

Holiday Inn

AN IHG® HOTEL

MELBOURNE
ON FLINDERS

Eats & treats

Room Service Menu



Keep you going **all day!**

In-Room Dining Service

Press the In-Room Dining button on your guest room phone for information or to place an order.

A tray charge of \$4.50 applies to all orders.

All prices are inclusive of GST.

A La Carte Breakfast

Full buffet breakfast is available in Sirocco Restaurant from 6:30am – 10:30am from Monday to Saturday and 6:30am – 11:00am on Sunday's for \$29.95 per adult.

In room breakfast is available from 6:30am – 11:00am.

Should you wish to order breakfast using the in-room doorknob menu please hang the completed menu outside on your doorknob by midnight for breakfast delivery the following morning.

Smashed Avocado 21.00

With poached eggs served on sourdough with smoked almond and roasted vine tomatoes 🌱🥚🥑🍷

Spanish Omelette 18.00

With capsicum, onion, potato, coriander, cheese and salsa 🌱🥑🍷🥚

Breakfast Stack 18.00

Served on a milk bun with a fried egg, crispy hash brown, avocado and melted cheese. Served with onion jam and garden salad 🌱🥑🍷

Toasted Bagel 16.00

With smoked salmon, Spanish onion, cream cheese and capers 🍷🥚

Warm Carrot and Walnut Cake 14.00

Served with berry compote, marscapone cream and nuts and seeds 🌱🥑🍷

Sides 5.00

Hash browns 🍷 | Sautéed mushrooms 🥑🍷 | Bacon 🍷 | Grilled tomatoes 🍷🥑🍷

A La Carte Lunch & Dinner

Full tray service. Available from 11:00am to 10:30pm.

A tray charge of \$4.50 applies to all a la carte orders.

Appetisers

Garlic Bread 12.00

Stone baked ciabatta bread topped with garlic and parsley butter 🥑🍷

Bruschetta 16.00

Lightly toasted bread topped with tomato, basil, roasted garlic and baby mozzarella drizzled with a balsamic reduction 🍷

Garlic Prawns 19.00

With capsicum coulis and a fennel and orange salad 🍷🥑🍷

We will endeavor to accomodate request for special meals for customers who have food allergies or intolerance, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Salads

Caesar Salad 19.00

Baby cos lettuce, anchovies, shaved parmesan, croutons and crispy bacon topped with a soft poached egg 🍷🥚🍷

Add grilled chicken for \$5.00

Summer Salad 16.00

Compressed watermelon, goat's cheese, truss tomatoes, radish and orange tossed in a sherry dressing, aioli 🍷🥑🍷

Asian Grilled Beef Salad 20.00

Grilled grain fed beef, bean sprouts, tomatoes, onion and cucumber tossed with tangy sweet chilli sauce and topped with crushed peanuts 🌱🥑🍷

Soup

Vegetable Clear Soup 14.00

Served with a crusty bread roll and butter 🍷🥑

Roasted Tomato and Bell Pepper Soup 16.00

Served with a crusty bread roll and butter 🍷🥑

Cold Meats

Charcuterie Platter 18.00

Sliced salami, ham and chicken served with olive, capers, lavosh and fruit chutney 🍷🥑

Light Bites

Toasted Sandwich 18.00

Ham, cheese and tomato toasty served with crunchy chips and a garden salad 🍷🥑

Chicken Caesar Wrap 18.00

Grilled chicken, bacon, cos lettuce and a parmesan and anchovy dressing served with crunchy chips 🍷🥑🍷

Burgers & Sandwiches

Crispy Chicken Burger 24.00

Southern fried chicken, lettuce, tomato with a beetroot relish and paprika aioli. Served with crunchy chips 🍷🥑

Classic Club Sandwich 22.00

Chicken, fried egg, bacon, tomato, avocado served with crunchy chips and garden salad 🍷🥑

Mains

Angus Beef Burger 28.00

Angus beef patty, cheese, lettuce, tomato, chipotle mayo, caramelised onion, bacon, cheese, fried egg, beetroot served with crunchy chips 🍷🥑🍷

Fish and Chips 27.00

Served with crunchy chips, garden salad and tartare sauce 🍷🥑🍷

Margherita Pizza 21.00

Tomato, basil and mozzarella cheese (i) (p) (o)

Chicken Curry 30.00

Slow cooked chicken in exotic Indian spices served with rice, roti bread, poppadom and pickle (i)

Grilled Striploin 250 Gram 34.00

Served with garden salad, sherry vinaigrette and crunchy chips (v) (i)

Pasta Pomodoro 20.00

Tossed with Roma tomatoes, capers, artichoke, chilli and garlic (i) (p)

Add prawns \$8.00

Vegetarian Fried Rice 30.00

Onion, garlic, soy sauce, spring onion, seasonal vegetables and a hint of chilli (v) (p) (i)

Add chicken \$5.00

Steak Sandwich 32.00

Grain fed beef, cheese, Kakadu plum relish, tomato and lettuce on grilled sourdough. Served with fries and salad (v) (i)

Kids Menu

Available 10.30am to 10.30pm

Pasta Bolognaise 12.00

Quality lean beef slow cooked with tomato and tossed with pasta (v) (i)

Stir Fried Chicken 12.00

Chicken tenderloins with soy sauce and seasonal vegetables. Served with rice (i)

Chicken Nuggets 12.00

Crumbed tender chicken served with crunchy chips (i)

Beef Burger 12.00

Lean beef patty, and tomato served with crunchy chips and salad (v) (i)

Fish and Chips 12.00

Battered fish served with crunchy chips and lemon wedges (v) (i) (p)

Custard Cup 8.00

Vanilla custard with fresh fruit (i) (p) (o)

Ice Cream 8.00

2 scoops of ice cream. Choice of vanilla, strawberry or chocolate. Served with chocolate or berry topping (v) (i) (p)

A La Carte Dinner

Full tray service. Available from 6:00pm to 10:00pm.

