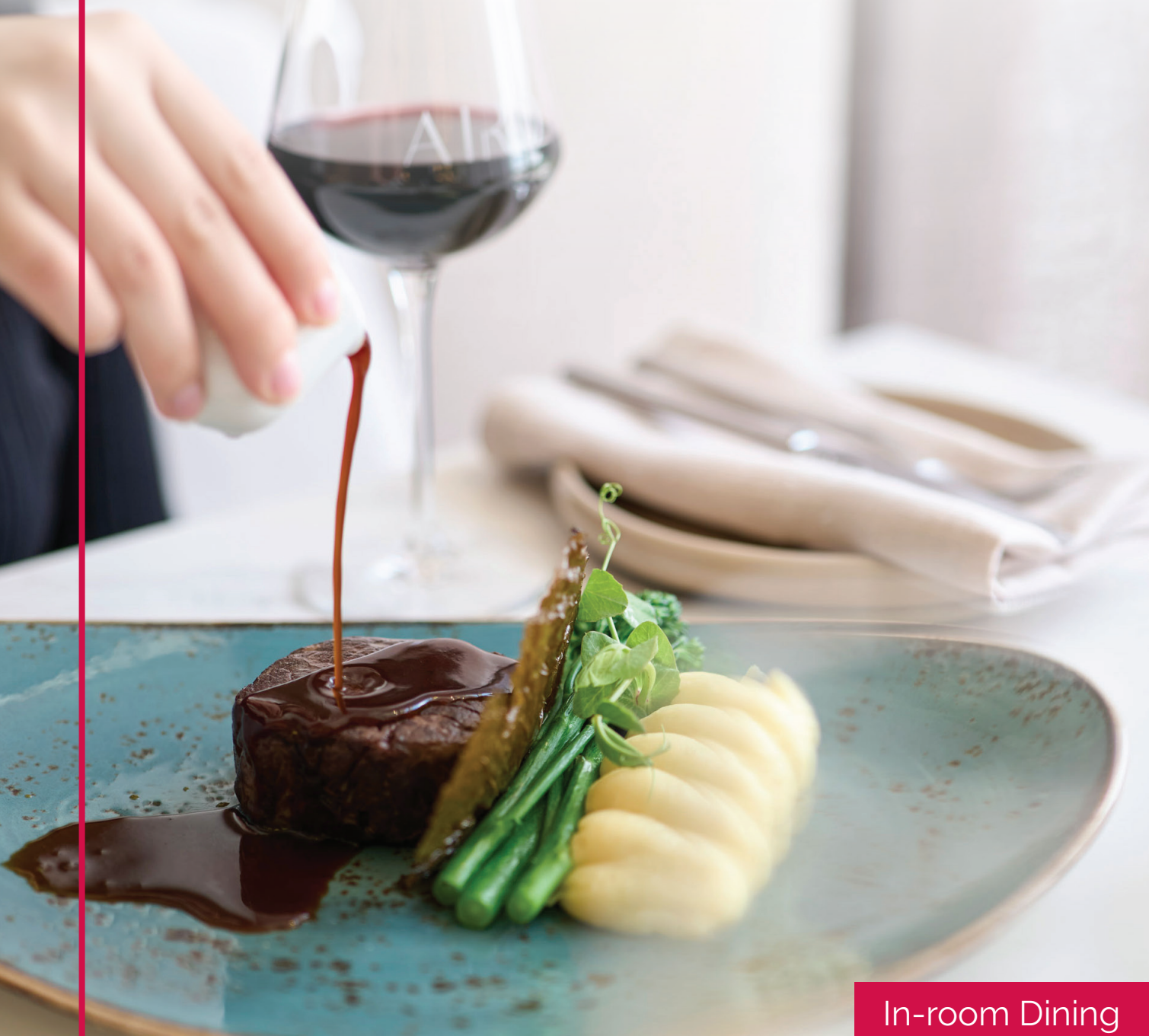


# *From Our Kitchen*



In-room Dining

**PARKROYAL**  
MELBOURNE AIRPORT

## Breakfast

Served daily from 5am – 11am

**Continental** 36.00 per person

Choice of cereal, fruit, yoghurt, bakery item, juice, hot beverage

**Australian Breakfast** 50.00 per person

Includes continental breakfast, a choice of Option 1 or Option 2, and one item from the deli selection

