

WINE

White	150ml	Bottle
Tatachilla Sauvignon Blanc, SA	12.00	50.00
3 Tales Sauvignon Blanc, NZ	14.00	60.00
Houghton Reserve Chardonnay, WA	13.00	55.00
Grant Burge 5th Gen Pinot Gris, SA	14.00	58.00
Harewood Great Southern Riesling, WA	13.00	55.00
Vivo Moscato, NSW	12.00	50.00
Sunsets Natural Rosé, SA	13.00	55.00
Anselmi San Vincenzo, ITALY		75.00
Feudo Arancio 'Quétó' Grillo, ITALY		68.00
Deep Down Chardonnay, NZ		80.00
Maison Jean Loron Pouilly Fuisse 'La Coronile' Chardonnay, FRANCE		110.00

Red	150ml	Bottle
Tatachilla Shiraz Cabernet, SA	12.00	50.00
Saltram 1859 Shiraz, SA	14.00	58.00
Woodfired Heathcote Shiraz, VIC	16.00	62.00
Highgate Organic Shiraz, NSW	13.00	55.00
Grant Burge Benchmark Cabernet Sauvignon, SA	13.00	55.00
Re-Write Pinot Noir, VIC	14.00	56.00
DB Winemaker Merlot, WA	12.00	50.00
The Estate Vineyard Cabernet Sauvignon, VIC		75.00
Castello di Meleto Chianti Classico, ITALY		78.00
Reconquista Tempranillo, SPAIN		65.00
Anselmi Realda, ITALY		88.00
Eisenstone 'Koonunga' Shiraz, SA		95.00

Sparkling	120ml	Bottle
Tatachilla Sparkling, SA	11.00	50.00
De Bortoli Prosecco, VIC	12.00	55.00
Mezza Di Mezzacorona, ITALY	14.00	60.00
Moët & Chandon, FRANCE		115.00

COCKTAILS

Aero Spritz Aperol, prosecco and soda	18.00
Sky Navigator Gin, campri and sweet vermouth	19.00
Runway Rush Martini Vodka, kahlua and espresso	19.00
Mimosa Aviator Orange juice and champagne	17.00
Tokyo Takeoff Midori, triple sec and lemon juice	18.00
Skybound Margarita Tequila, triple sec and lime juice	19.00
Sunrise Soar Vodka, orange juice and grenadine	17.00
Terminal Temptation Frangelico, baileys and vodka	19.00
Skyline Siren Blue curacao, rum, lemon juice and soda	20.00

BEER

	Can/Bottle
James Boags Premium 375ml	13.00
James Boags Premium Light 375ml	12.00
Stone & Wood Pacific Ale 330ml	14.00
Heineken 0.0 (Alcohol Free) 330ml	10.00
Carlton Draught 375ml	12.00
Corona 375ml	12.00
Great Northern 330ml	11.00
Asahi Super Dry 330ml	13.00
5 seeds Crisp Cider 345ml	12.00
Little Creatures XPA 375ml	16.00
Matsos Alcoholic Ginger Beer 330ml	15.00

TAP BEER

	Schooner	Pint
Furphy Original Refreshing Ale	12.00	17.00
Furphy Crisp Lager	13.00	18.00
Guinness	13.00	18.00
Heineken	14.00	19.00

SPIRITS

Beefeater Gin, Ballantines Scotch, Jim Beam Bourbon, Wyborowa Vodka, St. Agnes Brandy, Bundaberg Rum Neat or mixed with soft drink of your choice	11.00
--	-------

NON-ALCOHOLIC BEVERAGES

Pepsi, Pepsi Max, Lemonade, Tonic, Ginger Ale, Raspberry Lemonade, Sunkist, Mountain Dew, Solo	5.00
Lemon, Lime and Bitters	6.00
Santa Vittoria Sparkling Water, 500ML	8.00
Juice: Your Choice of Orange, Apple Juice or Pineapple	6.00
Milkshake: Your Choice of Chocolate, Strawberry or Caramel Milkshake	10.00

HOT BEVERAGES

	Regular	Large
Coffee Flat white, latte, cappuccino, long black, espresso, decaf, chai latte, hot chocolate	5.00	5.50
Tea Earl grey, English breakfast, green, peppermint, jasmine, chamomile tea	5.00	

Room Service Operation hours:

à La Carte Breakfast 06.00am to 10.00am
All Day Dining and Kids Menu 10.00am to 10.00pm
Late Night 10.00pm to 6.00am

HOW TO ORDER

Please scan the QR code below to order from our room service menu.

