WINE

White	150ml	Bottle
Hardy's Riddle Sauvignon Blanc Citrus. Australia, 2024.	13.00	60.00
Tatachilla Moscato Light & sweet. South Australia	13.00	65.00
Dead Man Walking Riesling High acidity & light-bodied. Eden Valley SA	13.00	70.00
3 Tales Sauvignon Blanc More intense & aromatic	15.00	75.00
One Lane Pinot Grigio Dry, light & medium-bodied.	14.00	70.00
Greasy Fingers Chardonnay Creamy & buttery texture.	14.00	70.00
Re-write Chardonnay Creamy & buttery texture.	14.00	70.00
Arundale Viognier Full-bodied & aromatic. Melbourne VIC.	15.00	75.00

Rose	150ml	Bottle
Cloud St Rose Medium-bodied & house-style Shiraz.	14.00	70.00

Red	150ml	Bottle
Hardy's Riddle Shiraz Medium-bodied & house-style Shiraz.	13.00	60.00
Grant Burge Benchman Merlot Soft tannins, medium body, plush fruit	13.00	60.00
Woodfire Shiraz - De Bortoli Fuller, smoky, spicy Shiraz character	17.00	80.00
Brookland Valley Cabernet Sauvignon Firm structure, classic Cab profile	15.00	75.00
Arundale Shiraz Full-bodied, highest alcohol, most powerful wine	20.00	80.00
Sticks Pinot Noir Light-bodied, elegant, red-fruit driven	16.00	75.00

Sparkling	120ml	Bottle
Hardy's Sparkling NV Approachable and familiar	13.00	60.00
Cloud St Sparkling Brut NV Drier, cleaner Brut style with more structure	14.00	65.00
Yarra Burn Cuvee More complexity & finesse	15.00	70.00
Arundale Prosecco Aromatic, fruit-forward	16.00	75.00

MOCKTAILS

Virgin Mojito Mint leaves, lime wedges, sugar syrup & soda	18.00
Hawaiian Punch Pineapple juice, orange juice, lime juice & lemonade	18.00
Sunrise Mimosa Orange juice, grenadine & lemonade	17.00

COCKTAILS

Cosmopolitan Vodka, triple sec, lime juice & cranberry juice	22.00
Aperol Spritz Aperol, sparkling wine, soda, orange	23.00
Margarita Tequila, triple sec, lime & salt	23.00
Old Fashioned Bourbon, bitters & sugar	25.00
Espresso Martini Vodka, Kahlúa, coffee shot	25.00
Long Island Iced Tea Vodka, rum, tequila, gin, triple sec, lemon & Pepsi	25.00
Bloody Sour Bloody shiraz gin, lemon juice & aquafaba	25.00

TAP BEER

Carlton Draught	13.00	17.00
Hahn SuperDry 3.5	13.00	17.00
Kirin Ichiban	14.00	19.00
Stone & Wood Pacific Ale	14.00	19.00

BEER

	Can/Bottle
James Boags Premium	14.00
Crown Lager	13.00
Heineken	14.00
Asahi Super Dry	13.00
Corona	14.00
Great Northern	12.00
Byron Bay	12.00
James Squire 150 lashes	13.00
Furphy Ale	13.00
4 Pines Ale	14.00
Somersby Apple Cider	13.00
Matsos Ginger Beer	15.00
Heineken 0.0	12.00

NON-ALCOHOLIC BEVERAGES

Pepsi, Pepsi Max, Lemonade, Tonic, Ginger Ale	5.00
LLB, Red Bull	10.00
Still Water, 500ML	7.00
Sparkling, 750ML	9.00
Soft Drink By Jug	14.00
Orange Juice, Apple Juice, Pineapple Juice	8.00
Milkshake	14.00

HOT BEVERAGES

	Regular	Large
English Breakfast Tea	6.00	
Green Tea	6.00	
Early Grey	6.00	
Camomile	6.00	
Espresso	5.50	
Double Espresso	6.50	
Cappuccino	6.50	7.50
Latte	6.50	7.50
Mocha	6.50	7.50
Long Black	6.50	7.50
Macchiato	6.50	7.50
Iced Coffee/Chocolate		10.00

RESERVE A TABLE IN OUR RESTAURANT

Please scan the QR code below to book your restaurant reservation through OpenTable

Terms & Conditions: Children aged 12 and under dine for free when they choose from Kids Eat Free menu in the restaurant and accompanied by a paying adult. Up to 4 children may dine for free.

