

# *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 sourdough (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.

(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. Our menu supports Pan Pacific Hotels Group Becomes the First Hospitality Group in Oceania to Achieve GSTC Multi-Site Certification Across All Australian Properties.

## 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	
<b>Amore's hand pulled burrata (v) (cn) (s)</b>	<b>30</b>
Romesco sauce, caramelised onion, sun dried tomatoes, hempseed, truffle crostini	
<b>Salt and pepper calamari (cn) (cs) (i) (s)</b>	<b>30</b>
Green pawpaw salad, slaw, peanuts, chili floss, toasted mustard emulsion	
<b>Buffalo mozzarella pizza (v) (s)</b>	<b>29</b>
Napoli, fresh buffalo mozzarella, basil pesto	
<i>Gluten-free base available for an additional</i>	
	<i>3</i>
<b>Peri Peri chicken pizza (s)</b>	<b>31</b>
Red onion, mozzarella, Napoli sauce, coriander	
<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>
Ginger and lime dressing, puffed tofu skins, slaw, lettuce, cucumber, coriander, mint	
<b>Club house sourdough sandwich and chips</b>	<b>35</b>
Chicken breast, double smoked bacon, mesclun, egg, aioli, tomatoes, and cheese	
 <b>Dessert</b>	
<b>Chocolate gateau (v) (s)</b>	<b>27</b>
Dark and white mousse, golden crumbs, pearls, fudge chocolate glaze, chantilly cream, strawberries	
<b>Free-standing tiramisu (v) (s)</b>	<b>27</b>
Biscoff butter, Amarena cherries, whipped vanilla cream	
<b>Madagascan vanilla panna cotta (v) (ngi) (s)</b>	<b>27</b>
Summer berry compote, spherify strawberry, freeze dried raspberries	
<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>Roasted butternut pumpkin Carnaroli risotto (v) (ngi) (cn) (s)</b>	<b>43</b>
Grana Padano, spinach, seasoned pepitas, sage beurre noisette	
<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>Tasmanian salmon (cs) (s) (a)</b>	<b>50</b>
Seared salmon fillet with parmesan polenta pave, kale, sea greens, cream sauce	
<b>Wimmera Bald Hills chicken (ngi) (s)</b>	<b>48</b>
Free-range chicken breast served with garlic butter scalloped potato, Brussel sprout, chorizo crumbs, 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	

## Sides

<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>15</b>
Basil pesto, almonds, fried garlic	
<b>Creamed mashed potatoes (v) (ngi) (s)</b>	<b>13</b>
<b>Hasselback potatoes (ngi) (s)</b>	<b>15</b>
PARKROYAL seasoning, chipotle mayonnaise	
<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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# Kid's Menu

For children aged 12 and under

Served daily from 11am – 10pm

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

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# Late Night Dining

Served daily from 10:30pm – 5:00am

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<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 Served with kettle chips	
<b>Butter chicken curry (s)</b>	<b>41</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

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# IN-ROOM DINING

## Mini Bar

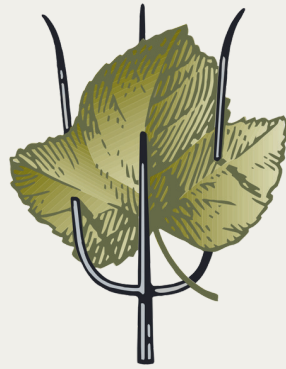
A selection of light refreshments and snacks is provided in your guestroom. Your mini bar is automated and items will be charged directly to your account when removed from the refrigerator. Should you require anything else or space in the mini bar for your personal use, please contact One Touch.

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	\$6.50
Coke No Sugar	\$6.50
Sprite	\$6.50
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

## AIRO

### HAY SHED HILL MARGARET RIVER



#### Hay Shed Hill Morrison's Gift Chardonnay

Palestraw hues with fresh light pomefruit

aromas, freshly cut white pear. The palate has substantial body and texture derived from the natural fermentation leading to a clean and very dry crisp finish.

#### Hay Shed Hill Morrison's Gift Cabernet Blend

Classic Cabernet berry aromas with all the flavour and textural complexity of the lesser well known, but crucial secondary varieties.

#### Hay Shed Hill Vineyard Series Pinot Noir Rosé

Vibrant and lively the palate is clean and dry with a slight graininess in texture typically seen in dry style rosé.



GLASS / \$13  
BOTTLE / \$60

# Wine

# AIRO BAR

## Sparkling Wine and Champagne

	120ml Glass	Bottle
Angove Studio Series Chardonnay Pinot Noir, McLaren Vale, SA	11	50
Brown Brothers Prosecco, Milawa, VIC	15.5	76
Champagne Duval-Leroy, France	28	135

## White Wines

	150ml Glass	Bottle
Buller "Calliope Single Vineyard" Chardonnay, Rutherglen, VIC	15.5	75
Angove Studio Series Sauvignon Blanc, McLaren Vale, SA	11	50
Mount Riley Sauvignon Blanc, Marlborough, NZ	14.5	67
Tim Adams Riesling, Clare Valley, SA	12	56
Vivo Moscato, Riverina, NSW	11	50
Rutherglen Pinot Grigio, VIC	13.5	63
Baillieu Rose, Mornington Peninsula, VIC	16	72

## Red Wines

	150ml Glass	Bottle
Dandelion Vineyards "Damsel of the Barossa" Merlot, SA	13	62
3 Bridges, Barossa Valley, SA	13	65
The Nook Pinot Noir, King Valley, VIC	14.5	62
Stud Farm Road Shiraz, Heathcote, VIC	17.5	87
Angove Studio Series Cabernet Sauvignon, McLaren Vale, SA	11	50
Kay Brothers Basket Pressed Grenache, McLaren Vale, SA	17	78

## Dessert Wine

	60ml Glass	Bottle
Brown Brothers Orange Muscat & Flora, King Valley, VIC	14	60

# 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

# 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	10
Brown Brothers Moscato Zero	9
Brown Brothers Cienna Zero	9
Brown Brothers Moscato Rose' Zero	9
Zero Proof Mojito	15
Zero Proof Daiquiri - Mango or Strawberry	15

## Espresso Coffee

*Premium 100% Arabica sustainably sourced beans from Vittoria Coffee*

Short Black, Short Macchiato, Latte Piccolo, Long Black	5
Cappuccino, Café Latte, Flat White, Mocha, Long Macchiato	
Chai Latte Spiced, Matcha or Vanilla	
French Press Plunger Coffee	6
Iced coffee with whipped cream, ice cream	10
Iced Latte	5

## Extras

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

## Tea

*Selection of organic Dilmah t-series and Exceptional teas*  
 English Breakfast, Earl Grey, Peppermint, Chamomile Green Tea  
 with Jasmine, Berry Sensation, Spiced Chai

Peach Iced Tea	10
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## Chocolate

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

## Milkshakes

Vanilla, Caramel, Chocolate and Strawberry	10
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## Soft Drinks

Coca Cola, Diet Coke, Coke Zero Sugar, Sprite, Fanta	6.5
Lemon Lime & Bitters	10
Capi Ginger Ale, Tonic Water	7
Antipodes Still or Sparkling Water 500ml / 1 L	10/ 14