

FAST AND FRESH

Our in-room dining menu makes staying in as good as going out. Bringing restaurant quality meals to your room, our menu is inspired by global cuisine and caters for a range of dietary requirements.

Whether you feel like a gourmet dish, a classic favourite or a healthy option, you are sure to find something on the menu to suit.

We hope you enjoy it and would love your feedback.

The breakfast menu is available from 6am - 11am. The overnight menu is available from 11pm - 6am. All other menu items are available from 11am - 11pm.

Please advise us of any allergies or dietary requirements.

A \$5 tray charge applies to all orders excluding individually ordered beverages. All prices are inclusive of GST. Please note credit card payments incur a merchant service fee of 3% for American Express, Diners Club & JCB and 1.5% for other cards. You are welcome to change your preferred method of payment upon checkout to cash or EFTPOS, if you wish to avoid the credit card surcharge.

ROOM SERVICE BREAKFAST PRE-ORDERS

To pre-order room service breakfast, please make your selections the night before using the breakfast menu in your room, and hang the menu on the outside door handle before 2am. Breakfast orders can also be made at any time during the morning, until 11am, and will be delivered as soon as possible.



SET MENU BREAKFAST

CONTINENTAL BREAKFAST	\$27	AMERICAN BREAKFAST	\$35
Chilled juice (choose one) Orange, pineapple, grapefruit, apple or tomato		Chilled juice (choose one) Orange, pineapple, grapefruit, apple or tomato	
Fresh cut fruit platter Selection of fresh seasonal fruit		Fresh cut fruit platter Selection of fresh seasonal fruit	
Cereal (choose one) Toasted muesli cn, Corn Flakes, Coco Pops, Nutri-Grai or Weet-Bix with full cream milk, skim milk, soy milk clactose free milk Natural or low fat fruit yoghurt (choose one)		Cereal (choose one) Toasted muesli cn, Corn Flakes, Coco Pops, Nutri-Grain or Weet-Bix with full cream milk, skim milk, soy milk or lactose free milk	
Basket of oven fresh bakery items Choice of croissant, muffin, Danish pastry or doughnut OR Toast Choice of white, wholemeal or raisin with strawberry honey, orange marmalade, vegemite, butter		Basket of oven fresh bakery items Choice of croissant, muffin, Danish pastry or doughnut OR Toast Choice of white, wholemeal or raisin with strawberry ja honey, orange marmalade, vegemite, butter	
Hot beverages (choose one) Freshly brewed coffee, decaffeinated coffee, hot chocolate or selection of tea		Waffle with maple butter OR Blueberry hot cakes with maple butter	
VEGETARIAN BREAKFAST	\$30	Two free range eggs	
Includes your Continental Breakfast choices plus: Two free range poached eggs Two fresh eggs served with sautéed mushroom,		Two fresh eggs cooked to your liking served with honey ham, sausage, tomato, mushrooms, hash brown	
goat's feta, avocado, spinach, grill tomato and toasted sourdough		Hot beverages (choose one) Freshly brewed coffee, decaffeinated coffee, hot chocolate or selection of tea	
AUSTRALIAN BREAKFAST	\$32	GENERAL AND OUR COURTS	
Includes your Continental Breakfast choices plus:		GF BREAD AVAILABLE ON REQUEST	

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Two fresh eggs cooked to your liking served with bacon,

