

# Holiday Inn Melbourne Airport

## Winter Dinner Menu

### ENTREES

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Grilled Haloumi Salad (GF)	22.00
With mixed grilled vegetables and greens, drizzled with roasted peppers dressing.	
Crispy Baby Octopus	24.00
Fresh baby octopus (6) flash fried & tossed in lemon pepper seasoning, served with mixed green, seaweed salad - wakame and lime aioli.	
Black Olive Cherry Tomato & Leek Tart (VEG)	24.00
Accompanied by a drizzle of balsamic reduction and rocket salad.	
Dukkha & Black Pepper Crusted Kangaroo Fillet (GF)	26.00
Served with grilled bok choy and cherry tomatoes.	

### MAINS

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Beef Eye Fillet - Grain Fed (GF)	58.00
Served with sauteed cavolo nero, garlic mash, crispy prociutto & red win jus.	
Braised Lamb Shank (GF)	46.00
Served with creamy mashed potato and sauteed vegetables drizzle with truffle oil, gremolata.	
Pan Seared Tasmanian Salmon (GF)	40.00
Served with roasted chats, green beans, juicy cherry tomatoes and herb infused butter.	
Pumpkin Gnocchi (GFO)	36.00
Soft gnocchi tossed with roasted pumpkin, semidried tomato, spinach and a buttery sauce topped with parmigiano reggiano.	
Spinach and Ricotta Filo (VEG)	34.00
A deliciously light filo parcel filled with creamy ricotta and spinach accompanied with tangy Italian tomato based sauce, potato rosti and broccolini.	

### DESSERTS

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Tangy Lemon Tart	22.00
Handmade shortcut pastry filled with tangy lemon curd, raspberry coulis and berry compote.	
Chocolate Fondant	22.00
Served with chocolate shards and macadamia ice cream.	
Tiramisu Slice	22.00
Served with cream chantilly and berry compote.	
Trio Of Sorbet (GF,DF)	20.00
Mango, berry and lemon sorbet.	

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

<b>Red</b>	<b>150ml</b>	<b>Bottle</b>
Red Tatachilla Shiraz Cabernet, <b>SA</b>	12.00	50.00
Saltram1859 Shiraz, <b>SA</b>	14.00	58.00
Woodfired Heathcote Shiraz, <b>VIC</b>	16.00	62.00
Highgate Organic Shiraz, <b>NSW</b>	13.00	55.00
Grant Burge Benchmark Cabernet Sauvignon, <b>SA</b>	13.00	55.00
Re-Write Pinot Noir, <b>VIC</b>	14.00	56.00
DB Winemaker Merlot, <b>WA</b>	12.00	50.00
The Estate Vineyard Cabernet Sauvignon, <b>VIC</b>		75.00
Castello di Meleto Chianti Classico, <b>ITALY</b>		78.00
Reconquista Tempranillo, <b>SPAIN</b>		65.00
Anselmi Realda, <b>ITALY</b>		88.00
Eisenstone 'Koonunga' Shiraz, <b>SA</b>		95.00

<b>Sparkling</b>	<b>150ml</b>	<b>Bottle</b>
Tatachilla Sparkling, <b>SA</b>	11.00	50.00
De Bortoli Prosecco, <b>VIC</b>	12.00	55.00
Mezza Di Mezzacorona, <b>ITALY</b>	14.00	60.00
Moët & Chandon, <b>NSW</b>		115.00