

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) (s) 27
Oriental herb salad, chili floss, puffed tofu, cucumber, lime and ginger dressing

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

Amore's hand pulled burrata (v) (cn) (s) 30
Balsamic beetroot and mandarin salad, beetroot hummus, pine nut, toasted truffle bread

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

High country Gourmet mushroom risotto (v) (ngi) (s) 44
Wilted spinach, truffle essence, garlic and hempseed crumbs, Grana Padano

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

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 potato rosti, celeriac puree, wild mushroom fricassee, pickled shallot, 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

Sides

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

Crispy fries (v) 13
Roasted garlic aioli

Broccollette (v) (ngi) (cn) (s) 16
Basil pesto, almonds, 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

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

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

Pistachio mousse cake (v) (ngi) (cn) (s) 27
Almond dacquoise, ricotta pistachio centre, Chantilly cream, raspberry coulis and freeze dried

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