sausage, tomato, mushrooms, hash brown

COLD CUTS JUICES, FRUIT AND CHEESE Poached fruit compote \$8 Ham, turkey or Hungarian salami (choose one) \$10 Choice of pear, peach, pineapple or apricot Arugula, lemon dressing \$9 Smoked salmon \$15 Chilled juices (choose one) Orange, pineapple, grapefruit, apple or tomato Arugula, lemon dressing Fruit salad v/GF \$16 **HOT DISHES** Served with honey lime yoghurt, toasted coconut, \$15 Blueberry hotcakes v passion fruit and mint Berry compote, maple syrup and crème Chantilly Cheese plate \$26 Vanilla French toast v \$15 Aged cheddar, double cream brie cheese, Anglaise, berry compote, maple syrup, heritage blue, South Cape quince paste, dried and crème Chantilly and mint fresh fruits and crackers GF CRACKERS AVAILABLE ON REQUEST Waffles v \$15 **CEREALS AND YOGHURT** Berry compote, maple syrup and crème Chantilly Natural or low fat seasonal fruit yoghurt \$10 \$15 Eggs your way \$10 Scrambled, poached, sunny-side up, over-easy or Cereal (choose one) Toasted muesli **cN**, Corn Flakes, Coco Pops, boiled served with toast, hash brown and grilled tomato Nutri-Grain or Weet-Bix with full cream milk. Free range egg omelette \$20 skim milk, soy milk or lactose free milk Made with three fresh eggs or egg whites only. Filled with any of the following: ham, mushroom, Bircher muesli \$12 tomato, aged cheddar cheese, Spanish onions, chillies, \$15 Banana porridge capsicum, spinach. Served with hash brown, bacon, Coconut and maple, pistachio and cranberry crumble, sausage, grilled tomato and toast double thick yoghurt and fresh berries \$22 **Eggs benedict BREAD AND BAKERY** Two poached eggs, hollandaise sauce on English Toast \$10 muffin with your selection of shaved ham. English Choice of white, wholemeal or raisin with strawberry spinach or smoked salmon. Served with hash brown jam, honey, orange marmalade, vegemite, butter and grilled tomato \$10 Fresh loaf bread (four slices) Smoked salmon and scrambled eggs \$24 Choice of sourdough baguette, rye bread or seed loaf Dark rye toast, avocado, grilled tomato, with strawberry jam, honey, orange marmalade, wild rocket and honey-balsamic dressing vegemite, butter SIDE DISHES \$4 EACH Basket of oven fresh sweet bakery items \$14 Available as an addition to any main breakfast item. Maple pecan plait, muffin, apple or raspberry Baked beans, hash brown, sausages, bacon, grilled crown, doughnut tomato, sautéed mushroom \$14 Four croissants

Condiments available on request: HP Sauce, Tomato Sauce,

Mustard, Mayonnaise, Tabasco and Maple Syrup

A LA CARTE BREAKFAST

V = Vegetarian

Two free range eggs

GF = Gluten Free

DF = Dairy Free

HP = High Protein

O3 = Omega 3

CN = Contains Nuts

CC = Contains Chilli

With condiments

STARTERS

Caramelised confit garlic sourdough Spanish paprika, parsley	\$10	Chicke Egg no
Baby leaf salad v/GF Tomato, red onion, capsicum, cucumber,	\$12	Wont o
honey-mustard dressing Butternut pumpkin and coconut bisque v/gF Pumpkin seeds, parmesan, warm artisan bread GF BREAD AVAILABLE ON REQUEST	\$14	Sharin Crispy belly, f
Porcini and wild mushroom risotto v Asparagus, tarragon, parmesan shards	Starter \$19 Main \$30	
Slow roast lamb pappardelle Confit shallots, peas, tomato, mint	Starter \$20 Main \$32	MA
Caesar salad Cos lettuce, crispy bacon, anchovy, poached egg, croutons, aged parmesan	\$20	Grille Olive a brocco
With char-grilled peri peri chicken breast Seafood linguine Prawns, mussels, squid, preserved lemon,	\$25 Starter \$21 Main \$32	Butte Cumin pappa
basil, spinach, olive oil Linguine bolognaise Lean beef mince, crushed tomto, fresh	\$22	Goat of Tomat Nasi g
herbs, linguine, parmesan flakes Toasted quinoa and heirloom tomato salad D Beets, heirloom carrots, tamarind dressing	F/V \$22	Chicke egg fri prawn
Oysters DF/GF Rock oysters, white balsamic vinaigrette or natural ½ dozen	\$23	Fillet of Sweet sage p
Hot smoked salmon and chorizo salad 03/HP Grilled kipfler potatoes, Spanish red onion, baby spinach, croutons, spiced aioli	\$23	Pan-se Porcin

Chicken or seafood laksa Egg noodles, bok choy, boiled egg	\$2
Wonton noodle soup Seafood wonton, chicken broth	\$2
Sharing plate for two Crispy wings, pulled pork slider, roast pork belly, fat chips, coleslaw	\$2

MAINS

Grilled free range chicken breast HP Olive and sundried tomato polenta, fennel, broccolini, tomato, basil	\$32
Butter chicken CN/HP/CC Cumin pilaf, naan bread, mango chutney, pappadam	\$33
Goat cheese gnocchi Tomato veloute, peas, olives, aged parmesan	\$34
Nasi goreng cc/cN Chicken satay skewers, prawns, chicken and egg fried rice, fried egg, pickled vegetables, prawn crackers	\$35
Fillet of pork and maple glazed pork belly HP Sweet potato, sour cream, kale, sage pesto, broccolini	\$36
Pan-seared Humpty Doo barramundi GF/HP Porcini risotto, capers, champagne butter sauce	\$38

