

*Holiday Inn*

AN IHG® HOTEL

MELBOURNE AIRPORT

# *Eats & Treats*

All Day Dining Menu

Ground Floor

10.00am to 10.00pm



*FF*

# Keep you going **all day!**

## Small Plates

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**Soup of the Day**    **12.00**

*Served with sourdough bread and butter.*

**Garlic Butter Toasted Ciabatta**  **12.00**

*Served with dukkah and extra virgin olive oil.*

**Crispy Falafel**  **12.00**

*Served on a bed of mixed green leaves and hummus.*

**Vegetable Spring Rolls**  **12.00**

*Served with sweet chilli sauce.*

**Arancini of the Day**   **14.00**

*Served with Parmesan shards and beetroot aioli.*

**Lamb Kofta with Mint Labneh**  **16.00**

*Served with pomegranate molasses.*

**Potato Spun Prawns**   **16.00**

*Served with desert lime aioli.*

**Antipasto Platter**    **16.00**

*Selection of three cured meats with olives, walnuts, rustic bread and a salad drizzled with a balsamic reduction.*

**Buffalo Chicken Wings**  **16.00**

*Served with a homemade blue cheese sauce.*



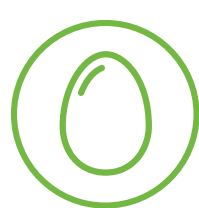
Vegan



Vegetarian



Gluten Free



Contains Eggs



Contains Beef



Contains Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Contains Alcohol

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## Large Plates

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**Curry of the Day**   **28.00**

*Served with basmati rice, pappadum and mango chutney.*

**Traditional Fish and Chips**  **28.00**

*Barramundi in a light crispy batter or grilled. Served with chips, garden salad, lemon wedges and tartare sauce.*

**Buddha Bowl**  **19.00**

*Spiced chickpeas, avocado, hummus, colorful vegetables, roasted pumpkin and turmeric rice.*

*Add grilled chicken for 5.00 or sautéed prawns for 6.00*

**Caesar Salad**     **20.00**

*Cos lettuce, grilled bacon, anchovies, shaved parmesan, a hard boiled egg and croutons tossed with Caesar dressing.*

*Add grilled chicken for 5.00 or sautéed prawns for 6.00.*

**Club Sandwich**   **26.00**

*Grilled chicken, crispy bacon, cos lettuce, sliced tomato and aioli. Served in sourdough bread with chips.*

**Penne Aglio e Olio**  **22.00**

*Penne pasta tossed in olive oil with garlic, chilli flakes, roasted capsicum, zucchini, eggplant, cherry tomatoes and spinach. Served with parmesan cheese.*

*Add grilled chicken for 5.00 or sautéed prawns for 6.00.*

**Classic Chicken Parma**  **28.00**

*Homemade 100% chicken breast schnitzel topped with napoli sauce, Virginia ham and mozzarella. Served with house salad and chips.*



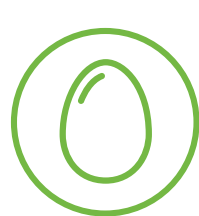
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## Pizza

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**Margherita**   **18.00**

*Mozzarella cheese, fresh basil and tomato sauce.*

**Meat Lovers**    **20.00**

*Virginia ham, salami, bacon, ground beef, onion, mushroom, BBQ sauce and mozzarella cheese.*

**Hawaiian**   **20.00**

*Virginia ham, pineapple, tomato sauce and mozzarella cheese.*

## Burgers

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**Classic Aussie**    **26.00**

*Angus beef patty, caramelised onion, tomato, cheese, lettuce, fried egg and beetroot aioli.*

*Served in a milk bun with fries.*

**Farmers Garden**   **24.00**

*Roasted carrot, kale and chickpea pattie with caramelised onion, lettuce, tomato, cheese and beetroot aioli. Served in a milk bun with chips.*



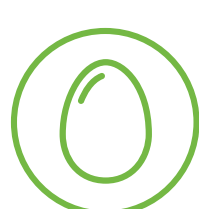
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## From the Grill







Served with your choice of two sides and one sauce.

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Gippsland Beef Porterhouse 	38.00
Steak 220gm	
Gippsland Beef Rib Eye 	42.00
Steak 250gm	
Kaffir Lime Chicken Breast 	36.00
















## Sauces

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Lemon Myrtle Hollandaise  	5.00
Peppercorn	5.00
Red Wine Jus  	5.00
Traditional Gravy 	5.00
Ultimate Steak Butter 	5.00

## Sides

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Seasonal Vegetables   	9.00
Roasted Chat Potatoes    <i>Roasted chat potatoes tossed with olive oil and mixed herbs.</i>	9.00
Steamed Basmati Rice   	6.00
Chips  <i>Served with garlic aioli and tomato sauce.</i>	9.00
Creamy Mashed Potatoes   <i>Potatoes cooked and mashed with cream, butter, salt and white pepper.</i>	9.00
Garden Salad    <i>Mixed greens with onion, cucumber and tomato. Served with a balsamic dressing.</i>	9.00

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## Dessert

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Seasonal Fruit Platter    12.00

*Serve with wild berry sorbet.*

Baked Berry Cheesecake 14.00

*Served with mixed berry compote.*

Chocolate Fondant   14.00

*Served with macadamia ice-cream.*

Cheese Platter   18.00

*Selection of local cheeses served with dried fig, apricots and grissini sticks.*

## Beverages

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Pepsi, Pepsi Max, Solo, Mountain Dew, Sunkist, Lemonade, Passiona, Sprite, Coke, Diet Coke, Coke No Sugar, Soda Water, Tonic Water, Ginger Ale 4.50

Lemon, Lime and Bitters 4.50

Cool Ridge Still Water 600ml 4.50

Santa Vittoria Mineral Water 500ml 8.00

Santa Vittoria Still Water 500ml 8.00

Orange, Apple or Pineapple Juice 4.50

Chocolate, Strawberry or Caramel Milkshake 8.00

***Please ask our friendly team on which items can be made gluten free.***

**\*NOTICE:**

***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.***