

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.

All day dining

Served between 11am – 10:30pm

Breakfast brioche (s)	21
Fried egg, toasted brioche bun, bacon, lettuce, cheese, tomato relish	
Nachos (v) (ngi) (s)	30
Gourmet tomato salsa, black beans, jalapeno, sour cream, smashed avocado and cheese	
Amore's hand pulled burrata (v) (cn) (s)	30
Balsamic beetroot and mandarin salad, beetroot hummus, pine nut, toasted truffle breadi	
Salt and pepper calamari (cs) (i)	30
Green apple slaw, wasabi broad beans, toasted sesame dressing, lemon	
Buffalo mozzarella pizza (v) (s)	29
Napoli, fresh buffalo mozzarella, basil pesto	
<i>Gluten-free base available for an additional</i>	
	3
Pepperoni pizza (s)	32
Mozzarella cheese, Napoli sauce	
<i>Gluten-free base available for an additional</i>	
	3
Black Angus beef brioche burger and chips (s)	37
Tomato relish, garlic mayonnaise, bacon, lettuce, tomatoes, cheese	
Angel hair noodle salad (v) (ngi) (ndi) (s)	27
Oriental herb salad, chili floss, puffed tofu, cucumber, lime and ginger dressing	
Club house sourdough sandwich and chips (s)	35
Chicken breast, double smoked bacon, mesclun, egg, aioli, tomatoes, and cheese	
Sides	
Garden salad (v) (ngi) (ndi) (s)	12
Peninsula leaves, carrot, cucumber, tomatoes, shallot and oregano vinaigrette	
Crispy fries (v)	13
Roasted garlic aioli	
Broccoletti (v) (ngi) (cn) (s)	15
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	

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. (a) Seafood is sourced from within Australia (i). Seafood is sourced from oversea (m) Seafood is sourced from Australia and oversea. 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

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) (cn) (s)	27
Almond dacquoise, ricotta pistachio centre, 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	

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. (a) Seafood is sourced from within Australia (i). Seafood is sourced from oversea (m) Seafood is sourced from Australia and oversea. Our menu supports Pan Pacific Hotels Group Becomes the First Hospitality Group in Oceania to Achieve. GSTC Multi-Site Certification Across All Australian Properties.

Dinner

Served daily from 6pm – 10pm

AIRO

Favourites

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, 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 Hill chicken (s)	52
Free-range chicken breast served with potato rosti, celeriac puree, wild mushroom fricassée, pickled shallot, PARKROYAL jus	
Black Angus Eye Fillet 200g (ngi) (s)	65
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	

AUD5 Tray charge applies.

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) 100&1000, fairy floss	7

PARKROYAL
MELBOURNE AIRPORT

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. (a) Seafood is sourced from within Australia (i). Seafood is sourced from oversea (m) Seafood is sourced from Australia and oversea. Our menu supports Pan Pacific Hotels Group Becomes the First Hospitality Group in Oceania to Achieve. GSTC Multi-Site Certification Across All Australian Properties.

Late Night Dining

Served daily from 10:30pm – 5:00am

AIRO

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

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. (a) Seafood is sourced from within Australia (i). Seafood is sourced from oversea (m) Seafood is sourced from Australia and oversea. Our menu supports Pan Pacific Hotels Group Becomes the First Hospitality Group in Oceania to Achieve. GSTC Multi-Site Certification Across All Australian Properties.



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



WINE OF THE SEASON



PINOT GRIS | A vibrant white wine, filled with fresh aromas of stone citrus fruits, pears & apples.

ROSÉ | The palate bursts with alluring flavours of fresh red berries, classic savoury notes, and a refreshing finish...very chic!

PINOT NOIR | An expressive red wine, filled with aromas of raspberry jubes, glazed cherries, exotic spice, and rosemary.

GLASS \$10 | BOTTLE \$50

AIRO

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	77
Champagne Duval-Leroy, France	31	175

White Wines

	150ml 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 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 Glass	Bottle
Brown Brothers Orange Muscat & Flora, King Valley, VIC	14	60

Non-Alcoholic Wines

	150ml Glass
Brown Brothers Prosecco Zero Brown	\$11
Brothers Moscato Zero	\$11
Brown Brothers Cienna Zero	\$11
Brown Brothers Moscato Rose' Zero	\$11

AUD5 Tray charge applies.

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

AUD5 Tray charge applies.