

BEVERAGE

SPARKLING

	GLASS	BOTTLE
	150 ml	250 ml
Rothbury Est NV Cuvee, SE Aust	11	49
Seppelt Salinger NV Prem Cuvee, Heathcote VIC	-	70
G.H Mumm NV Brut French, Champagne France	-	155
T’Gallant Prosecco, Mornigton Penn. VIC	14	58
Innocent Bystander MoscatoYarra Valley VIC	16	68

WHITE WINE

Cape Schank Pinot Grigio, Mornington Penn. VIC	15	60
Rothbury Est Chardonnay, SE Aust	11	49
St Huberts Stag Chardonnay Yarra Valley VIC	15	65
Black Wallaby Chard Viognier, Bridgewater VIC	-	60
Turners Crossing Viognier, Bendigo VIC	14	55
Leo Buring Riesling, Eden Valley SA	15	60
Rothbury Est Sauvignon Blanc, SE Aust SA	11	49
Squealing Pig Sauvignon Blanc, Marlborough NZ	14	56

ROSE WINE

Turners Crossing Rose, Bendigo VIC	14	55
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RED WINE

Black Wallaby Sangiovese, Bridgewater VIC	17	70
Fickle Mistress Pinot Noir, Marlborough, NZ	-	65
Coldstream Hills Pinot Noir, Yarra Valley VIC	17	74
Turners Crossing Shiraz Viognier, Bendigo VIC	15	60
Pepperjack Cabernet Sauvignon, Barossa Valley, SA	17	70
The Frederick Shiraz Cabernet, Serpentine VIC	17	70
Rothbury Shiraz Cabernet, SE Aust	11	49
Seppelt The Drives Shiraz, Heathcote, VIC	15	65
Wolf Blass PL Shiraz, Barossa Valley SA	-	56
Gentlemans Collection Shiraz, Hunter Valley NSW	-	65
The Crossing Reserve Shiraz, Serpentine VIC	-	95

SPIRITS WHISKY SCOTCH

Johnnie Walker Red Label	10.5	Laphroaig 10 yo	16	Chivas Regal 18 yo	20
Canadian Club	11.5	Oban 14 yo	16.5	Glenlivet 18 yo	20
Jameson Whiskey	12	Talisker 10 yo	16.5	Lagavulin 16 yo	22
Glenmorangie	14	Dalwhinnie 15 yo	16.5	Chivas Regal	14
Johnnie Walker Black Label	14	Glenfiddich 15 yo	17		

BOTTLED BEER

Cascade Premium Light	9
Great Northern James Boag’s Premium Pure Blonde	10
Coopers Pale Fat Yak	11
Asahi Corona Peroni	11.5
Strongbow Apple Cider	9

COCKTAILS

Cosmopolitan Margarita Mojito Daiquiri Grasshopper Martini	23.5
Blue Lagoon Long Island Iced Tea Espresso Martini Toblerone	

NON-ALCOHOLIC

Juices Soft drinks	5.5
Barista Coffee Tea	6
Decaf Coffee with soy or almond milk	7
Sparkling Water or Still Mineral Water	8
Bundaberg Ginger Beer Heineken 0.0	8.5
Milkshake Iced coffee Iced chocolate	9.5

Mocktails are available at the bar.
Barista coffee is only available during restaurant hours.



SIMPLY
DELICIOUS



IN-ROOM
DINING

Please dial 4 to place your order.
A tray charge of \$5 applies to the first order of each service.

Get 10% OFF the minibar package or item when ordering with the In-Room Dining Menu.

(V) Vegetarian (GF) Gluten-Free (GFR) Gluten-Free on request 🍏 Healthy Option
(N) Contains Nuts (P) Peanuts (DF) Dairy Free (DFR) Dairy Free on Request
(LFR) Lactose-Free on request.

HQ’s at Radisson wishes to advise guests with food allergies and/or dietary restrictions for health and religious purposes to advise staff of their restrictions so we can best cater to your needs.

We aim to cater for all dietary requirements wherever possible; however, we cannot guarantee all our products are 100% allergen-free and cannot be held liable for any adverse reactions to the food.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat.

For in-room dining, a tray charge of \$5 applies to each order.

