

Beverages

SOFT DRINK CAN	4.5
Coke Sprite Coke Zero Lift Diet Coke Fanta	
MILKSHAKES	6.5
Chocolate Strawberry Vanilla Caramel Banana Lime	
JUICES	4
Orange Apple Pineapple Tomato Grapefruit Guava	
COFFEE	Small 4 Large 4.5
Espresso Flat White Cappuccino Café Latte Macchiato Long Black	
MILK OPTIONS: Skim Full Cream Almond +.50 Soy +.50	
TEA	4.5
Earl Grey Camomile Peppermint English Breakfast Green	
HOT BEVERAGES	
Mocha	4.5
Hot Chocolate	4.5
Chai Latte	5
WATER	
Mount Franklin Still Spring Water [600ml]	4
Santa Vittoria Sparkling Water [500ml]	5
Santa Vittoria Sparkling Water [250ml]	4
Coconut Water	4.5

Sirocco Restaurant and Bar

At Sirocco Restaurant and Bar you can enjoy a wide selection of beers, wines and snacks or dine on delicious cuisine from the restaurant with its selection of char grilled steaks, curries and specially prepared seasonal dishes.

Located on the ground floor, Sirocco Restaurant is open seven days a week.

Buffet Breakfast	6:30am – 10:30am
Lunch	12:00pm – 3:00pm
Dinner	6:00pm – 10:00pm
	[Reservations recommended]

And don't forget at Holiday Inn aged 12 and under only eat for free when they choose meals from the Kids Eat Free menu.

Children must be accompanied by at least one adult, who is registered as a hotel guest and must order at least one main course from the full priced menu.



Holiday Inn
AN IHG® HOTEL
MELBOURNE
ON FLINDERS

Holiday Inn Melbourne on Flinders
IN ROOM dining menu



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Dining - Room Service

PLEASE CALL ROOM SERVICE FOR ORDERS.

A room service tray charge applies at \$4.50 per order.
All prices are inclusive of GST.

A La Carte Breakfast

SERVED 06:30 TO 11:00

SMASHED AVOCADO: Served on grilled sourdough with 2 free range poached eggs, crispy bacon, rocket, hollandaise sauce 18

POTATO ROSTI: House made and served with grilled vegetables, aged balsamic and fresh lettuce. Finished with oven roasted vine ripe tomatoes [v] 12

TOASTED FAJITA: Filled with bacon, chicken sausage, Spanish onion, bell peppers and melted cheese. Served with sour cream and house-made salsa 12

SMOOTHIE BOWL: Greek yoghurt, almond milk, banana and berries. Topped with chia seeds, cranberries, shredded coconut and toasted nuts [v] 12

A La Carte Breakfast Sides - 4.5

Crispy bacon | Hash browns | Sausages | Button mushrooms | Tomatoes

A La Carte

SERVED 10:30 TO 22:30

HOMESTYLE SOUP OF THE DAY: Serves with a crusty bread roll 12

CHICKEN CAESAR SALAD: Generously served with all your favourites 23

ASIAN SALAD: Bean shoots, tomatoes, mixed lettuce, cucumber, roasted peanuts, spanish onion, coriander, mint [GF, v] 18

CLASSIC CLUB SANDWICH: Chicken, avocado, tomato, bacon, fried egg and mayonnaise, served with crispy potato chips and garden salad 22

MIGHTY ANGUS BURGER: Angus beef pattie, fried egg, beetroot, cheese, lettuce, tomato, onion rings, bacon, chipotle sauce, tomato chutney and fries 24

BA-KIRK BURGER: Cajun spiced chicken breast, lettuce, tomato, cheese, spicy mayonnaise and tomato relish. Served with crunchy fries 23

MARGHERITA PIZZA: House made dough, napoli sauce, topped with mozzarella balls and fresh basil leaves [v] 24

CRISPY BEER BATTERED BARRAMUNDI: Served with crunchy chips, garden salad and tartare sauce 26

250 GRAM STRIPLOIN: 40 days dry aged from Western Victoria. Served with crunchy chips, garden salad and red wine jus 38

BUTTER CHICKEN: Roti bread, basmati rice, pappadum, mango chutney 28

NASI GORENG: Wok fried chicken, shrimps, onion, carrot, bean shoots, spring onion and rice mixed with house made sauce, fried egg 28

A La Carte Something Sweet

BANANA SPLIT: Strawberry and vanilla ice cream, roasted nuts, berry coulis and chocolate sauce 15

BAKED NEW YORK STYLE CHEESECAKE: Served with mango sorbet [v] 15

ICE CREAM OR SORBET: Served with fresh strawberries and berry compote
Chose from Vanilla | Chocolate | Strawberry | Mango sorbet [v] 14