### Option 1

Two fresh eggs on sourdough: Choice of fried, poached, boiled, scrambled or omelette  
Served with bacon, beef sausages, hash browns, baked beans, mushrooms, tomato

### Option 2

Porridge and pancakes, maple syrup

### Deli selection

Cheese, cold cuts, smoked fish

**Eggs any style with Toast (s)** 22

Grilled double-smoked bacon, semi-roasted tomatoes

**Breakfast Brioche (s)** 21

Fried egg, toasted brioche bun, bacon, lettuce, cheese, tomato relish

**Smashed avocado on sour dough (v) (s)** 28

Poached eggs, sautéed baby spinach, grilled tomatoes, seeds, goji berries

**Classic eggs Benedict (s)** 27

Poached eggs, double-smoked leg ham, hollandaise sauce, English muffin

**Eggs Royal (cs) (A) (s)** 29

Poached eggs, Tasmanian smoked salmon, hollandaise sauce, English muffin

**Two-egg omelettes on sourdough toast (s)** 27

Choice of filling: Onion, mushroom, capsicum, ham, mozzarella, tomatoes, spinach

**Pancake stack (v) (s)** 27

Crème fraiche, poached local berries, fresh strawberries, maple syrup

**Belgian waffle (v) (s)** 27

Chocolate glaze, whipped Madagascar vanilla cream, local berry compote, fresh strawberries

AUD5 Tray charge applies.

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## All day dining

Served between 11am – 10:30pm

|                                                                                                            |           |
|------------------------------------------------------------------------------------------------------------|-----------|
| <b>Breakfast brioche (s)</b>                                                                               | <b>21</b> |
| Fried egg, toasted brioche bun, bacon, lettuce, cheese, tomato relish                                      |           |
| <b>Nachos (v) (ngi) (s)</b>                                                                                | <b>30</b> |
| Gourmet tomato salsa, black beans, jalapeno, sour cream, smashed avocado and cheese                        |           |
| <b>Mauro's grilled halloumi (v) (ngi) (s)</b>                                                              | <b>30</b> |
| Triple quinoa rocket salad, spicy strawberry and bush tomato relish, radish, tomatoes, aged balsamic glaze |           |
| <b>Salt and pepper calamari (cs) (i)</b>                                                                   | <b>30</b> |
| Green apple slaw, wasabi broad beans, toasted sesame dressing, lemon                                       |           |
| <b>Gourmet Mushroom pizza (v) (s)</b>                                                                      | <b>29</b> |
| Grilled capsicum, mozzarella, garlic crumbs                                                                |           |
| <i>Gluten-free base available for an additional</i>                                                        | <i>3</i>  |
| <b>Pepperoni pizza (s)</b>                                                                                 | <b>32</b> |
| Mozzarella cheese, Napoli sauce                                                                            |           |
| <i>Gluten-free base available for an additional</i>                                                        | <i>3</i>  |
| <b>Black Angus beef brioche burger and chips (s)</b>                                                       | <b>37</b> |
| Tomato relish, garlic mayonnaise, bacon, lettuce, tomatoes, cheese                                         |           |
| <b>Angel hair noodle salad (v) (ngi) (ndi) (s)</b>                                                         | <b>27</b> |
| Edamame beans, almonds, chopped vegetables, chili floss, ginger and lime vinaigrette                       |           |
| <b>Club house sourdough sandwich and chips (s)</b>                                                         | <b>35</b> |
| Chicken breast, double smoked bacon, mesclun, egg, aioli, tomatoes, and cheese                             |           |
| <b>Sides</b>                                                                                               |           |
| <b>Garden salad (v) (ngi) (ndi) (s)</b>                                                                    | <b>12</b> |
| Peninsula leaves, carrot, cucumber, tomatoes, shallot and oregano vinaigrette                              |           |
| <b>Crispy fries (v)</b>                                                                                    | <b>13</b> |
| Roasted garlic aioli                                                                                       |           |
| <b>Broccoletti (v) (ngi) (cn) (s)</b>                                                                      | <b>17</b> |
| Coriander salsa verde, fried garlic                                                                        |           |
| <b>Creamed mashed potatoes (v) (ngi) (s)</b>                                                               | <b>13</b> |
| <b>Truffle roasted baby potatoes (v) (ngi) (s)</b>                                                         | <b>13</b> |
| PARKROYAL seasoning, Murray river pink salt flakes                                                         |           |
| <b>Garlic focaccia bread (v) (s)</b>                                                                       | <b>15</b> |
| Churned butter with confit garlic and herbs, crispy garlic and shallot crisp                               |           |