BREAKFAST 6:30 am - 10:30 am: Weekdays
7:00 am - 11:00 am: Weekends and Public Holidays

Selection of Tea and Coffee with Choice of Milk	R:6 L: 6.5
Full cream, low fat (Oat/ Almond/ Soy milk \$1 extra)	
Orange, Pineapple, Tomato, Apple Juice	6
COLD SELECTION	
Assorted Pastries (3 pc)	10
Seasonal Fresh Fruit Salad	14
House Made Granola (N) (DFO)(GFR)	16
Served with natural yogurt and spiced forest berry compote	
Cereal (GFR)(DFR)	8
Selection of cereal served with your choice of Full cream/ Skim	
Special K/ Corn flakes/ Nutri-grain/ Rice bubbles/ Granola (Oat/ Almond/ Soy milk \$1 extra)	
Mini Platter	22
Assorted sliced cheeses with cured leg ham, Hungarian salami and smoked salmon served with The Grain Emporium sourdough and accompaniments	
Toast (N)	8
Selection of The Grain Emporium sourdough breads served with your choice of spreads	
Select three: Vegemite, Peanut Butter, Marmalade, Raspberry Jam, Strawberry Jam, Honey	
HOT SELECTION	
Grilled Banana Bread (N)	16
Served with fresh banana cream, forest berry compote, toasted almond flakes, freeze dried berries	
Omelette* (GFR)	17
Choose from - mushroom/ onion/ tomato/ spinach/ bacon/ cheese/ chili, folded with soft free range eggs on sourdough toast, petite herbs	
Eggs Your Way (GFR)	14
Your selection of either fried/ poached/ scrambled eggs served on a slice of sourdough toast, sauteed spinach, petite herbs	
Sausage & Egg Muffin	18
English muffin with caramelised onion mayo, seasonal tomato relish, sausage patty, fried egg,cheese, and house-made pickle (Vegetarian option: swap sausage for hash brown)	
Aloo Paratha	12
Grilled aloo paratha served with sumac natural yogurt and Indian pickle	
Shakshuka (GFR)	15
Rich tomato sauce baked with a free-range egg, served with grilled sourdough	
Oatmeal porridge (DFR)	12
Served with your choice of full cream or skim milk , topped with house-made forest berry compote (Oat / Almond / Soy milk – extra \$1)	
DINNER	5:30 pm - 10:00 pm
SMALL/SHARING	
Curings with Accompaniments (DF)(GFR)	
Served with grilled stone baked bread and a choice of:	
Free-range Aurum Poultry chicken & duck and chive terrine	12/18
calvados jelly, mustard pickle	15
Double smoked ham and sweet mustard pickle	15
Hungarian salami and pickled cocktail onion	15
Prosciutto and guindilla peppers	17
Smoked Atlantic salmon and caper berries, lemon	17
Soup of the Day (V)(GFR)	13
Served with grilled stone baked sourdough bread	

Marinated Mt Zero Olives (Victoria) (V)(GFR)(DF)	13
Served with grilled stone-baked bread	
Today’s House Made Dip (V)(GFR)	13
Served with grilled stone baked za’atar bread, roasted cumin and extra virgin olive oil	
Charcuterie Board for Two (GFR)(N)	42
Selection of cured meats, Aurum Poultry chicken, duck and chive terrine, artisan cheese, preserves and accompaniments, grilled stone-baked breads, and crackers	
BBQ-Grilled Quail (GF)	19
Free-range Aurum Poultry butterflied quail, sweetcorn purée, crisp prosciutto disc	
spicy corn crunch, basil, vincotto	
Pork Belly Bites (GF)(N)(P)	17/32
Sous vide, golden crispy Victorian pork belly with lime herb salsa, coconut sauce, palm sugar peanut praline and crispy noodles	
Add Jasmine rice 6 Adobo rice 7 Roti 3.5	
Local Marinated Twice-Cooked Heirloom Beetroot and Local Apple Salad(GFR)	16/30
Autumn sous-vide beetroot, local roasted apples with calvados jelly, avocado crema	
puffed grains, vincotto, petite herbs Add Free-range Aurum chicken breast 8	
Lamb Cotoletta (Each) (DFR)	17/32
Millawarra free-range lamb cutlet coated in parmesan and herbed breadcrumbs, served with Napoli sauce, goat cheese, and crisp basil	
Moule Frites (GFR)	17/28
Fresh Victorian mussels, herbs, garlic, shallots, white wine crème sauce	
beer-battered chips, Dijon mayonnaise (GFR)	
Cozze al Pomodoro (GFR)	17/28
Fresh Victorian mussel pot, white wine, light tomato and chilli marinara sauce	
pine nut pangrattato, grilled focaccia (GFR)	
LARGER/FAVOURITES	
Caesar Salad 🍏 (V)(GFR)	21
Romaine lettuce, 65°C egg, Grana Padano, crisp prosciutto, sourdough croutons, and white anchovies	
Add free-range Aurum chicken breast 8 Smoked salmon 10 Prawns 12	
Chargrilled Marinated Mushroom Burger (GFR)(Vegan Option)(V)	30
Marinated winter mushroom patty, double brie, carrot pickle, beetroot relish	
avocado crema, lettuce, beer-battered chips, tomato sauce	
Wagyu Beef Burger (GFR)	31
Wagyu beef patty, smoked Victorian bacon, creamy blue cheese, carrot pickle	
ploughman’s chutney, milk bun, guindilla peppers, beer-battered chips, tomato sauce	
K-Pop Burger (GFR)	30
Chargrilled Gochujang-marinated free-range Aurum Poultry Victorian chicken breast	
aioli slaw, kimchi, gochujang mayo, milk bun, beer-battered chips	
Fish and Chips (GFR)(DF)	30
Beer and spiced battered fish (market catch of the day), grilled lemon tartare and beer battered chips	
Chicken, Leek & Mushroom Pot Pie	33
Porcini and roasted winter mushrooms, creamy leek and tarragon gravy, golden thyme, puff pastry, relish, and beer-battered chips	
Porcini Mushroom & Truffle Filled Mezzelune (V)	32
Victorian roasted winter mushrooms, simmered in a creamy white wine sauce	
Grana Padano, fresh herbs, truffle Add Free-range Aurum chicken breast 8 Chorizo 8	
Pappardelle Bolognese (LFR)	32
Rich red wine beef ragu, egg pappardelle, basil, and Grana Padano	
Spaghetti Marinara (DF)	33
Victorian mussels and prawns, simmered in light marinara sauce with saffron fish stock, fresh herbs, lemon	
Roast Butternut Pumpkin Risotto (V) (GF)	32
Italian Ferron Carnaroli rice, golden butternut pumpkin sauce, goat’s cheese	
crispy sage, pine nut pangrattato (GFO) Add Free-range Aurum chicken breast 8 Chorizo 8	

