

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

15% public holiday surcharge applies to food and beverages.



BREAKFAST 6AM - 11AM

Tropical North Queensland Fruit Plate (v) (gf) (df) (vegan)	18
Bircher muesli (v) Fresh berries, apple, cranberries, yoghurt & nuts	19
Avo feta smash (v) (gf available) Smashed avocado, Persian feta, poached local NQ eggs, toasted sourdough, dukka & lemon	19
The Ville waffles (v) Maple syrup & whipped cream	20
Bacon & eggs (gf available) Two local NQ eggs (poached, fried or scrambled), Casalingo smoked bacon & your choice of white, wholemeal, multigrain or sourdough toast	20
Eggs Benedict (v) (gf available) Two local NQ poached eggs, toasted sourdough, baby spinach & hollandaise	20
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) 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	22
The Ville breakfast Two local NQ eggs (poached, fried or scrambled), rustic rösti, Casalingo smoked bacon, pork sausage, sautéed mushroom, blistered tomato & toasted sourdough	25

EXTRAS

Poached egg	3	Avocado	4
Rustic rösti	4	Casalingo bacon	5

TEA + COFFEE

Barista coffee	small 4/medium 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) Sour cream & sweet chilli	16
Duck spring rolls Plum sauce	18
Arancini Selection of arancini & truffle aioli	18
Cajun lime spiced calamari Beer battered chips & dill aioli	26

SALADS

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

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

add gluten free bases	3
add vegan cheese	3

SANDWICHES & BURGERS

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

KIDS MENU

11.30AM - 2PM | 5.30PM - 9PM

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

(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	-

YOUR CHOICE OF SAUCE

pepper (gf) (df) mushroom (gf)	-
béarnaise garlic cream (df)	-
red wine jus (gf) (df)	-

MAINS

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

Local Fish of the Day

Locally caught fish of the day, blistered vine ripened cherry tomatoes & béarnaise sauce with your choice of sides:

Steamed garden vegetables & buttered kipfler potatoes	-
Beer battered chips & fresh garden salad	-
Truffle mash & steamed garden vegetables	-

SIDES

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

DESSERTS

11.30AM - 2PM | 5.30PM - 9PM

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