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## All day dining

Served between 11am – 10:30pm

### Dessert

|                                                                                                  |           |
|--------------------------------------------------------------------------------------------------|-----------|
| <b>Sticky date pudding (v) (ngi) (s)</b>                                                         | <b>27</b> |
| Caramelised butterscotch cream, vanilla bean ice cream, golden soil, strawberries                |           |
| <b>Chocolate red velvet (v) (ngi) (s)</b>                                                        | <b>27</b> |
| Yarra valley berry compote, chocolate snow, whipped diplomat cream, fudge sauce                  |           |
| <b>Gwydir Valley roasted pecan tartlet (v) (cn) (s)</b>                                          | <b>27</b> |
| Otway double cream, blood orange freezes dried and coulis                                        |           |
| <b>Artisan local cheese platter (v) (cn) (s)</b>                                                 | <b>32</b> |
| 2 chef's selection of cheeses served with roasted nuts, quince paste, dehydrated fruits, 'lavosh |           |

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## Dinner

Served daily from 6pm – 10pm

## AIRO

## Favourites

|                                                                              |           |
|------------------------------------------------------------------------------|-----------|
| <b>Carnalini risotto Primavera (v) (ngi) (s)</b>                             | <b>45</b> |
| Spring vegetables, broad beans, brazil nut, goat cheese, roasted garlic EVOO |           |
| <b>Delhi's butter chicken (s)</b>                                            | <b>47</b> |
| Buttered Roti, Sweet mango chutney, premium basmati rice, pappadum           |           |
| <b>Grass-fed beef spaghetti bolognese (s)</b>                                | <b>41</b> |
| Buffalo mozzarella cheese, semi dried plum tomatoes, shaved parmesan         |           |

## From Land and Sea

|                                                                                                                                                     |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Atlantic salmon (cs) (s) (a)</b>                                                                                                                 | <b>52</b> |
| ASC certified Tasmanian salmon, black barley, chorizo Brussel sprout, Native finger lime, tarragon and chervil emulsion                             |           |
| <b>Wimmera Bald Hill chicken (ngi) (s)</b>                                                                                                          | <b>52</b> |
| Free-range chicken breast served with baked potato hash, baby corns, mung bean sprouts, chimichurri, PARKROYAL jus                                  |           |
| <b>Black Angus Eye Fillet 200g (ngi) (s)</b>                                                                                                        | <b>65</b> |
| Pasture raised in Parwan Valley, grain fed for 60 days. Served with Otway Dutch cream pommes puree, baby broccolini, red wine jus, crispy vine leaf |           |

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# Kid's Menu

For children aged 12 and under

Served daily from 11am – 10pm

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Crumbed fish with chips (ndi) (cn) (l)                                    | 18 |
| Tempura chicken nuggets and chips                                         | 16 |
| Grilled chicken breast with creamy mashed potato and broccolini (ngi) (s) | 18 |
| Spaghetti grass-fed beef Bolognese with shaved parmesan (s)               | 18 |
| Beef chipolata with creamy mashed potato and broccolini (ngi)             | 18 |
| Seasonal fruits (v) (ngi) (ndi) (s)                                       | 8  |
| Vanilla Ice cream scoop (v)<br>100&1000, fairy floss                      | 7  |

