

LATE NIGHT DINING

Daily 10:00pm - 6:30am

TOASTED SANDWICHES

Ham & Cheese <i>shaved ham, tasty cheese, tomato relish</i>	16
Caprese Sandwich (V, GF) <i>beef heart tomato, basil & rocket pesto, buffalo mozzarella</i>	14
Chicken Schnitz <i>chicken schnitzel, rocket, aioli</i>	16

PIZZAS (9 INCH)

Margherita Pizza (V) <i>sugo, mozzarella cheese blend, roma tomato</i>	18
Hawaiian Pizza <i>sugo, mozzarella cheese blend, shaved ham, pineapple</i>	22

DESSERTS

Chocolate Brownie (2pcs, GF) <i>vanilla ice cream</i>	14
Cheese Platter (GF) <i>daily selection of three cheeses (brie, blue and cheddar) and accompaniments</i>	20

Ottie's



AN EVERY-OCCASION BISTRO
RECEPTION LEVEL, CROWNE PLAZA MELBOURNE

MINI BAR

Available All Day

SNACKS

Kettle Chips <i>natural sea salt, honey soy chicken or chilli & sour cream</i>	4.5
Cadbury Dairy Milk / Kit Kat Chocolate Bar	6
Instant Cup Noodles <i>chicken, beef or oriental flavour</i>	6

NON ALCOHOLIC BEVERAGES

Coke / Coke Zero Sugar / Sprite, 375ml	6
Apple / Orange Juice, 250ml	6
Wallaby Still Spring Water, 400ml	6
Wallaby Sparkling Water, 400ml	6
Ginger Beer, 375ml	6
Lemon Lime Bitters, 375ml	6
Antipodes Still Water, 500ml	8
Antipodes Sparkling Water, 500ml	8

BEER & CIDER

Heineken 0.0 Zero Alcohol, 375ml	8
Better Beer Zero Alcohol, 375ml	8
James Boag's Draught Light, 330ml	9
5 Seeds Cloudy Apple Cider 345ml	10
Mountain Goat 'Very Enjoyable Beer', 375ml	10
Better Beer Zero Carb, 375ml	10
Heineken, 330ml	11
James Boag's Premium Lager, 330ml	11

SPARKLING / CHAMPAGNE

Palmetto Blanc de Blanc NV <i>Adelaide Hills, SA</i>	Glass Bottle 15 70
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WHITE

Palmetto Sauvignon Blanc 2023 <i>Adelaide Hills, Australia</i>	15 70
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RED

Palmetto Pinot Noir 2023 <i>Adelaide Hills, Australia</i>	15 70
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RED

Palmetto Pinot Noir 2023 <i>Adelaide Hills, Australia</i>	15 70
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For our full beverage list, please refer to the QR Code by your bedside or contact room service using your guestroom phone.



CROWNE PLAZA

AN IHG® HOTEL
MELBOURNE

ALL DAY IN-ROOM DINING

BREAKFAST

6:30am - 11:30am

LUNCH

11:30am - 5:00pm

DINNER

5:00pm - 10:00pm

LATE NIGHT DINING

10:00pm - 6:30am

MINI BAR

24 hours

To order, please scan the QR code by your bedside or contact Room Service using your guestroom phone.

IMPORTANT NOTICE

Please let us know if you have any allergies or dietary requirements. Due to the potential of traces of allergens in the working environment and supplied ingredients, we cannot guarantee completely allergen-free meals. Some menu items may be unavailable without notice.

Please note that there is a \$5 tray charge. All prices are in AUD and inclusive of GST.

BREAKFAST

Daily 6:30am - 11:30am

A LA CARTE BREAKFAST

Toast with Your Condiment of Choice <i>toast options (2 slices): white, multigrain, sourdough or rye</i> <i>condiment options (1): Vegemite, raspberry jam, marmalade, butter or peanut butter</i>	8
Eggs Your Way <i>scrambled, fried or poached</i> <i>toast options: white, multigrain, sourdough or rye</i>	16
Avocado on Toast (V) <i>Persian feta, cherry tomatoes</i> <i>toast options: white, multigrain, sourdough or rye</i> +add poached egg	16 +5
Omelette Your Way <i>ingredients (select 3): tomato, onion, cheese, bacon, capsicum, mushroom</i>	18
Breakfast Burger <i>fried egg, bacon, hashbrown, tomato relish, buttermilk bun</i>	21
French Toast (V) <i>grilled banana, cinnamon sugar, maple syrup, brioche</i>	18
Croissant <i>toasted, ham, Swiss cheese, seeded mustard mayonnaise</i>	12
Yoghurt and Fruit Bowl (V, GF) <i>natural yoghurt, seasonal fruit</i>	12

