NOVOTEL

BREAKFAST: 6:30AM - 10:00AM
HOTEL CLASSICS, BAR SNACKS DRINKS AND PIZZA: 10:30AM - 9:30PM
OVERNIGHT MENU: 9:30PM - 6:30AM

BREAKFAST

NOVOTEL BIG BREAKFAST 34
Sourdough, your choice of eggs, bacon, sausages, hash brown, spinach, mushroom and grilled tomato
4.5 KgCO2e

EGGS ON TOAST 17
Your choice of two eggs (poached, scrambled, boiled and fried) on sourdough
1.0 KgCO2e

SMASHED AVOCADO 27
Citrus smashed avocado on grains sourdough, balsamic glaze, blistered tomato, feta, seeds and soft poached egg
1.8 KgCO2e

EGGS BENEDICT 24
Classic morning starter with English muffin, ham, spinach, and poached eggs topped with hollandaise
2.4 KgCO2e

BREAKFAST GRANOLA 20
House made goodness served with Greek yoghurt, fresh fruits and milk of your choice
1.2 KgCO2e

BUILD YOUR OWN OMELETTE 21
Choose from the following toppings: ham, salami, mozzarella cheese, mushroom, tomato, capsicum, spinach, onion, served with toasted sourdough
2.2 KgCO2e

BREAKFAST BURGER 25
Crispy bacon, fried egg, tomato relish and roquette on brioche
2.8 KgCO2e

ADD-ONS

BACON	7
EGG	5
SOURDOUGH	5
HOLLANDAISE	4
AVOCADO	6

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HOTEL CLASSICS

BEEF BURGER 32
Grilled Wagyu beef patty with cos lettuce, tomato, pickles, house made burger sauce topped with golden onion rings
7.5 KgCO2e

CHICKEN PARMA 31
Free range chicken fillet in panko-crumb, topped with Napoli, ham and served with fries
2.6 KgCO2e

CLUB SANDWICH 31
Double stacked sandwich with chicken, bacon, cos lettuce, tomato, gruyere egg and aioli, served with fries
2.1 KgCO2e

CAESAR SALAD 26
Crisp cos lettuce tossed in creamy house made Caesar dressing, white anchovies (I), crispy proscuitto, croutons, parmesan cheese and soft poached egg
Add prawns 9 | Add chicken 7
2.3 KgCO2e

FISH & CHIPS (A) 34
Delightful beer battered coated blue grenadier served with home made tartare sauce and a charred lemon
1.9 KgCO2e

STEAK & FRITTES 45
300g steak cooked to your liking with fries, rich jus and crunchy green peppercorn
6.8 KgCO2e

CHICKEN & CANNELLINI BEAN SALAD 24
Grilled chicken, cannellini beans, garden greens, and honey mustard dressing
1.39 KgCO2e

PROSCIUTTO AND PEAR FOCACCIA WITH BOCCONCINI 18
Prosciutto, nashi pear, buffalo mozzarella, arugula and honey
2.0 KgCO2e

SEAFOOD ORIGIN

A - Australian I - Imported M - Mixed

BAR MENU

CALAMARI FRITTI (I) 18
Salt & pepper flavoured calamari with aromatic confit garlic aioli on the side
1.8 KgCO2e

MARINATED OLIVES 13
Kalamata olives marinated in extra virgin olive oil with confit garlic and fresh herbs
04. KgCO2e

FRIES 10
Shoestring cut fries with side tomato sauce
0.5 KgCO2e

CHARCUTERIES 25
Salami, ham, Prosciutto, pickles and crackers
3.2 KgCO2e

CHEESEBURGER SPRING ROLL 19
Classic snacks with the infused flavour of a cheeseburger
2.5 KgCO2e

MAC & CHEESE CROQUETTES 18
Golden fried croquettes filled with creamy macaroni and rich cheeses
1.6 KgCO2e

HOUSEMADE BUFFALO CHICKEN DRUMETTES AND WINGLETS 19
Crispy and tender chicken bites tossed in a fiery buffalo sauce delivery a perfect balance of heat and flavour
2.1 KgCO2e

PIZZA

PROSCUITO & ARUGULA 30
Sundried tomato, buffalo mozzarella, honey
1.69 KgCO2e

MARGHERITA 28
Tomato sugo, mozzarella, basil
1.39 KgCO2e

SALSICCIA 29
Hot pepperoni, fennel, bocconcini
1.98 KgCO2e

CHICKEN CAPRICCIOSO 29
Cold smoked chicken, artichokes and olives
1.79 KgCO2e

Our menu and kitchen contains multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However due to shared production and serving environment, we cannot guarantee the complete omission of such allergens or feeds which may cause intolerance. Please inform our team if you have a food allergy or intolerance.

NOVOTEL

NON-ALCOHOLIC

Purezza Sparkling/ Still Water 750ml	7.50
Bundaberg Passionfruit/ Ginger Beer	6
Mocktail Strawberry, Lychee Mule	10
Juice Orange, Pineapple & Apple	5
Soft Drinks Coke, Coke No Sugar, Sprite & Lemon Squash	5

COFFEE

Espresso	4

Long Black, Latte, Flat White, Cappuccino, Chai Latte, Mocha, Hot Chocolate

Small Coffee	5
Large Coffee	6
Iced	6
Extras Soy, Almond, Oat, Lactose Free	0.70

WINE

SPARKLING	G	B
Bancroft Sparkling Brut	10	45
Bandini DOC Prosecco NV	14	65

WHITE	G	B
3 Tales Sauvignon Blanc	12	56
Lightfoot Pinot Grigio	15	65
Vivo Moscato	11	53
Estate Vineyard Chardonnay	13	62

RED	G	B
Bancroft Cabernet Shiraz	10	45
Lake Breeze Bullant Shiraz	13	63
Eden Hall Cabernet Sauvignon	13	65
Lightfoot & Sons Pinot Noir	14	66
Poggiotondo Chianti Sangiovese Organic	15	72

SPIRITS

VODKA

Smirnoff	11
Grey Goose	16
Belvedere	16

GIN

Gordon's London Dry	11
Bombay Sapphire London	14
Four Pillars Dry Gin	16
Tanqueray 10 London	18

RUM

Bundaberg	11
Bacardi White Rum	12
Kraken Caribbean Black Spiced	14
Sailor Jerry Spiced Rum	13

WHISKY

Chivas Regal 12YO	15
Johnnie Walker Black	14
Jameson Irish	13
Canadian Club	13
Makers Mark	14

BEER & CIDER

Kirin Ichiban	14
Furphy Ale	10
James Boags Premium Light	11
James Boags Premium Lager	12
Pipsqueak Cider Yarra Valley	12
James Squire One Fifty Lashes	13
Heineken 0.0	8

Please speak with the team for further drink options

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