KEEPING YOU GOING ALL DAY!

CHOOSE FROM

Holiday Inn Breakfast 37.50
Everything on the continental and hot buffets including crispy bacon, hash browns and baked beans etc. Also choose your favourite from our delicious egg menu and wash it all down with fruit juice and unlimited tea and coffee.

Continental Breakfast 24.50
Choose from a selection of cereals, pastries, muffins, fresh fruits, toast, cold cuts, cheeses, yoghurt, fruit juice and unlimited tea and coffee.

À LA CARTE BREAKFAST

Available from 6.00am to 10.00am

Big Brekky 28.00
Two poached eggs, bacon, pork sausages, portobello mushrooms, blistered truss cherry tomatoes, baked beans and hash browns. Served with tomato relish and toasted sourdough.

Vegan Brekky 26.00
Sautéed baby spinach, portobello mushrooms, smashed avocado, blistered truss cherry tomatoes, baked beans and hash browns.

Smashed Avocado 18.00
Smashed avocado served on toasted sourdough.
Add two poached eggs for 4.00

Pancakes 24.00
Served with maple syrup, mixed berry compote and whipped cream.

Berry Bircher Muesli 20.00
Served with yoghurt, mixed berries and maple syrup.

Oat Porridge 20.00
Served with apple and berry conserve, honey or maple syrup.

Omelette Your Way 24.00
Three egg omelette with your choices of fillings: ham, bacon, cheese, mushroom, tomato, capsicum, spinach and onion. Served with toasted sourdough.

Eggs Benedict 24.00
Crispy bacon or Virginia ham, sautéed spinach, two poached eggs served on English muffins and topped with our special lemon myrtle hollandaise sauce.

STARTERS & SHARERS

Start as you mean to go on

Salt & Pepper Calamari 23.00
Lightly seasoned squid fried golden, with aioli

Korean Glazed Pork Belly Bites 22.00
Tender pork belly in a Korean-style BBQ glaze with crisp coleslaw.

Tomato & Basil Arancini 19.00
Crisp risotto balls with tomato and basil, parmesan shards & aioli.

Buffalo Chicken Wings 18.00
Oven-roasted wings tossed in classic buffalo sauce, served with celery, carrot batons & ranch dressing.

Chef's Seasonal Soup 16.00
Daily soup served with toasted bread.

Cajun Corn Ribs 16.00
House-made Cajun spice rub.

Toasted Garlic Ciabatta 14.00
Warm ciabatta with cultured garlic butter, dukkah & extra virgin olive oil.

KIDS BREAKFAST MENU

Kids 12 years and under eat free with any paying adult when staying with us

Natural Yoghurt & Seasonal Fruit Salad

Your choice of cereal
Served with a selection of milks.

Kids Brekkie Muffin
English muffin served with bacon and a fried egg.

Mini Pancakes
Served with maple syrup, fresh fruit and whipped cream.

Honey Porridge
Served with fresh banana.

Toast
Toasted your way with a selection of breads and spreads.

HOUSE FAVOURITES

Our best on your plate

Grain-Fed Scotch Fillet 300G 59.00
Served with steak, mash, steamed vegetables & red wine jus

Curry Of The Day 38.00
Served with basmati rice, naan, pappadum and mango chutney.

Wild-Caught Barramundi 42.00
Pan-seared barramundi with creamy mash, wilted greens, olive, artichoke salsa & garlic butter.

Classic Chicken Parmigiana 36.00
Herb-crumbed chicken schnitzel with passata, Virginia ham and mozzarella, house salad & chips.

Spicy Sichuan Mapo Tofu Bowl 36.00
Silken tofu and plant-based mince in a Sichuan-style chilli bean sauce with garlic, ginger, mushrooms, served with steamed rice.

Classic Fish & Chips 33.00
Lightly battered fish of the day with chips, garden salad, lemon & tartare sauce.

Fettuccine Ortolano 28.00
Chargrilled seasonal vegetables, garlic, olive oil, herbs, parmesan & lemon.
+ Add grilled chicken or sautéed prawns just 10.00

SALADS

Roasted Pumpkin & Quinoa Salad 22.00
Roasted pumpkin & quinoa with baby spinach, pumpkin seeds, pomegranate and tahini dressing.

