300gm Cape Grim rib eye	39
300gm Black Angus sirloin	44
Herb crusted lamb rack	42

YOUR CHOICE OF SIDES

Steamed garden vegetables & buttered kipfler potatoes

Beer battered chips & fresh garden salad

Truffle mash & steamed garden vegetables & fresh garden salad

YOUR CHOICE OF SAUCE

pepper (gf) (df) | mushroom (gf)

béarnaise | garlic cream (df)

red wine jus (gf) (df)

MAINS

Squid ink pasta	38
Moreton Bay bug, scallops, chilli, chorizo, butter & lime	
Chicken parmigiana	32
Double smoked Casalingo ham, shredded mozzarella, Napoli, beer battered chips & fresh garden salad	

Local Fish of the Day	38
Locally caught fish of the day, lemon butter kipfler potatoes, grilled asparagus, blistered vine ripened cherry tomatoes & dill beurre blanc	

SIDES

Beer battered chips (v)	12
garlic aioli	
Steamed garden vegetables (v) (gf) (df) (vegan)	12
Truffle mash (v) (gf).....	12
Sweet potato chips (v)	14
lime aioli	

DESSERTS

11.30AM - 2PM | 5.30PM - 9PM

Tasmanian cheese board (v) (gf available)	20
Selection of Tasmanian cheeses, gourmet crackers & quince	
Warm chocolate fondant profiterole	18
Old English toffee ice cream & pistachio sponge	
Raspberry & rhubarb deep dish pie	18
Strawberry syrup, brown sugar crumble & vanilla bean ice cream	
Ginger poached pears (gf)	18
Whisky ice cream, honey mascarpone & nut brittle	