

IN-ROOM DINING MENU

AVAILABLE FROM 12:00PM DAILY

APPETISERS

Soup of the day (NGI) Served with grilled ciabatta bread	15
Buttermilk marinated Crisp fried baby cauliflower Spiced onion, date and chilli relish	28
Cosberg salad	27
Back bacon, croutons, parmesan, white anchovies, With grilled free-range chicken	30
With Tasmanian smoked salmon	32
Local Victorian burrata (V) (CN) Heirloom tomatoes, broad beans and greens, olive, macadamia Geraldton wax oil	28

SANDWICHES, BURGERS

served with side of chunky fries and garden salad

Club wrap Chicken breast, crispy apple smoked back bacon, tomatoes, free-range egg, lettuce and avocado	30
Gippsland Angus Rib eye steak sandwich 150gm Rib eye steak on ciabatta bread, cheese, pickles, aioli, tomatoes, bacon, cos and onion marmalade	32
Victorian Black Angus beef & Foie Gras burger Bacon, dill pickle, truffle aioli, Roma tomatoes, iceberg, onion marmalade, cheese, brioche bun	30
Free-range Milawa chicken burger Crumbed chicken, bacon, avocado, dill pickle, cos, cheese, Aioli	30
Beyond Meat burger (Vegan) Vegan patty, beetroot, tomato, vegan cheese, lettuce, pickle, Vegan mayo	30

DIAL IN-ROOM DINING TO PLACE YOUR ORDER

*(v) Vegetarian (ngi) No gluten ingredients (cn) Nuts contained throughout this dish.
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish
Please advise of any dietary requirements*

Available from 12:00pm to 9:00PM Sunday to Thursday
Available from 12:00 pm to 10:30PM Friday to Saturday

MAINS

Fish and chips	37
Today's catch of beer battered reef fish, fries, tartare, lemon, house salad	
Crispy-skin Humpty doo baby barramundi	40
Micro vegetables, artichoke cream, fennel and orange salad, salsa Verde	
Traditional Butter Chicken can be (NGI)	29
Chicken in creamy tomato sauce served with basmati rice, Indian bread and sweet pickles	
Paneer butter masala V can be NGI	29
Indian cottage cheese curry in a mild, creamy tomato gravy served with basmati rice, bread, mango pickles and pappadum	
Sage Beurre Noisette Pasta	29
Grilled courgette, confit tomatoes, mix greens, parmesan snow	

SIDES

Chunky fries	9
With rosemary salt, crumbled feta and aioli	
Glazed baby vegetables (NGI)	10
Garden salad (NGI)	9

DESSERTS

Chocolate truffle torte (CN)	24
Mandarin crème, raspberry crisp, macadamia ice cream	
Passion fruit Brule tart	24
Clotted cream, meringue, lemongrass sorbet	
Seasonal fruit platter (ngi)	20
Served with sorbet	
Artisan Victorian cheese selection (can be NGI)	27
Served with muscatel grapes, quince paste, bread and crackers	

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KIDS MENU

MAINS

Pasta 18
Served with a choice of sauce

Traditional Tomato sauce
Bolognaise sauce

Fish & Chips 22

Chipolata chicken sausages
Served with mash and glazed baby vegetables 22

DESSERT

Fruit salad with Vanilla ice cream 14

Berry Sunday 14

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IN-ROOM DINING OVERNIGHT MENU

Available until 1:00am daily

APPETISER

Soup of the day (NGI) Served with grilled ciabatta bread	15
Local Victorian burrata (V) (CN) Heirloom tomatoes, greens, olive, macadamia Geraldton wax oil	28

MAINS

Margherita pizza (V) Mozzarella Cheese, tomato sauce, basil	22
Traditional Butter Chicken (NGI) Chicken in creamy tomato sauce served with basmati rice, papadum and sweet pickles	29
Braised Lamb shank in red wine sauce Pomme pure, Shiraz jus.	29

DESSERTS

Chocolate truffle torte (CN) Mandarin crème, raspberry crisp, macadamia ice cream	24
Seasonal fruit platter NGI Served with sorbet	20
Artisan Victorian cheese selection (can be NGI) Served with muscatel grapes, quince paste and crackers	27

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MINIBAR

Tempt yourself to our gourmet minibar featuring local producers, tempting treats and tipples.
To place your order dial in-room dining.

SIP

Capi Water 500 ml	6
Capi Water 250 ml	4
Juice	4
Soft Drink	4
Wine 375 ml	35
Moët & Chandon Champagne 375 ml	65
Everleigh Bottling Co Cocktail	18
Mornington Brewery Lager	8
Spirits 50 ml	16
Spirits 200 ml	45

SNACK

Salted Cashews	13
Pringles - Sour Cream or Original Salted (53g)	4
Kit Kat	3.5

TAKE HOME

Hotel Chadstone Tote Bag	40
Mecca Cosmetics x Hotel Chadstone Beauty Edit	50
Hotel Chadstone Robe	80
Umbrella	30

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