

Room Service Menu

BREAKFAST ENTREES (Available from 7am till 10:30am)

Ham & Mushroom Cheese Omelet \$17

Oven roasted potatoes, griddled tomato, toast

Spinach & Tomato Cheese Omelet \$16

Oven roasted potatoes, griddled tomato, toast

Two Eggs Any Style \$17

Oven roasted potatoes, toast, griddled tomato, crispy Ontario bacon or 100km farm sausage, toast

Buttermilk Pancake Stack \$14

Maple syrup, whipped cream, Ontario mixed berry compote

Eggs Benedict \$19

Toasted English muffin, baby arugula, sliced black forest ham, classic hollandaise, oven roasted potatoes, griddled tomato

Fruit Plate \$10

Assorted fresh sliced fruit & berries with estate honey

Sides

100km Farm sausage \$6/2pc

Ontario bacon \$6.50/5pc

ALL DAY MENU (Available from 11am till close)

Beverages

Espresso

Single **\$3.50**

Double **\$4.00**

Americano \$4.00

Cappuccino \$4.50

Latte \$4.50

Coffee \$3

Tea \$3

Juice \$3

Choice of Apple, Orange, Grapefruit

Eska Water \$6.50 / 750 ml btl

Still or Sparkling

Room Service orders are subject to automatic 18% gratuity



HOCKLEY
VALLEY RESORT

Room Service Menu

ALL DAY MENU (Available from 11 am till close)

Salumi & Cheese

All of our salumi is hand crafted in house by our Chefs. Cheese selected by the Cheese Boutique.

Mista Board

Our choice of house-made salumi & cheese / house preserves & pickles from our cantina / Adamo Estate Winery organic honey / house bread & flat bread **\$37** (5 selections)

Formaggi

Our choice of cheese selected from our cave / house preserves & pickles from our cantina / Adamo Estate Winery organic honey / house bread & flat bread **\$30** (4 selections)

SMALL PLATES

Warm Olives \$9

Toasted marcona almonds, estate olive oil

Parmigiano Truffle Fries \$8

House ketchup

Grilled Lamb T-Bone Chops \$15 / 2 pcs

Salsa verde, smoked paprika yogurt dip

Mushroom Arancini \$19 / 3 pcs

Truffle aioli, pecorino

Crab & Prawn Cake \$13 / 2 pcs

Caper & olive aioli, petite fennel salad

SOUP AND SALADS

Chopped Salad \$12

Radicchio, endives, pomegranate, shaved fennel, bulgur, crumbled goat cheese, sundried tomato dressing

Tuscan Kale \$16

Buttermilk dressing, brioche crouton, Saba, Reggiano

Iceberg Wedge Salad \$16

Grilled chicken, classic ranch dressing, tomatoes, cucumber, shaved radish

Babbo Power Salad \$15

Arugula, cucumbers, tomato, chickpeas, beans, avocado, shredded cabbage, red onion, goat cheese, citrus vinaigrette, grilled & raw shaved asparagus, buffalo mozzarella, baby arugula, bacon vinaigrette

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HOUSE-MADE PASTA

Manicotti \$21

Ricotta & spinach filling, bechamel, tomato sauce

Rigatoni Bolognese small \$21 / large \$26

Meat ragout, tomato sugo, reggiano

Garganelli Verde small \$20 / large \$24

Sausage, cavolonero, cured tomato, arugula pesto, cream, pecorino romano

ALL DAY ENTREES

Babbo Kobe Burger \$19

Bacon, pico de gallo, cabbage slaw, onion rings, fontina, lettuce, chipotle aioli, house pickles
sub house fries – kale salad, house salad or truffle fries add \$4

Halibut Fish 'n' Chips \$27

Beer battered & fried halibut, classic tartar sauce, fresh lemon, fries, petite salad

Flat Steak \$27

House salad, fries, peppercorn jus

DINNER ENTREES (Available from 5:30pm till close)

Chicken Supreme \$35

Farm herbs & our spice marinade, mascarpone pomme puree, broccolinirabe, heirloom carrots, crispy shallots, tarragon jus

Pan Seared Salmon \$37

Couscous & root vegetable hash, sautéed peas, steamed spinach, lemon beurre blanc

Summer Squash Risotto \$24

Farm summer squash, mascarpone, arugula & shaved root vegetable salad, reggiano

Eggplant Parmigiana \$26

Tomato sugo, béchamel, Ontario mozzarella, sautéed haricot & peas, basil pesto

ALL DAY DESSERTS

White Chocolate \$9

amarena cherry, chocolate shaving

Warm Nutella Brownie \$10

raspberry compote, Chantilly cream

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Mango Panna Cotta \$9

raspberry compote, Chantilly cream

Fruit Plate \$10

assorted fresh sliced fruit & berries with estate honey

ALL DAY SNACKS (To Share)

Crudite & Dip \$13

Fresh cut seasonal vegetables, ranch dip

Mix Nut Bowl \$10

Toasted assorted nuts, sea salt, Cajun spice

Candy Plate \$11

Selection of gummies, wine gums & candies

Tortilla Chips \$13

Tri color chips, salsa, sour cream

KIDS MENU

Crudite Plate \$8

Vegetables, house made ranch dipping sauce

Chicken Noodle Soup \$9

House made broth, root vegetables, macaroni noodles, poached chicken

Kids Caesar \$10

Crispy romaine, croutons, our buttermilk dressing, reggiano

Grilled Cheese Sandwich \$12

Buttered toast, Canadian cheddar, ketchup & side of french fries

Chicken Fingers \$12

Classic chicken fingers & fries, plum sauce & ketchup

Penne Pasta \$10

Choice of "tomato sauce" or "butter & parmigiano"

Mac 'n' Cheese \$12

House made cheese sauce, breadcrumb, reggiano

Kids Ice Cream Sandwich \$7

House made chocolate chip cookies, your choice of vanilla, chocolate or strawberry center

Ice Cream Scoop \$5/scoop

Your choice of vanilla, bubblegum, cookies 'n' cream, chocolate or strawberry



HOCKLEY
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