**PARKROYAL**  
MELBOURNE AIRPORT

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# Late Night Dining

Served daily from 10:30pm – 5:00am

# AIRO

|                                                                                                 |           |
|-------------------------------------------------------------------------------------------------|-----------|
| <b>Nachos (v) (ngi)</b>                                                                         | <b>30</b> |
| Gourmet tomato salsa, black beans, jalapeno, sour cream, smashed avocado, and cheese            |           |
| <b>Toasted ham, cheese and tomato</b>                                                           | <b>25</b> |
| Double smoked ham, sliced cheese, gourmet tomatoes on white bread<br>Served with kettle chips   |           |
| <b>Butter chicken curry (s)</b>                                                                 | <b>42</b> |
| Sweet mango chutney, steamed basmati rice, poppadum                                             |           |
| <b>Spaghetti Bolognese (s)</b>                                                                  | <b>41</b> |
| Grass fed Victorian beef, shaved parmesan                                                       |           |
| <b>Artisan local cheese platter (v) (cn) (s)</b>                                                | <b>32</b> |
| 2 chef's selection of cheeses served with roasted nuts, quince paste, dehydrated fruits, lavosh |           |

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*From Our Bar*

Mini Bar

**PARKROYAL**  
MELBOURNE AIRPORT

# IN-ROOM DINING

## Mini Bar

A selection of light refreshments and snacks is provided in your guestroom. Your mini bar is automated and items will be charged directly to your account when removed from the refrigerator. Should you require anything else or space in the mini bar for your personal use, please contact One Touch.

|                                     |         |
|-------------------------------------|---------|
| International Beer                  | \$13.00 |
| Local Premium Beer                  | \$13.00 |
| Mt Franklin Still Water             | \$6.00  |
| Mt Franklin Lightly Sparkling Water | \$6.00  |
| Goulburn Valley Orange Juice        | \$6.00  |
| Goulburn Valley Apple Juice         | \$6.00  |
| Coca Cola                           | \$6.00  |
| Coke No Sugar                       | \$6.00  |
| Sprite                              | \$6.00  |
| Fuze Tea                            | \$6.00  |
| V Energy Drink                      | \$7.00  |
| White Wine                          | \$30.00 |
| Red Wine                            | \$30.00 |
| Vodka                               | \$18.00 |
| Rum                                 | \$18.00 |
| Bourbon                             | \$18.00 |
| Scotch                              | \$20.00 |
| Potato Chips                        | \$6.00  |
| Cookie                              | \$6.00  |
| Chocolate Bar                       | \$6.00  |
| Nuts                                | \$6.00  |

# Wines of the Season



**LITTLE BIRDIE**

## ROSE

Wild strawberry, watermelon and pink grapefruit flavours with hints of rose petal and fresh raspberry.

## PINOT GRIS

Crisp, dry and refreshingly fruit-forward. Green apple, nashi pear and lemon zest.

## PINOT NOIR

Vibrant red cherry, soft plum and subtle spice. Silky tannins, bright acidity, and a savoury finish.

GLASS / \$12

BOTTLE / \$60



# Wine

# AIRO BAR

## Sparkling Wine and Champagne

|                                                              | 120ml<br>Glass | Bottle |
|--------------------------------------------------------------|----------------|--------|
| Angove Studio Series Chardonnay Pinot Noir, McLaren Vale, SA | 11             | 50     |
| Brown Brothers Prosecco, Milawa, VIC                         | 15.5           | 77     |
| Champagne Duval-Leroy, France                                | 31             | 175    |

## White Wines

|                                                               | 150ml<br>Glass | Bottle |
|---------------------------------------------------------------|----------------|--------|
| Buller "Calliope Single Vineyard" Chardonnay, Rutherglen, VIC | 15.5           | 77     |
| Angove Studio Series Sauvignon Blanc, McLaren Vale, SA        | 11             | 55     |
| Mount Riley Sauvignon Blanc, Marlborough, NZ                  | 14.5           | 72     |
| Tim Adams Riesling, Clare Valley, SA                          | 13             | 65     |
| Vivo Moscato, Riverina, NSW                                   | 11             | 55     |
| Rutherglen Pinot Grigio, VIC                                  | 14             | 70     |
| Baillieu Rose, Mornington Peninsula, VIC                      | 19             | 95     |

## Red Wines

|                                                           | 150ml<br>Glass | Bottle |
|-----------------------------------------------------------|----------------|--------|
| Dandelion Vineyards "Damsel of the Barossa" Merlot, SA    | 13.5           | 68     |
| 3 Bridges, Barossa Valley, SA                             | 15.5           | 77     |
| The Nook Pinot Noir, King Valley, VIC                     | 14.5           | 72     |
| Stud Farm Road Shiraz, Heathcote, VIC                     | 18             | 90     |
| Angove Studio Series Cabernet Sauvignon, McLaren Vale, SA | 11             | 55     |
| Kay Brothers Basket Pressed Grenache, McLaren Vale, SA    | 17             | 78     |