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GRILL, YOUR WAY

Béarnaise

Choose from (choose one) 220gm Free range chicken breast GF/HP	\$32	Mash gr/v Whipped mash potato	\$
220gm Tasmanian salmon GF/HP	\$38	Roast baby blue potato GF/V	\$
300gm Beef scotch fillet, grain-fed GF/HP	\$38	Confit garlic, thyme	
Lamb rack 4-rib GF/HP	\$41	Steamed broccolini GF	\$
220gm Pinnacle beef tenderloin GF/HP	\$42	Bacon crumb, almond, olive oil	
All grill items are served with		Baby leaf salad GF/V Tomato, cucumber, red onion, capsicum	\$
Roast baby blue potatoes		Roast vegetable GF/V	\$
Seasonal greens		Honey, grain mustard, rosemary	
And your choice of sauce (choose one)		Radicchio gf/v Pear, blue cheese, walnut	\$
Red wine jus GF		Rice GF/V	\$
Mushroom GF		Steamed basmati rice	
Peppercorn GF		Chips v	\$

SIDES

Crunchy chips, aioli

CLASSICS

Crispy chicken wings BBQ sauce	\$12
Crowne club sandwich Char-grilled peri peri chicken, bacon, egg, basil mayonnaise, lettuce, tomato, caramelised onion, cheese, crunchy chips	\$24
Crispy chicken burger Avocado, tomato, cos lettuce, onion, sweet corn and jalapeno salsa, onion rings, crunchy chips	\$24
Pulled pork burger Apple slaw, tomato, onion watercress, onion rings, crunchy chips	\$24
220gm Wagyu beef Burger Grain-fed beef, cos lettuce, bush tomato chutney, bacon, cheese, onion rings, crunchy chips	\$25
It's a wrap Grilled chicken, gruyere cheese, grilled pineapple, maple bacon, arugula, sweet chilli relish, crunchy chips	\$25
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PIZZA

Mozzarella cheese, tomato, basil

Cheddar, blue cheese, mozzarella, parmesan

Quattro formaggio v

Margarita v

caramelised onion, cheese, crunchy chips		Meat lovers Lamb, ham, chicken, pepperoni, mozzarella	\$29
Crispy chicken burger Avocado, tomato, cos lettuce, onion, sweet corn and jalapeno salsa, onion rings, crunchy chips	\$24	cheese and tomato	
Pulled pork burger Apple slaw, tomato, onion watercress, onion rings, crunchy chips	\$24		
220gm Wagyu beef Burger Grain-fed beef, cos lettuce, bush tomato chutney, bacon, cheese, onion rings, crunchy chips	\$25		
It's a wrap Grilled chicken, gruyere cheese, grilled pineapple, maple bacon, arugula, sweet chilli relish, crunchy chips	\$25		
Beer battered fish English style peas, chips, lemon, tartare sauce	\$26		

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DESSERTS

\$20

\$28

Cheese plate CN cheeses \$22 4 cheeses \$34 Heritage blue, double cream brie, ged cheddar, Wattle Valley goat heese, South Cape quince paste, lried and fresh fruit, water crackers		Inclusive of: One kids main, one kids dessert and your choice of either a soft drink, fruit juice or bottled water (Available for kids 12 years or younger)
F CRACKERS AVAILABLE		KIDS MAIN
easonal fruit plate GF resh seasonal fruits, natural yoghurt,	\$15	Grilled chicken breast Mash potato, steamed vegetables, gravy
ocal honey raline crème brulee cn	\$16	Fish and chips Tartare sauce, lemon
lut biscotti, berry compote, berries		Linguini
artisan ice cream	\$16	Tomato sauce or Bolognaise sauce
'anilla, chocolate and strawberry, hocolate sauce, berry coulis		Kids cheese burger Lettuce, tomato, cheddar cheese,
Varm chocolate brownie CN	\$17	tomato sauce, crunchy chips
Honeycomb, strawberry compote, Danana ice cream		Toasted ham and cheese sandwich Crunchy chips
Mango mousse CN Coconut and almond crumb, raspberry gel, nango confit	\$17	Homemade chicken nuggets Crunchy chips
loney, fig and date tart CN	\$17	KIDS DESSERT
rème anglaise, salted caramel ice cream, istachio soil		Fruit salad GF Fresh seasonal fruit, yoghurt
		Warm chocolate brownie CN Chocolate sauce

