

*From Our Kitchen*



In-room Dining

**PARKROYAL**  
MELBOURNE AIRPORT

## Breakfast

Served daily from 5am – 11am

### Continental

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

34.00 per person

### Australian Breakfast

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

42.00 per person

#### 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 or pancakes, maple syrup & deli selection cheese or cold cuts or smoked fish

## A la Carte Breakfast

### Free Range Eggs any style with Toast

Grilled double-smoked bacon, semi-roasted tomatoes

21

### Breakfast Brioche

Free-range egg, toasted brioche bun, bacon, lettuce, cheese, tomato relish

20

### Smashed Avocado on Sourdough (v)

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

27

### Classic Eggs Benedict

Free-range poached eggs, double-smoked leg ham, hollandaise sauce, English muffin

27

### Baked Free Range Egg (v)

Rich tomato fondue, mixed beans, Victorian aged buffalo parmesan, toasted sourdough

29

### Pancake Stack (v)

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

25

### Belgian Waffles (v)

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

25

AUD5 Tray charge applies.

## All day dining

Served between 11am – 10:30pm

<b>Breakfast Brioche</b>	<b>21</b>
Fried egg, toasted brioche bun, bacon, lettuce, cheese, tomato relish	
<b>Nachos (v) (ngi)</b>	<b>27</b>
Gourmet tomato salsa, black beans, jalapeño, sour cream, smashed avocado, cheese	
<b>K.F. Chicken (cn) (s)</b>	<b>25</b>
Korean glaze, peanuts, spring onions	
<b>Buffalo Mozzarella Pizza (v) (s)</b>	<b>29</b>
Napoli, fresh buffalo mozzarella, basil pesto	
Gluten-free base available for an additional	
	+3
<b>Prosciutto Crudo and Arugula Pizza (s)</b>	<b>33</b>
Aged prosciutto, mozzarella, Napoli sauce	
Gluten-free base available for an additional	
	+3
<b>Black Angus Beef Brioche Burger and Chips</b>	<b>33</b>
Tomato relish, garlic mayonnaise, bacon, lettuce, tomatoes, cheese	
<b>Vermicelli Rice Noodle Salad (v) (ngi) (ndi) (s)</b>	<b>27</b>
Coriander and ginger dressing, puffed tofu, rucola, Asian slaw, cucumber	
<b>Club House Sourdough Sandwich and chips</b>	<b>34</b>
Chicken breast, double smoked bacon, mesclun, egg, aioli, tomatoes	
<b>Amore's Handmade Burrata (v) (s)</b>	<b>30</b>
Chestnut hummus, caramelised onion and sun-dried tomato, olives, truffle crostini	
<b>Salt and Pepper Southern Calamari (cs) (s)</b>	<b>28</b>
Chopped slaw and mesclun salad, wakame, toasted sesame dressing, lemon	
<b>Dessert</b>	
<b>Free standing Tiramisu (v) (ngi) (s)</b>	<b>27</b>
Golden espresso soil, bitter chocolate paint	
<b>Goulburn Valley Hazelnut Entremets (v) (ngi) (cn) (s)</b>	<b>27</b>
Milk chocolate and hazelnut Crèmeux, Gâteau disk, raspberry essence	
<b>Madagascar Vanilla Panna Cotta (v) (ngi) (s)</b>	<b>28</b>
Medley strawberry of macerated, pearls and freeze dried	
<b>Artisan Local Cheese Platter (v) (cn) (s)</b>	<b>30</b>
Two chef selected cheese served with roasted nuts, quince, grapes, lavosh	

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(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. (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 becoming the first hospitality group in Oceania to achieve GSTC multi-site certification. Please advise of any dietary requirements.

