

BREAKFAST

IN ROOM DINING

6:00am to 11:00am

Breakfast Brioche \$26

egg over easy, bacon, sausage, roasted red pepper
and feta cheese

Spinach & Egg Burrito (V) \$26

caramelised onion, rocket, Roma tomato, cheddar,
wrapped in a tortilla

Salmon & Avocado Tartine \$26

Persian feta, poached eggs and a side of hollandaise,
served on sourdough

Buttermilk Pancake Stack (V) \$18

berry compote, maple syrup, whipped cream
and toasted almond flakes

Banana & Berry Oatmeal (VG) \$18

honey, crushed hazelnuts
and almond milk

3 Egg Omelette (V) \$18

Roma tomato, red pepper, Spanish onion
and cheddar

The Rialto Big Breakfast \$30

½ inch thick cut bacon, scrambled eggs, bean puree, avocado,
cherry tomato, herb salad and hollandaise

IN ROOM DINING

LUNCH AND DINNER MENU

To order please dial (9)

All-day dining available from (11am – 11pm)

“Service charge of \$8 applies to any in-room dining order or cutlery request”

SOUPS

Mushroom Soup \$22

Herb Crouton and white truffle oil

Kimchi Consommé \$21

Umami and spicy broth with Siu Mai

SALADS

Organic Quinoa \$24

Black rice, farro, kale, edamame, tomatoes medley, baby carrots, pepita seed, ricotta, snow pea, tendrils, olive oil, beetroot and edible flower

Caprese \$25

Rocket tomato, buffalo cheese, basil oil, tendrils and balsamic glaze

Caesar Salad \$24

Cos lettuce, egg sous vide, rocket, prosciutto and crouton.

Add:

Tofu +\$4

Free Range chicken +\$4

Smoked Salmon +\$4

Mediterranean Grilled \$28

Squid, warm zucchini, red capsicum, onion, olive, chilli, lemon cheek and green leaves

MAIN

Indian Butter Chicken \$32

Pappadum, yoghurt, coriander and rosewater berry

Chicken Parmigiana \$34

Crumbed chicken, prosciutto, Napoli sauce, mozzarella and smoky paprika fries

Fish & Chips \$26

Beer battered market fish, crushed green pea, creamy tartare with crispy chips

Sirloin Steak \$48

200gm striploin, celeriac remoulade, roasted vegetable and red wine jus

46°C Sous Vide Salmon \$42

Salmon, potato and pumpkin gratin, stir-fry vegetables with saffron vin Blanc

SIDE FOR MAIN

Sautéed zucchini \$10

Grilled asparagus \$13

Truffled mash potato \$10

Steamed rice \$10

Roasted Barton carrots \$10

Pumpkin & potato gratin \$10

Garden salad \$10

SNACKS

Paprika Fries (V) \$12

Serve with tomato sauce

KFC \$25

Korean style fried chicken, sweet & spicy sauce and pickled radish

Vegan KFC \$26

Korean fried cauliflower, Sweet and Spicy sauce

SANDWICHES AND BURGERS

Ham & Cheese Toastie \$18

Thin sliced Virginia ham, mozzarella and cheddar cheese on sourdough bread

The Rialto Club \$28

Grilled chicken, bacon, egg, tomato, lettuce, cheese and mayonnaise

Bluestone Beef Burger \$28

Bacon, tomato, relish, caramelized onion, hybrid greens and liquid cheddar

Korean Chicken Burger \$29

Crispy chicken, celeriac slaw, pickled vegetable, coriander, American cheddar and Garlic Aioli

ALL DAY BREAKFAST

Salmon & Avocado Tartine \$28

Persian feta, poached eggs and a side of hollandaise, served on sourdough

PASTAS & PIZZAS

Mushroom Ravioli \$32

Filled mushroom ravioli with truffle fungi spinach and cauliflower sauce

Kimchi and Bacon Pilaf \$28

Sautéed kimchi, bacon, mung bean, spring onion and cream sauce

Peri – Peri Chicken Pizza \$30

Roasted red peppers, spring onion, confit garlic and mozzarella

Traditional Margherita Pizza \$28

Bocconcini, mozzarella, tomato and basil

DESSERT

Chocolate Coconut Pebble \$24

Raspberry gel centre, strawberry sorbet, mango coulis and wicked chocolate fudge

Zesty Lemon Meringue \$22

Biscotti and pistachio crumble with raspberry coulis

Boutique Mini Dessert \$26

Chef's selection of trio petit four with a choice of ice cream

The Frozen Trio \$20

Strawberry sorbet, Boysenberry dream, French Vanilla

Fresh Seasonal Fruit Platter \$18

Watermelon, rockmelon, honeydew, grape, pineapple

VICTORIAN CHEESE PLATE (50g)

