Lunch

AIRO

Starters

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

Angel hair noodle salad (v) (ngi) (ndi) (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 & pepper calamari (cs) (i) 30
Green apple slaw, wasabi broad beans, toasted sesame dressing, lemon

Favourites

Breakfast brioche (s) 21
Fried egg, toasted brioche bun, bacon, lettuce, cheese, tomato relish

Gourmet mushroom pizza (v) (s) 29
Grilled capsicum, mozzarella, garlic crumbs
Gluten-free base available for an additional 3

Pepperoni pizza (s) 32
Mozzarella cheese, Napoli sauce
Gluten-free base available for an additional 3

Black Angus beef brioche burger & chips 37
Tomato relish, garlic mayonnaise, bacon, lettuce, tomatoes, cheese

Nachos (v) (ngi) (s) 30
Gourmet tomato salsa, black beans, jalapeno, sour cream, smashed avocado, and cheese

Clubhouse sandwich & chips 34
Hazeldene chicken breast, double smoked bacon, mesclun, egg, aioli, tomatoes, and cheese

Smoked salmon on sourdough sandwich & chips (a) (s) 36
Lightly smoked Tasmanian salmon, avocado puree, roasted garlic mayonnaise, lettuce

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

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

Sides

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

Crispy fries (v) (s) 13
Roasted garlic aioli

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

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

Garlic focaccia bread (v) 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 imported 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.