ADDITIONAL SIDES

Bacon	6
Hashbrown	6
House-Baked Beans (GF)	4
Roasted Mushrooms	4
Half Tomato (grilled)	4
Half Avocado (GF, DF)	5
One Egg (scrambled, fried or poached)	5
Smoked Salmon (50g)	8

BEVERAGES

Barista Coffee	5 6
Hot Chocolate	5 6
Iced Coffee	7
Tea - English breakfast, early grey, chamomile, peppermint	5
Soy/almond/oat/lactose-free milk	+0.5
caramel/vanilla/hazlenut syrup	+0.5
Juice - apple, orange	5

LUNCH & DINNER

Daily 11:30am - 10:00pm

ENTREES

Prawn Cocktail (DF, GF) <i>iceberg, avocado, pickled cucumber, Marie-Rose</i>	26
Mushroom Pâté (V) <i>pickled enoki, grilled focaccia</i>	16
Heirloom Tomatoes & Stracciatella (V) <i>hot honey, basil</i>	22
Gin Cured Salmon <i>dark rye cracker, cucumber ribbons, crème fraîche</i>	24
Oysters - Half Dozen <i>natural, mignonette</i>	38
Roasted Beetroot (V, GF) <i>Persian feta, pine nuts, balsamic dressing</i>	16
Charcuterie (DF) <i>La Villani Culatta Prosciutto</i> <i>Adelaide Hills Pork and Fennel Salami</i> <i>Mister Canubi Mortadella</i>	22

SALADS

Caesar Salad <i>Black Forest Smokehouse Bacon, egg, Parmesan, focaccia croutons, white anchovy</i> add chicken add prawns	20 +6 +8
Cos Heart Salad (V, GF) <i>confit cherry tomatoes, avocado, pickled shallots, buttermilk dressing</i> add chicken add prawns	18 +6 +8

CHILDREN'S MEALS

Chicken Nuggets & Chips <i>tomato sauce</i>	15
Penne Napoli <i>Napoli sauce, parmesan</i>	15
Beer-Battered Fish & Chips <i>tartare, lemon</i>	15
Cheese Burger <i>beef patty, tomato, cheese, frites</i>	18

LUNCH & DINNER

Daily 11:30am - 10:00pm

MAINS

Hazeldene Roast Chicken (GF) <i>half free-range chicken, herb jus, frites</i>	38
Southern Rangers Porterhouse (GF) <i>250g, peppercorn sauce, frites</i>	42
Southern Rangers T-Bone (GF) <i>450g, peppercorn sauce, frites</i>	68
Roasted Red Pepper Tagliatelle (V) <i>roasted red pepper sugo, feta</i>	26
Humpty Doo Barramundi (GF) <i>beurre blanc, petits pois à la Française: peas, iceberg, pancetta</i>	42
Otway Pork Loin (GF) <i>celeriac and green apple remoulade</i>	38
Sweet Corn Risotto (GF, V) <i>charred corn, corn puree, aged parmesan, chives</i>	28

CLASSICS

Ottie's Bistro Burger <i>200g dry-aged Angus beef patty, Gruyère, peppercorn sauce, onion rings, frites</i>	32
Ottie's Chicken Club Sandwich <i>fried chicken, lettuce, tomato, Black Forest Smokehouse bacon, fried egg, seeded mustard mayonnaise, frites</i>	32
Chicken Parma <i>tomato sugo, shaved ham, shredded mozzarella salad, frites</i>	26
Beer-Battered Fish & Chips <i>tartare, lemon</i>	26

SIDES

Frites (DF, GF) <i>garlic aioli</i>	10
Duck Fat Roasted Chat Potatoes <i>rosemary salt</i>	12
Garden Leaves (GF, DF) <i>mixed leaves, radicchio, cherry tomato, radish</i>	12
Seasonal Vegetables (V)	12

DESSERTS

Chocolate Fondant <i>salted caramel, vanilla ice cream</i>	14
White Chocolate Brûlée <i>ginger brandy snap</i>	18
Cheese Platter (GF) <i>daily selection of three cheeses (brie, blue and cheddar) and accompaniments</i>	20

V | Vegetarian GF | Gluten Free DF | Dairy Free CN | Contains Nuts
Please notify us of any dietary requirements at the time of order.
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