1 Cheese \$16

2 Cheeses \$24

3 Cheeses \$36

Brie, blue and cheddar

All cheese is with quince paste, lavosh dried fruits and grissini sticks



DRINK MENU

CHAMPAGNE & SPARKLING WINE

	GLS / BTL
Ate Brut NV Venoto, IT	\$15.00 / \$60.00
Chandon Brut NV Yarra Valley, VIC	\$20.00 / \$95.00
G.H Mumm Cordon Rouge Brut NV Reims, France(100ml)	\$28.00 / \$135.00
Perrier-Jouët Grand Brut NV Epernay, France(100ml)	\$190.00

WHITE

Squealing Pig Sauvignon Blanc 2018 Marlborough, NZ	\$15.00 / \$70.00
Oakridge 'LVS' Chardonnay 2018 Yarra Valley, VIC	\$18.00 / \$80.00
Giant Steps Chardonnay 2020 Yarra Valley, VIC	\$22.00/ \$115.00

RED

Stonier Pinot Noir 2018 Mornington Peninsula, VIC	\$22.00 / \$90.00
Seppelt Chalambar Shiraz 2017 Grampians Heathcote, VIC	\$18.00 / \$85.00
Katnook 'Founders Block' Merlot 2019 Coonawarra, SA	\$17.00 / \$80.00

ROSE

Save Our Souls Rosé 2018 Yarra Valley, VIC	\$16.00 / \$75.00
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An extensive wine list from Bluestone Bar is available upon request

MINIATURE SPIRITS (50ml bottles)

Gordon's Gin	\$15.00
Smirnoff Vodka	\$15.00
Bundaberg Rum	\$15.00
Johnnie Walker Red Label Scotch	\$15.00
St Agnes VS	\$16.00
MIXERS (served along with your spirit order)	\$4.50

Pepsi, Pepsi Max, soda water, lemonade, ginger ale, coastal tonic water or a chilled juice of your choice

BEERS

ON TAP

Balter Larger 300ml Currumbin, QLD	\$12.00
Balter Larger 500ml Currumbin, QLD	\$14.00

LOCAL BEERS

Furphy Ale Geelong, VIC	\$11.00
James Squire 150 lashes Pale Ale Sydney, NSW	\$11.00
White Rabbit Dark Ale Geelong, VIC	\$12.00
Hatlifter Stout Gippsland, VIC	\$12.00
Little Creatures Rogers Amber Geelong, VIC	\$12.00

LIGHT/NON ALCOHOLIC BEER

Heineken 3 Netherlands	\$10.00
Heineken Zero Netherlands	\$10.00

IMPORTED BEER

Corona Mexico	\$12.00
Birra Moretti Italy	\$12.00
Kirin Megumi Japan	\$12.00
Heineken Netherlands	\$12.00

CIDER/SELTZER

Little Creatures Pipsqueak Cider Geelong, VIC	\$11.50
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MINERALS WATER

Apani Sparkling 750ml	\$13.00
Apani Still 750ml	\$13.00

SOFT DRINKS

Pepsi	\$7.50
Pepsi Max	\$7.50
Lemonade	\$7.50
Strangelove Soda	\$6.00
Strangelove Hot Ginger Beer	\$6.00
Strangelove Coastal Tonic	\$6.00
Strangelove Salted Grapefruit	\$6.00
Strangelove Bitter Lemon	\$6.00

NOAH'S CHILLED JUICE

Carrot, Apple, Ginger	\$10.00
Valencia Orange	\$10.00
Crushed Apple	\$10.00
Apple, Nectarine, Coconut, Pineapple	\$10.00
Apple, Beetroot, Orange, Carrot, Ginger	\$10.00

TEA SELECTION

English Breakfast	\$6.50
Green Tea	\$6.50
Chamomile	\$6.50
Earl Grey	\$6.50
Lemon and Ginger	\$6.50
Peppermint	\$6.50
Darjeeling	\$6.50

COFFEE SELECTION

Long Black	\$5.50
Short Black	\$5.50
Long Macchiato	\$5.50
Café Latte	\$6.80
Flat White	\$6.80
Chai Late	\$6.80
Hot Chocolate	\$6.80
Mocha	\$6.80

Served with full cream, skim, soy, almond, lactose-free or oat milk.



LATE NIGHT MENU – IN ROOM DINING

11:00pm – 6:00am

Buttermilk Pancake Stack (V) \$18

berry compote, maple syrup, whipped cream
and toasted almond flakes

Ham and Cheese Toastie \$18

smoked ham and cheddar

Toast with spreads (V) \$18

vegemite, strawberry jam and peanut butter

Peri Peri Chicken Pizza \$26

roasted red peppers, spring onion, garlic paste
and mozzarella

Oriental BBQ Beef Pizza \$26

fried kimchi, garlic, kecap manis, onion, spinach
and mozzarella

Margherita Pizza \$22

tomato, basil and mozzarella

Dip Board (V) \$18

smoked eggplant, tzatziki, hummus
and warm pitta bread

Chef's Selection of cheese \$26

quince paste, lavosh, dried fruits
and grissini sticks

Fruit Platter \$16

seasonal Fresh Fruit