All Grill items include a choice of side dish and sauce.

A tray charge of \$4.50 applies to all a la carte orders.

Grill

Beef Sirloin 250g Gippsland region (v) (i) 38.00

Rib Eye 300g Grain fed (v) (i) 38.00

Beef Tenderloin 180g 30 days aged, Gippsland region (v) (i) 45.00

Lamb Rump 200g Gippsland region (i) 34.00

Market Catch of the Day 180g Locally sourced (v) (i) 32.00

Free Range Chicken Breast 200g (i) 30.00

Sauce 4.00

Red wine jus (i) Peppercorn sauce (i) Mushroom sauce (p) (i)

Garlic butter (i) (p) (i) Béarnaise sauce (i) (i) Dijon mustard (i) (p)

Hot English mustard (i) (p)

Sides 8.00

Garden salad with sherry vinaigrette (v) (p) (i) (o) (i)

Roasted chat potato with garlic and herb (i)

Steamed seasonal vegetables (i) (p)

Creamy potato mash (i) (p) (i)

Crunchy fries (v) (p) (i)

Steamed rice (v) (p) (i)

Dessert

Chocolate Fondant 15.00

Served with vanilla crème anglaise, macerated strawberries and vanilla ice cream (v) (i) (p) (i) (o)

Baked Cheesecake 15.00

Served with berry coulis and mango sorbet (v) (i) (o) (p)

Banana Split 15.00

Vanilla and strawberry ice cream topped with rich chocolate sauce, nuts and berry coulis (v) (i) (o) (p)

Fruit Salad 12.00

Served with vanilla ice cream (p) (i) (i)

3 Scoop Ice Cream Selection 12.00

Vanilla, chocolate or strawberry (p) (i) (i)

Cheese Selection 15.00

Served with lavosh, fresh and dried fruits and fruit paste

King Island Brie 10.00

Vintage Cheddar 10.00

King Island Blue (i) (v) (p) 10.00

Please inform your server if you would like any of the following condiments delivered with your meal. HP Sauce, tomato ketchup, mustard, mayonnaise, tobacco or maple syrup.

Late Night Menu

Available 10.30pm to 6.00am

Garlic Bread	12.00
Stone baked ciabatta bread topped with garlic and parsley butter 🍷	
Margherita Pizza	21.00
Tomato, basil and mozzarella cheese ①	
Nachos	14.00
Toasted tortilla chips served with avocado, salsa, sour cream and cheese ①	
Beef Burger	22.00
Beef patty, cheese, chipotle mayo and onion jam served with fries 🍷 🍷 🍷	
Toasted Sandwich	18.00
Ham, cheese and tomato toasty served with fries ① 🍷	
Chicken Curry	30.00
Slow cooked chicken in exotic Indian spices served with rice, poppadom and pickle ①	
Fruit Salad	12.00
Served with vanilla ice cream 🍷 ①	
3 Scoop Ice Cream Selection	12.00
Vanilla, chocolate or strawberry ① 🍷	

Beverages

For a wider range of wines and full beverage list please call In Room Dining.

Beer

Asahi, Japan Peroni, Italy Corona, Mexico	9.00
Pure Blonde, Australia Crown Lager, Australia	8.50
Victoria Bitter, Victoria	7.50
Cascade Premium Light, Tasmania	7.00

Cider

Apple Cider, Coldstream Pear Cider, Coldstream	9.50
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Sparkling Wine

	150ml	Bottle
Rothbury Estate, Curvee, NV, South East Australia	7.50	35.00
Charles Pelletier, Blanc De Blanc, NV, France	12.00	8.00
T'Gallant, Prosecco, NV, Mornington Peninsula, Victoria	10.00	8.00

White Wine

	150ml	Bottle
Rothbury Estate, Sauvignon Blanc Semillon, South Eastern Australia, 2017	7.50	35.00
821 South, Sauvignon Blanc, Marlborough, New Zealand, 2017	9.50	45.00
Cape Schanck, Pinot Grigio, Mornington Peninsula, Victoria, 2016	10.00	45.00
Hollick 'The Bard', Chardonnay, Coonawarra, South Australia, 2014	9.00	41.00
Schild Estate, Riesling, Barossa Valley, South Australia, 2017	10.00	45.00

Rosé

Upside Down, Rosé, South East Australia	8.50	39.00
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Red Wine

Rothbury Estate, Shiraz Cabernet, South East Australia	7.50	35.00
St Hallet 'Black Clay' Shiraz, Barossa, South East Australia, 2015	9.50	49.00
19 Crimes, Cabernet Sauvignon, Victoria, 2017	9.00	41.00
Schild Estate, Merlot, Barossa Valley, South Australia, 2015	11.50	60.00
St Huberts 'The Stag', Pinot Noir, Yarra Valley, Victoria, 2015	13.00	59.00

Other Beverages

Soft Drinks	4.50
Coke Coke No Sugar Diet Coke Sprite Lift Bundaberg Ginger Beer	

Milkshakes	6.50
Chocolate Strawberry Vanilla Caramel Banana Blended Chocolate Milk	

Juices	4.00
Orange Apple Pineapple Tomato	

Coffee and Hot Beverages	4.00
Espresso Flat White Cappuccino Café Latte Long Black Milk Options: Full Cream Skim Soy Almond	

Tea	4.00
English Breakfast Earl Grey Green Tea Peppermint Chamomile	

Water	
Mount Franklin Still Spring Water (600ml)	4.00
Santa Vittoria Sparkling Water (500ml)	5.00
Santa Vittoria Sparkling Water (250ml)	4.00



Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have



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