# AIRO

## IN-ROOM DINING

### Dinner

Served daily from 6pm – 10pm

#### Favourites

<b>Wild Mushroom Carnaroli Risotto (v) (ngi) (s)</b>	<b>42</b>
Mixed forest mushrooms from Victoria's high country, aged parmesan, spinach, black truffle oil	
<b>Delhi's Butter chicken (s)</b>	<b>41</b>
Buttered Roti, Sweet mango chutney, Premium basmati rice, pappadam	
<b>Grass-fed beef spaghetti Bolognese (s)</b>	<b>38</b>
Buffalo mozzarella cheese, semi dried plum tomatoes, shaved parmesan	

#### From Land and Sea

<b>Tasmanian salmon (ngi) (cs) (s)</b>	<b>50</b>
Seared salmon fillet with young mussels, green pea and corn salsa, caper, creamy Yukon potato mousseline, béarnaise	
<b>Wimmera Bald Hills chicken (cn) (s)</b>	<b>47</b>
Free-range chicken breast served with duchess potato infused with spinach and Grana Padano, roasted meadow mushrooms, rich demi-glace	
<b>Black Angus Eye Fillet 200g (ngi) (s)</b>	<b>62</b>
Pasture-Raised in West Gippsland, 60-Day Grain Finish Otway Dutch cream pommes purée, 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, seeds, balsamic vinaigrette	
<b>Crispy Fries (v)</b>	<b>12</b>
Roasted garlic aioli	
<b>Baby broccolini (v) (ngi) (s)</b>	<b>13</b>
Roasted almonds, balsamic glaze	
<b>Garlic focaccia bread (v) (s)</b>	<b>14</b>
Churn butter with confit garlic and herbs, crispy garlic and shallot crisp	
<b>Herb roasted potatoes (ngi) (ndi) (s)</b>	<b>12</b>
PARKROYAL seasoning, Murray river pink salt flakes	

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# Kid's Menu

For children aged 12 and under

Served daily from 11am – 10:30pm

Crumbed Fish with Chips (ndi)	16
Tempura Chicken Nuggets and Chips	16
Grilled Chicken Breast with creamy mashed potato and broccolini (ngi) (s)	16
Spaghetti Grass-fed Beef Bolognese with shaved parmesan (s)	15
Beef Chipolata with creamy mashed potato and broccolini (ngi)	15
Seasonal fruit cup (v) (ngi) (ndi) (s)	7
Vanilla Ice Cream scoop (v) Topped with 100s & 1000s, fairy flos	7

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## IN-ROOM DINING

### Overnight Dining

Served daily from 10:30pm – 5am

<b>Nachos (v) (ngi)</b>	<b>26</b>
Gourmet tomato salsa, black beans, jalapeno, sour cream, smashed avocado, cheese	
<b>Toasted Ham, Cheese and Tomato</b>	<b>19</b>
Double smoked ham, sliced cheese, gourmet tomatoes on white bread Served with kettle chips	
<b>Butter Chicken Curry (s)</b>	<b>36</b>
Sweet mango chutney, steamed basmati rice, poppadum	
<b>Spaghetti Bolognese (s)</b>	<b>32</b>
Grass fed Victorian beef, shaved parmesan	
<b>Artisan Local Cheese Platter (v) (cn) (s)</b>	<b>29</b>
2 chef's selection of cheeses served with roasted nuts, quince gel, grapes, 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	\$6.00
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

# 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	14	68
Champagne Duval-Leroy, France	28	135

## White Wines

	150ml Glass	Bottle
Buller "Calliope Single Vineyard" Chardonnay, Rutherglen, VIC	14	68
Angove Studio Series Sauvignon Blanc, McLaren Vale, SA	11	50
Mount Riley Sauvignon Blanc, Marlborough, NZ	13	60
Tim Adams Riesling, Clare Valley, SA	12	56
Vivo Moscato, Riverina, NSW	11	50
Rutherglen Pinot Grigio, VIC	11	50
Baillieu Rose, Mornington Peninsula, VIC	16	72

## Red Wines

	150ml Glass	Bottle
Dandelion Vineyards "Damsel of the Barossa" Merlot, SA	13	62
The Nook Pinot Noir, King Valley, VIC	13	55
Stud Farm Road Shiraz, Heathcote, VIC	17	78
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
Zero Proof Mojito	15
Zero Proof Daiquiri - Mango or Strawberry	15

### Espresso Coffee

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

### Extras 0.7

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

### Tea 5

<i>Selection of organic Dilmah t-series and Exceptional teas</i> 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
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### Soft Drinks

Coca Cola, Diet Coke, Coke Zero Sugar, Sprite, Fanta Lemon Lime Bitters	6
Capi Ginger Ale, Tonic Water	5
Antipodes Still or Sparkling Water 500ml / 1 L	9 / 13