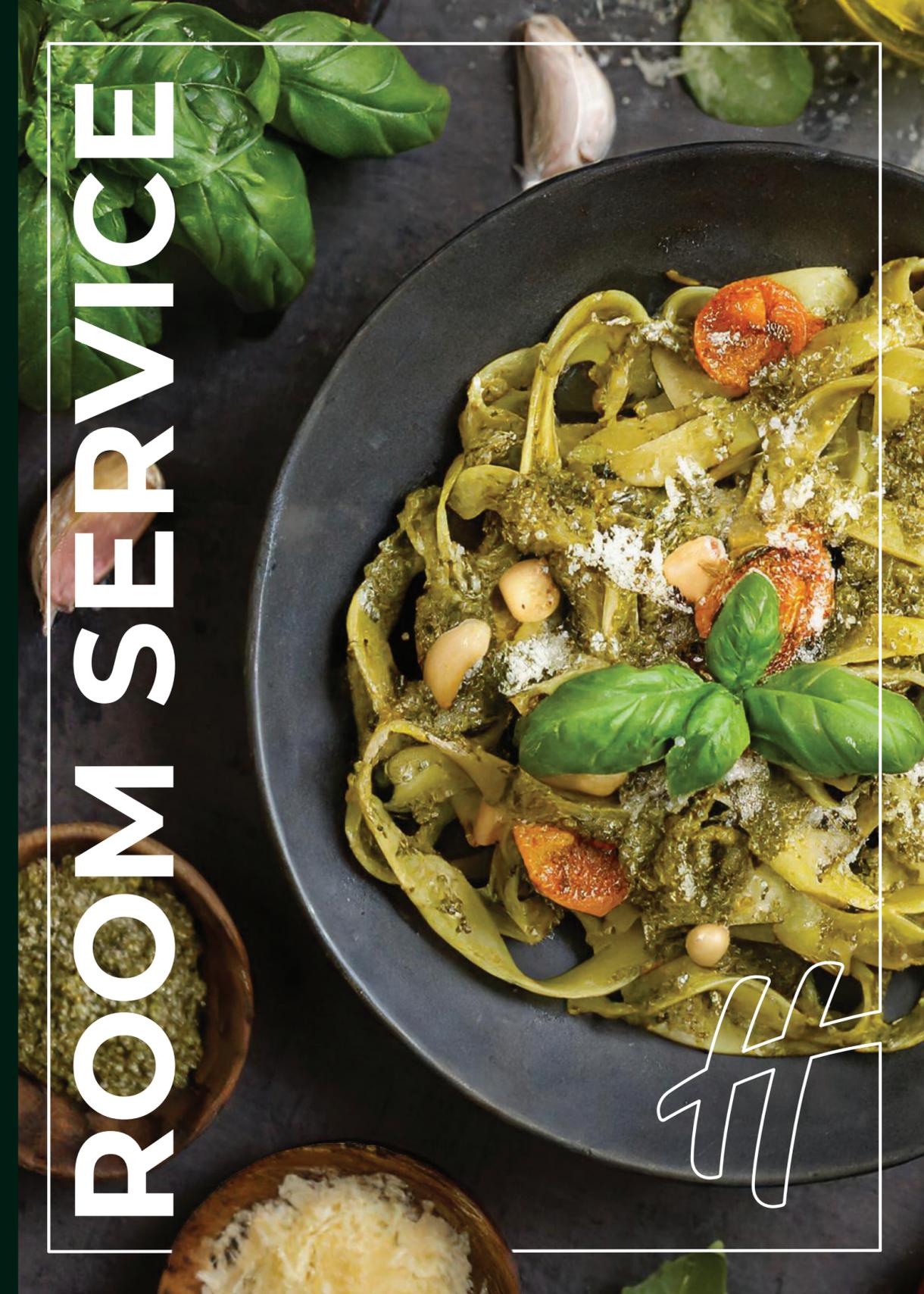


All prices are inclusive of GST.
A room service tray charge of \$5.00 applies per order.



Holiday Inn
AN IHG HOTEL
MELBOURNE AIRPORT

ROOM SERVICE



KEEPING YOU GOING ALL DAY!

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.

GREENS AND GRAINS

Mediterranean Mezze Bowl     25.00

Vibrant medley of baby gem lettuce, rocket, hummus, colorful vegetables, Falafel, baby corn, quinoa, and brown rice.

Thai Tofu Noodle Salad     26.00

Tofu mixed with julienne vegetables, rice noodles, lettuce, honey & soy dressing, topped with fresh chili and bean shoots.

Classic Caesar Salad      22.00

Gem lettuce tossed with crispy bacon, anchovies, shaved Parmesan, a hardboiled egg, and crunchy croutons. Tossed with a Caesar dressing.

Add grilled chicken or sautéed prawns to any bowl or salad for 10.00

GLOBAL STREET EATS

Vietnamese Vegetable Spring Rolls  17.50

Crispy vegetable spring rolls served with micro greens, and a side of sweet chili sauce.

Soup of the Day   15.00

Served with a slice of toasted sourdough bread.

Arancini of the Day  19.00

Golden-fried risotto balls, served with Parmesan shards and pesto aioli.

Pork Belly Bites   20.00

Tender pork belly glazed with Korean-style sauce, served alongside a crisp Asian slaw.

Prawn Gyoza   20.00

Pot sticker dumplings filled with juicy prawns, served with a flavourful ginger soy reduction.