Southern Indian Curry (GFR)(V)	29		
Seasonal vegetables braised in fragrant southern gravy with coconut milk served with pickle, jasmine rice, papadum and roti			
Free-range Aurum chicken breast 8			
Alleppey Fish Curry (GFR)	34		
Market fresh fish poached in fragrant southern gravy with coconut milk, served with pickle, jasmine rice, papadum and roti			
Victorian Millawarra 300g Lamb Rump (GF)	37		
Smoky baba ghanoush, Jerusalem artichoke chips, spiced blood orange sauce, cumin, vincotto, petite herbs			
Thrice Cooked Tea-Smoked Duck Breast (GF)(DF)	35		
Aurum Poultry Moorabool corn-fed free-range duck, crispy skin, slow-cooked heirloom beetroot, blood orange sauce, kipfler potato, native plum			
FROM THE GRILL 5:30 pm - 9:30 pm			
All grill items are seasoned with smoked sea salt and served with individual Mac'n'Cheese (provolone, cheddar, Grana Padano), crispy prosciutto, basil, and your choice of sauce.*			
Market Fresh Catch of the Day	37		
Add beer-battered chips 7			
Aurum Poultry Free-Range Slow-Grown Chargrilled Chicken Breast	32		
Add beer-battered chips 7			
200g Grain Merchant Eyefillet	60		
Gippsland Vic Black Angus, Pasture fed and MBS 2+			
Add prawns 12	Add beer-battered chips 7		
Cut of the Day, Chefs' Choice	MP		
From Australia's leading producers and farmers			
Add beer-battered chips 7			
Victorian Millawarra 300g Lamb Rump (GF)	37		
Add beer-battered chips 7			
*CHOICE OF SAUCE			
Pink peppercorn, creamy mushroom, peri-peri, tartare, lemon herb butter			
Add mustard 2	(Choice of mustard: Dijon, whole grain, hot English)		
SIDES			
Garlic bread (GFR)	10	Wedges sour cream and sweet chilli	7/12
Season garden salad (V)	10	Beer battered chips and tomato sauce	7/12
Seasonal vegetables (V)	10	Side of jasmine rice furikake (V)	6
DESSERTS 5:30 pm - 10:00 pm			
Ice Cream and Sorbet	trio with	Anzac crumb (GFR)	15
Apple Crumble (GFR)(V)			16
Spiced Victorian apples, Anzac crumble topping, vanilla bean ice cream			
Chocoholic (N)			17
Dark chocolate sponge cake, Bailey's cocoa nib mousse, chocolate mirror glaze pistachio ice cream, freeze-dried raspberries, coulis, pistachio crumb			
Sticky Date (V)			16
Decadent butterscotch sauce, vanilla bean ice cream, and candied orange			
DAY & NIGHT			
Day: 11:00 am - 6:00 pm			
Night: 10:00 pm - 6:30 am (Weekdays)			
10:00 pm - 7:00 am (Weekends and Public			
Leg Ham Cheese and Tomato Sandwich on Focaccia			14
Grilled tomato, leg ham, mature tasty cheese on The Grain Emporium rosemary focaccia bread			
Caesar Salad (V)(GFR)			21
Romaine lettuce, white anchovies, 63c egg, Grana padano, prosciutto and baked croutons			
	Add chicken	8	
Southern Indian Curry (GFR)			29
Seasonal vegetables braised in fragrant southern gravy with coconut milk Served with pickle, jasmine rice, papadum and roti			
Chicken, Leek & Mushroom Pot Pie			33
Porcini and roasted winter mushrooms, creamy leek and tarragon gravy, golden thyme, puff pastry, relish, and beer-battered chips			