## Dessert Wine

|                                                        | 60ml<br>Glass | Bottle |
|--------------------------------------------------------|---------------|--------|
| Brown Brothers Orange Muscat & Flora, King Valley, VIC | 14            | 60     |

## Non-Alcoholic Wines

|                                    | 150ml<br>Glass |
|------------------------------------|----------------|
| Brown Brothers Prosecco Zero Brown | \$11           |
| Brothers Moscato Zero              | \$11           |
| Brown Brothers Cienna Zero         | \$11           |
| Brown Brothers Moscato Rose' Zero  | \$11           |

# Beer & Cider

# AIRO BAR

|                                  |    |
|----------------------------------|----|
| Carlton Zero, VIC (0%)           | 7  |
| Cascade Light, TAS               | 10 |
| Carlton Draught, VIC             | 10 |
| Victoria Bitter, VIC             | 10 |
| Crown Lager, VIC                 | 12 |
| Mountain Goat Summer Ale, VIC    | 12 |
| Great Northern Lager, QLD        | 10 |
| Guinness Extra Stout, AUS        | 14 |
| Asahi, Japan                     | 12 |
| Peroni Nastro Azzurro, Italy     | 12 |
| Corona, Mexico                   | 12 |
| Barossa Apple Cider, SA          | 12 |
| Stones Alcoholic Ginger Beer, SA | 13 |

## Beverages

### Juice

|            |   |
|------------|---|
| Orange     | 7 |
| Apple      | 7 |
| Pineapple  | 7 |
| Cranberry  | 7 |
| Grapefruit | 7 |
| Tomato     | 7 |

### Zero Proof Beverages & Mocktails

|                                           |    |
|-------------------------------------------|----|
| Carlton Zero Beer                         | 7  |
| Brown Brothers Prosecco Zero              | 11 |
| Brown Brothers Moscato Zero               | 11 |
| Brown Brothers Cienna Zero                | 11 |
| Brown Brothers Moscato Rose' Zero         | 11 |
| Zero Proof Mojito                         | 15 |
| Zero Proof Daiquiri - Mango or Strawberry | 15 |

### Espresso Coffee

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <i>Premium 100% Arabica sustainably sourced beans from Vittoria Coffee</i> | 5  |
| Short Black, Short Macchiato, Latte Piccolo, Long Black                    |    |
| Cappuccino, Café Latte, Flat White, Mocha, Long Macchiato                  |    |
| Chai Latte Spiced, Matcha or Vanilla                                       | 6  |
| French Press Plunger Coffee                                                | 10 |
| Iced coffee with whipped cream, ice cream                                  | 5  |
| Iced Latte                                                                 |    |

### Extras

|                                                  |     |
|--------------------------------------------------|-----|
| Whipped cream, Hazelnut, Vanilla, Caramel syrups | 0.7 |
| Extra shot, large mug                            |     |
| Soy, Almond, Oat or Lactose Free milks           |     |

### Tea

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <i>Selection of organic Dilmah t-series and Exceptional teas</i>                                         | 5  |
| English Breakfast, Earl Grey, Peppermint, Chamomile Green Tea with Jasmine, Berry Sensation, Spiced Chai |    |
| Peach Iced Tea                                                                                           | 10 |

### Chocolate

|                                   |    |
|-----------------------------------|----|
| Dark or White Hot Chocolate       | 6  |
| Iced Chocolate with whipped cream | 10 |

### Milkshakes

|                                            |    |
|--------------------------------------------|----|
| Vanilla, Caramel, Chocolate and Strawberry | 10 |
|--------------------------------------------|----|

### Soft Drinks

|                                                                 |         |
|-----------------------------------------------------------------|---------|
| Coca Cola, Diet Coke, Coke Zero Sugar, Sprite, Fanta Lemon Lime | 66.505  |
| Bitters Capi Ginger Ale, Tonic Water                            | 7       |
| Antipodes Still or Sparkling Water 500ml / 1 L                  | 10 / 14 |

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