



*Holiday Inn®
& Suites*

— BY IHG —

GEELONG

All Day Dining

Breakfast A la Carte

Assorted breakfast pastries , Mini danishes, croissants, muffins and banana bread	18
Eggs cooked your way , Please choose from fried, scrambled, poached or boiled w. sourdough toast	17
Avocado on toast w. Creamy feta, cherry tomatoes	20
Maestro eggs Benedict w. English muffin, spinach and hollandaise sauce	24
Bircher muesli w. Grated apples, carrot, sultana and greek yoghurt	18
Fresh pancake stack w. Berry compote and maple syrup	19
Maestro BIG breakfast w. Free range eggs, bacon rasher, slow roasted tomato, mushroom, chicken chipolata sausage, hashbrown on Sourdough toast	26
Belgium waffles w. cinnamon sugar, dark chocolate sauce, berry compote and almonds	19
Seasonal Fruit Plate	18

Breakfast Sides

Sautéed button mushrooms	6	Extra free range egg (2)	6
Sautéed baby spinach	6	Half avocado sliced	6 EA
Hollandaise sauce	6	Hashbrown (2)	6
Chipolata chicken sausage (2)	6	Slow roasted tomatoes (2)	6
Middle cut bacon (2)	6	Smoked Salmon (2)	6

Coffee



Flat White	5.5
Cappuccino	5.5
Latte	5.5
Long Black	5.5
Hot Chocolate	5.5
Chai	5.5
Mocha	5.5

Extras



Upgrade to Large	2
Double Shot	2
Soy Milk	1
Almond Milk	1
Oat Milk	1

Fresh Juice



Orange Juice	6
Pineapple Juice	6
Apple Juice	6

Pickwick Tea Bags



English Breakfast Tea	5
Green Tea	5
Peppermint Tea	5
Earl Grey	5

LG = Low Gluten | LD = Low Dairy Option | V = Vegetarian | VG = Vegan (All items may contain nuts, dairy & gluten)

Thank you for dining with us through our In-Room Dining menu. If you don't find what you're looking for, please give us a call using the Room Service button on your phone, we're always happy to assist. = Overnight Menu Options after 10pm

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A surcharge of 1.9% applies to Visa and Mastercard transactions, and 3% to Amex, Diners and JCB.

Entree's

Homemade focaccia w. whipped hot honey ricotta dip	8
Beef Cheek Croquettes w. chipotle salsa, aioli (2)	22
Buffalo Mozzarella w. blood orange vinaigrette, miso roasted celeriac.	21
Arancini w. spicy sugo & grana padano (3)	20
Calamari fritti w. charred lemon and spicy mayo	22
 Cured meats from artisan Victorian butchers served w. pickles, marinated olives	26

Main Course

Marinated Chicken w. Jerusalem Artichoke Puree, Prune Sauce	34
Pan seared Barramundi w. Parsnip, Cavolo Nero, Macadamia crumb, Pickled Kohlrabi	45
 Orecchiette w. Pumpkin, Green Peas, Sage & Brown butter	32
250gm O'Connor Premium Black Angus bavette w. french fries	38
 Beef Rendang Curry, served with steamed jasmine rice	23
 Prawn & Egg Noodles with Prawns, Black ear mushrooms and Spring onions	24

Classics

Maestro burger w. American cheese, house pickles, tomato, secret sauce & lettuce	26
Fried buttermilk chicken burger w. crunchy slaw, pickles, chipotle mayo and fries	26
Chicken parma w. house salad and fries	28
 Caesar Salad w. cos lettuce, crispy croutons & classic caesar dressing	18
 Chicken Schnitzel focaccia w. pesto aioli, parmesan, roasted capsicum, spinach & Fries	22

Sides

Cumin Roasted Carrot w. Hummus and Parsley	14
Crispy Kipfler Potatoes, Celery Salt, Thyme	14
Charred broccolini w. almonds & feta	12
 Leaf salad w. herb dressing	12
Fries w. truffle mayonnaise	12

Desserts

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice-cream. (vg)	19
 Our signature tiramisu w. savoiardi biscuits, coffee syrup & mascarpone	19
 Chefs daily choice of cheese (1) w. lavosh, quince paste & apple	22
 Seasonal Fruit Plate	19

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RTD Beers

Blackmans, Mervyn pale ale, 375ml, 4.5%	12.5
Blackmans, Arthur smoked porter, 375ml, 6%	14.5
Blackmans, Reginald IPA, 375ml, 6%	15.5
Little Creatures, Little hazy lager, Mid Strength, 375ml, 3.5%	11.5
James Boags Premium Larger, light beer, 375ml, 2.3%	12.5
Heineken 0.0, 330ml, 0%	11.5
James Squire, ginger beer, 330ml, 4%	12.5
Guinness, 470ml, 4.2%	17

Cocktails to your Room

12pm to 9pm

Mocha Martini, Espresso, Amaro Averna, Kahlua	22
Aperol Spritz Aperol, Prosecco, Soda	12
Negroni Gin, Martini Rosso, Campari	22
Virgin Mojito Mint, Lime, Sugar, Soda	15

Sparkling Wine

GLS ONLY

NV Frankie Sparkling, South Eastern Victoria	8
NV Oakdene, Bellarine Peninsula, Victoria	14.5
NV Pizzini Prosecco, King Valley, Victoria	14.5
NV Dal Zotto Pucino Prosecco, King Valley, Victoria	13

White Wine

GLS ONLY

Frankie Sauvignon Blanc, South Eastern Victoria	8
2025 Totara Sauvignon Blanc, Marlborough, New Zealand	15
2025 Pizzini Pinot Grigio, King Valley, Victoria	14.5
2024 Jack Rabbit Chardonnay, Victoria	13

White Wine

GLS ONLY

Frankie Shiraz, South Eastern Victoria	8
2022 Cat Out of The Bag Pinot Noir, Victoria	15.5
2021 Best's Great Western, cabernet sauvignon, Victoria	17.5
2023 Oakdene Shiraz, Bellarine Peninsula, Victoria	15.5

Spirit + Mixer

Absolut Vodka Åhus, Sweden	12
Bacardi Puerto Rico	12
Four Pillars Rare Dry Gin	15
Anther (Maestro) Gin	14
Jack Daniel's Whisky	14
Grants Scotch Whisky	12
Glenfiddich Scotch	17
Johnnie Walker Black Label	12
Makers Mark Bourbon	14

Soda / Pepsi / Tonic / Lemonade

Soft Drinks



Pepsi	6
Pepsi Max	6
Lemonade	6
Ginger Beer	6
Lemon Lime & Bitters	6
Solo	6
Bottled Still Water 750ml	12
Bottled Sparkling Water 750ml	12

Fresh Juice



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Pineapple Juice	6
Apple Juice	6

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