Dinner

AIRO

Starters

Dukkha bread and marinated olives (v) (s) 20
Dips of smoked paprika capsicum and garlic hummus
Add aged prosciutto +6

Angel hair noodle salad (v) (ngi) (ndi) (cn) (s) 27
Edamame beans, almonds, chopped vegetables, chili floss, ginger and lime vinaigrette

Greek chicken salad (ngi) (s) 31
Persian feta, kalamata olives, cucumber, tomatoes, lettuce, shallot and white balsamic vinaigrette

Mauro's grilled halloumi (v) (ngi) (s) 30
Triple quinoa rocket salad, spicy strawberry and bush tomato relish, radish, tomatoes, aged balsamic glaze

Salt and pepper calamari (cs) (i) 30
Green apple slaw, wasabi broad beans, toasted sesame dressing, lemon

Favourites

Roasted butternut pumpkin ravioli (v) (s) 39
Helium tomato napolitana, Meredith preserved silken feta, spice toasted pepitas

Carnalini risotto Primavera (v) (ngi) (s) 45
Spring vegetables, broad beans, brazil nut, goat cheese, roasted garlic EVOO

Delhi's butter chicken (s) 47
Buttered Roti, sweet mango chutney, premium basmati rice, pappadum

Grass-fed beef spaghetti bolognese (s) 41
Buffalo mozzarella cheese, semi dried plum tomatoes, shaved parmesan

From Land and Sea

Atlantic salmon (cs) (s) (a) 52
ASC certified Tasmanian salmon, black barley, chorizo Brussel sprout, Native finger lime, tarragon and chervil emulsion

Wimmera Bald Hills chicken (ngi) (s) 52
Free-range chicken breast served with baked potato hash, baby corns, mung bean sprouts, chimichurri, PARKROYAL jus

Black Angus Eye Fillet 200g (ngi) (s) 65
Pasture-Raised in Parwan Valley, 60-Day Grain Finish. Otway Dutch cream pommes purée, baby Broccolini, red wine jus, crispy vine leaf, white truffle oil

Sides

Garden salad (v) (ngi) (ndi) (s) 12
Peninsula leaves, carrot, cucumber, tomatoes, shallot and oregano vinaigrette

Crispy fries (v) 13
Roasted garlic aioli

Broccolette (v) (ngi) (cn) (s) 17
Coriander salsa verde, fried garlic

Creamed mashed potatoes (v) (ngi) (s) 13

Truffle roasted baby potatoes (v) (ngi) (s) 13
PARKROYAL seasoning, Murray river pink salt flakes

Garlic focaccia bread (v) (s) 15
Churned butter with confit garlic and herbs, crispy garlic and shallot crisp

Dessert

Gwydir Valley roasted pecan tartlet (v) (cn) (s) 27
Otway double cream, blood orange freezes dried and coulis

Chocolate red velvet (v) (ngi) (s) 27
Yarra valley berry compote, chocolate snow, whipped diplomat cream, fudge sauce

Sticky date pudding (v) (ngi) (s) 27
Caramelised butterscotch cream, vanilla bean ice cream, golden soil, strawberries

Artisan local cheese platter (v) (cn) (s) 32
2 chef's selection of cheeses served with roasted nuts, quince paste, dehydrated fruits, lavosh

(v) Vegetarian (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish (cs) Seafood contained throughout this dish. All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, lupin and seafood. Please advise of any dietary requirements. (s) Sustainable: more than 80% of dish are prepared with ethically sourced fresh food ingredients from local farmers and suppliers from Australia. (a) Seafood is sourced from within Australia. (i) seafood is sourced from overseas. Our menu supports Pan Pacific Hotels Group Becomes the First Hospitality Group in Oceania to Achieve GSTC Multi-Site Certification Across All Australian Properties.