KIDS MENU

\$19

OVERNIGHT MENU

STARTERS		MAINS (continued)	
Grilled haloumi slider v Red onion jam, rocket, tzatziki , chips	\$9	Grilled beef burger Grain-fed beef, cos lettuce, bush tomato	\$2
Baby leaf salad v/GF Tomato, red onion, capsicum, cucumber,	\$12	chutney, bacon, cheese, onion rings, crunchy chips	
honey-mustard dressing		It's a wrap	
Crispy chicken wings BBQ sauce	\$12	Grilled chicken, gruyere cheese, grilled pineapple, maple bacon, arugula, sweet chilli relish, crunchy chips	
Butternut pumpkin and coconut bisque v/GF Pumpkin seeds, parmesan, warm artisan bread GF BREAD AVAILABLE ON REQUEST	\$14	Crowne club sandwich Char-grilled peri peri chicken, bacon, egg, basil mayonnaise, lettuce, tomato,	\$2
Toasted ham and cheese sandwich	\$18	caramelised onion, cheese, crunchy chips	
Cheddar cheese, toasted white or wholemeal bread, crunchy chips		Meat lovers pizza	\$29
Caesar salad Cos lettuce, crispy bacon, anchovy, poached egg, croutons, aged parmesan With char-grilled peri peri chicken breast	\$20	Lamb, ham, chicken, pepperoni, mozzarella cheese and tomato	
		Butter chicken cn/HP/cc Cumin pilaf, naan bread, mango chutney,	\$3
	\$25	pappadam	
MAINS		Nasi goreng cc/cN	\$3
Fried or poached egg On your choice of white, multigrain or wholemeal toast	\$15	Chicken satay skewers, prawns, chicken and egg fried rice, fried egg, pickled vegetables, prawn crackers	
Margarita pizza v	\$20	DESSERT	
Mozzarella cheese, tomato, basil		Seasonal fruit plate GF	\$1
Linguine bolognaise Lean beef mince, crushed tomto, fresh	\$22	Fresh seasonal fruits, natural yoghurt, local honey	
herbs, linguine, parmesan flakes		Warm chocolate brownie CN Honeycomb, strawberry compote, banana ice cream	\$17

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BEVERAGES

Still mineral water, 500ml

Sparkling mineral water, 500ml

Low carb beer Pure Blonde	\$9.5	Juice Pineapple
Beer Crown Lager Bentspoke IPA (Canberra) Peroni	\$10 \$10.5 \$11	Orange Apple Tomato Cranberry
Stella Artois Corona	\$11 \$11	Freshly squeezed juice Celery and carrot Apple and ginger
Cider Hills Cider: Apple, Pear	\$10.5	Iced beverages Iced chocolate
Sparkling wine Craigmoor Cuvee Brut, 200ml	\$11	Iced coffee
De Bortoli Prosecco Piccolo, 200ml White wine	\$14.5	Smoothies and milkshakes Banana smoothie LOW FAT
Deakin Estate Chardonnay, 187ml Wild Oats Sauvignon Blanc, 187ml	\$11 \$11	Milkshakes: chocolate, strawberry or vanilla Coffee
Angove Long Row Moscato, 187ml De Bortoli Willowglen Semillon	\$11 \$20	Espresso coffee varieties: Espresso cappuccino flat white café latte
Sauvignon Blanc, 375ml VEGAN Penfolds Koonunga Hill Chardonnay, 375ml Robert Oatley Sauvignon Blanc, 375ml	\$23 \$28.5	Pot of coffee for two With your choice of full cream milk, skim milk, soy milk or lactose free milk
Red wine Wild Oats Shiraz, 187ml Chain of Fire Pinot Noir, 187m	\$11 \$11	Hot beverages Chai latte Hot chocolate
Grant Burge GB Series Cabernet Shiraz, 187ml De Bortoli Windy Peak Cabernet Merlot, 187ml De Bortoli Willowglen Shiraz Cabernet, 375ml Penfolds Koonunga Hill Shiraz Cabernet, 375ml Giesen Estate Merlot, 375ml	\$11 \$11 \$20 \$23 \$24	Tea and infusions English breakfast tea Earl grey tea Green tea
Soft drinks Coca-Cola Diet Coke Coke No Sugar		Peppermint infusion Chamomile infusion
Sprite Fanta Lift, 330ml Cascade ginger beer, 330ml	\$5.5 \$5.5	
Cascade soda water 330ml Cascade tonic water 330ml	\$5.5 \$5.5	

\$7

\$7

\$4.5 \$4.5 \$4.5 \$4.5 \$4.5

> \$8 \$8

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\$7.5 \$7.5

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