Classic Caesar Salad 22.00
Crisp baby gem lettuce with crispy bacon, shaved Grana Padano, soft-boiled egg and crunchy croutons, tossed in a traditional anchovy dressing.
+ Add on chicken or prawns options 10.00

PIZZAS

Smoky BBQ Chicken 28.00
BBQ-marinated chicken, onion, capsicum, mozzarella & smoky BBQ glaze.

Classic Margherita 25.00
San Marzano tomato, mozzarella & fresh basil.

GOURMET BURGERS AND SANDWICHES

Grilled Wagyu Burger 32.00
Grilled Wagyu beef patty on a toasted brioche bun with butter lettuce, bush tomatoes, caramelised onion, tasty cheese, streaky bacon and burger sauce served with chips.

Peri Peri Flame-Grilled Chicken Burger 30.00
Peri peri flame-grilled chicken on a toasted brioche bun with slaw, tasty cheese and burger sauce, served with chips.

Holiday Inn Club Sandwich 30.00
Char-grilled chicken, bacon, lettuce, tomato

Garden Harvest Burger 28.00
Roasted vegetable and chickpea patty, butter lettuce, fresh tomato, tasty cheese and burger sauce on a toasted brioche bun.

ON THE SIDE

Start as you mean to go on

Thick-Cut Chips 13.00
Garlic aioli and tomato sauce.

Mash 12.00
Creamy, buttery mashed potatoes.

Seasonal Vegetables 10.00
A medley of the day's freshest vegetables.

Garden Leaf Salad 10.00
Mixed leaves with balsamic dressing.

KIDS ALL DAY MENU

If there is nothing your little one likes below ask our team, and we will see what we can cook up just for them.

Chicken Nuggets 14.00
Served with shoestring fries.

Cheese Burger 14.00
One beef patty with cheese and tomato sauce, served in a soft milk bun with shoestring fries.

Spaghetti Bolognaise 14.00
Succulent lean beef, slow-simmered with ripe tomatoes and a blend of aromatic herbs, served atop a bed of spaghetti.

Fish and Chips 12.00
Battered fish fillet served with shoestring fries.

Kids Ice Cream 9.00
Choose any three scoops of vanilla, chocolate or strawberry ice cream.

SWEET FINALE

Warm Chocolate Fondant 20.00
Molten dark chocolate, vanilla bean ice cream, berry compote.

Cheesecake 20.00
A refreshing assortment of seasonal fruit.

Lemon Tart 18.00
Tangy lemon curd in a buttery shortcrust shell with double cream and candied zest.

Tiramisu 18.00
Layers of espresso-soaked savoiardi with mascarpone cream, marsala and a dusting of cocoa.

Vanilla Ice cream 8.00
With chocolate sauce

LATE NIGHT MENU

Available from 10:00pm to 6:00am

Soup of the Day 16.00
A chef's selection of freshly prepared soup, served warm to comfort you during the late hours.

Ham & Cheese Panini 22.00
Toasted sandwich filled with premium ham, tomato, lettuce & cheese, served with potato crisps.

Spaghetti Bolognaise 35.00
Succulent lean beef, slow-simmered with ripe tomatoes and a blend of aromatic herbs, served atop a bed of spaghetti.

Curry of the Day 38.00
A flavourful daily curry served with basmati rice, naan bread, pappadum & mango chutney.

Roasted Pumpkin & Quinoa Salad 22.00
Roasted pumpkin and quinoa with baby spinach,pomegranate & tahini dressing.

ROOM SERVICE HOURS

La Carte Breakfast	05.30am to 10.00am
All Day Dining	10.00am to 10.00pm
Late Night Menu	10.00pm to 5.30am

HOW TO ORDER ROOM SERVICE

Please dial 127 from your room phone or please scan the QR code below to order from our room service menu.

All prices are inclusive of GST.
A room service tray charge of $5.00 applies per order.

Kindly Note:

Please let us know if you have any allergies or dietary requirements. Due to the potential or trace allergens in the working environment and supplied ingredients, we cannot guarantee completely allergen free meals.

All chicken and beef used in our menu items are halal.

Please ask our friendly team which items can be prepared gluten free.

ALLERGEN ICONOGRAPHY:

- Gluten free
- Gluten
- Grustaceans
- Eggs
- Fish
- Peanuts
- Soy
- Milk
- Tree nuts
- Celery
- Mustard
- Seasame
- Sulphur dioxide
- Lupins
- Molluscs
- Vegetarian
- Vegan
- Beef
- Pork
- Halal
- Contains alcohol