A La Carte Dinner

SERVED 18:00 TO 22:30

Grill

ALL GRILL ITEMS INCLUDES YOUR SELECTION OF A SIDE AND A SAUCE

RIB EYE - Gippsland Victoria
350gram: Grass fed 5 weeks aged on the bone 38

TENDERLOIN - Victoria
180gram: Grass fed 45 days aged from Korrumburra 42

STRIPLOIN - Western Victoria
250gram: Pasture fed finished on the Grain, 40 days dry aged 38

LAMB BACK STRAP - Mt. Leura, Victoria
200 gram: Pasture fed 36

Sides

Steamed seasonal vegetables [GF] 7

Pommes puree [GF] 7

Roasted garlic and herb chat potatoes [GF] 8

Garden salad [GF] 5

Crunchy chips 7

Sauces

Mushroom sauce 5

Peppercorn sauce [GF] 5

Red wine Jus [GF] 5

Béarnaise sauce 5

Garlic parsley butter [GF] 4

A La Cart Overnight

SERVED 22:30 TO 06:00

AUSSIE ANGUS BURGER: Angus beef pattie, cheese, lettuce, tomato, chipotle sauce, tomato chutney and fries 25

CRISPY BEER BATTERED FISH: Served with crunchy chips, garden salad and tartare sauce 24

SPICY POTATO WEDGES: Served with sweet chilli sauce and sour cream 9

SUPER SUPREME PIZZA: House made dough, napoli sauce, salami, chorizo, bacon bits, mushrooms, capsicum, spanish onion and mozzarella cheese 25

TOASTED SANDWICH: Ham, cheese and tomato served with fries 18

FRESH FRUIT SALAD: Fresh seasonal fruit salad served with vanilla ice cream or yoghurt 12

INDIVIDUAL MOVENPICK ICE CREAM 170ML: Your choice of French vanilla, strawberry or maple and walnut 8

Kids Menu

10:30 TO 22:30

KIDS PASTA BOLOGNESE 12

CHICKEN NUGGETS: With fries and salad 12

HAM, CHEESE AND PINEAPPLE PIZZA: On a homemade dough 12

GRILLED CHICKEN TENDERLOIN: With fries and salad 12

FISH AND CHIPS 12

KIDS SUNDAE 12

Beverages

For a wider range of wines & full beverage list please call Room Service

BEER

Cascade Premium Light, Tasmania	6
Corona, Mexican	9
Peroni, Italian	9
Crown Lager, Australian	8.5
Victoria Bitter, Victorian	6.5
Pure Blonde, Australian	8

CRAFT BEER AND CIDER

Golden Ale, Coldstream	10.5
Apple Cider, Coldstream	9.5
Pear Cider, Coldstream	9.5
Czech Pilsner, Coldstream	10
Grand Porter, Coldstream	11

SPARKILING WINE

	GLASS	BOTTLE
Beaumont, Brut, Victoria	7.5	35
Charles Pelletier, Grande Reserve, Blanc De Blancs NV, France	10	47
Villa Jolanda, Prosecco, NV, Veneto, Italy	-	45
T'Gallant, Prosecco, NV, Mornington Peninsula, Victoria	-	42

WHITE WINE

	GLASS	BOTTLE
Beaumont, Semi Sauvignon Blanc, Victoria	7.5	35
821 South, Sauvignon Blanc, Marlborough, New Zealand	9.5	44
Luella, Chardonnay, Adelaide Hills, South Australia	9.5	42
David Hook, Pinot Grigio, Hunter Valley, New South Wales	11	49
Long Row, Riesling, Riverland, South Australia	8	37

RED WINE

	GLASS	BOTTLE
Beaumont, Cabernet Merlot, Victoria	7.5	35
Wynn's, 'The Gables', Cabernet Sauvignon, Coonawarra, SA	10.5	47
Schild Estate, Merlot, Barossa Valley, South Australia	11	52
St Hallet Black Clay, Shiraz, Barossa Valley, South Australia	9.5	45
Duck Shoot, Pinot Noir, Yarra Valley, Victoria	8.5	39

ROSÉ

	GLASS	BOTTLE
Angove, Nine Vines, Grenache Shiraz, Rosé, Adelaide Hills, SA	9	39

[V] = Vegetarian [GF] = Gluten Free

Please note that our products either contain or / are produced in kitchens which contain / use the allergens of peanuts, treenuts, seafood, soy, milk [and other dairy], egg, sesame, wheat [gluten] and sulphite preservatives. We cannot guarantee that any of our products are allergen free.