Adobo Chicken Wings   20.00

Succulent wings marinated in traditional adobo sauce, perfectly paired with steamed rice.

Salt and Pepper Squid    23.00

Lightly seasoned squid, served with a soy-ginger dipping sauce.

Seafood Basket  26.00

Featuring golden prawns, calamari, and battered flake. Served with lemon myrtle mayo and a lemon wedge.

ARTISIAN PIZZAS

Spiced Chicken  27.00

Marinated chicken tikka, onions, jalapeño and mozzarella, topped with a coriander yoghurt sauce.

Margherita   23.00

Classic tomato, mozzarella and basil.

Classic Steakhouse   28.00

Succulent pieces of steak with onion, red capsicum, sundried tomato, and a rich olive mayo dressing.

Ortolana   26.00

A vegetarian delight with grilled onion, eggplant, capsicum, zucchini, and artichokes.

Looking for a Gluten Free pizza base?  Simply ask one of our friendly team members!

BISTRO CLASSICS

Butter Chicken    35.00

Tomato-based curry with chicken, served with basmati rice, naan, pappadum, and mango chutney.

Pappardelle Pesto     28.00

Wide, flat pasta tossed with a vibrant basil pesto sauce, roasted vegetables, and sprinkled with Pecorino Romano.
Add grilled chicken or sautéed prawns for 10.00.

Pan-fried Humpty Doo Barramundi  35.00

Pan-fried Humpty Doo Barramundi, accompanied by tender wilted greens, roasted potatoes, lemon wedges, and a caper cream sauce.

Classic Chicken Parmi     35.00

Herb-crumbed chicken breast schnitzel topped with Passata, Virginia ham, and mozzarella, accompanied by house salad and shoestring fries.
Double your parmi for an additional 10.00
Add pineapple, jalapeño, salami, cheese or bacon for 4.00 per item.

Steak Frités   46.00

250g Gippsland rib eye cooked your way, served with shoestring fries, house salad and a red wine jus.

Fish and Chips  33.00

Light and crispy battered barramundi. Served with chunky chips, garden salad, lemon wedges, and tartare sauce.

KIDS 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.

GOURMET BURGERS AND SANDWICHES

Crispy Bacon Double Cheese Burger 33.00

Two Angus beef patties, cheese, bacon, caramelised onion, tomato, lettuce and garlic aioli, served in a soft milk bun with shoestring fries.

The Bushman's Burger   27.00

Flavourful roasted vegetable and chickpea pattie. Served in a soft milk bun with shoestring fries.

Peri Peri Chicken Wrap  27.00

Chicken breast marinated with Peri Peri sauce, wrapped in a tortilla, served with house salad and crispy shoestring fries.

Holiday Inn Club Sandwich    29.00

Classic club sandwich with chicken, crispy bacon, lettuce, tomato, and creamy aioli on sourdough, served with shoestring fries.

Minute Steak Sandwich   31.00

Tender steak with caramelised onion on Turkish bread, served with crispy shoestring fries.

FRESH SIDES AND ADDITIONS

Seasonal Vegetables    12.00

Steamed Basmati Rice    7.00

House Garden Salad    10.00

Mixed greens with onion, cucumber and tomato. Served with a balsamic dressing.

Toasted Garlic Ciabatta   14.00

Warm ciabatta bread served with cultured garlic butter, dukkha seasoning, and extra virgin olive oil.

Shoestring Fries  **Small** **Large**

Served with garlic aioli and tomato sauce. 10.00 16.00

Chunky Chips  10.00 16.00

Served with garlic aioli and tomato sauce.

SWEET FINALE

Fruit Harvest Delight    20.00

Refreshing medley of seasonal fruits, accompanied by a scoop of wild berry sorbet

Warm Sticky Date Pudding   24.00

A comforting sticky date pudding. Served with butterscotch sauce and macadamia ice cream.

Baked Wild Berries Cheesecake   22.00

Creamy cheesecake brimming with wild berries, paired with a delectable berry compote.

Cheese Platter    30.00

A curated selection of three local and imported cheeses. Served with quince paste, muscatels, and lavosh.

LATE NIGHT MENU

Available from 10:00pm to 6:00am

Soup of the Day   15.00

Served with a slice of toasted sourdough bread.

Butter Chicken    35.00

Tomato-based curry with chicken, served with basmati rice, naan, pappadum, and mango chutney.

Mediterranean Mezze Bowl    25.00

Vibrant medley of baby gem lettuce, rocket, hummus, colorful vegetables, Falafel, baby corn, quinoa, and brown rice.

Peri Peri Chicken Wrap  27.00

Chicken breast marinated with Peri Peri sauce wrapped in a tortilla, served with house salad and crispy shoestring fries.

Spaghetti Bolognaise   32.00

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

Toasted Garlic Ciabatta   14.00

Warm ciabatta bread served with cultured garlic butter, dukkha seasoning, and extra virgin olive oil.

Frozen Treat    12.00

Choose any three scoops of vanilla, chocolate or strawberry ice cream.

HOW TO ORDER

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.

