

# Breakfast Menu 06:00am - 10:30am

<b>Continental Breakfast</b>	<b>28</b>
Selection of freshly baked pastries, banana bread, and toast.	
<b>Please select one of the following:</b>	
Freshly seasonal fruit salad, chia coconut pudding, Choice of cereals- Coco Pops, Rice Bubbles, Corn Flakes (GF), Weet-Bix, Nutri grain Topped with fresh berries	
<b>Choice of one of the following juices:</b> Orange, Apple, Pineapple, Cranberry	
<b>Choice of one:</b> Freshly made barista coffee, pot of loose leaf tea, Hot Chocolate	
<b>Toast and Butter</b>	<b>12</b>
Toast (2 slice): white, multigrain, sourdough or pumpkin sourdough, baguette, GF bread available	
Choice of Condiments- Vegemite, jam, honey, marmalade, peanut butter, Nutella	
<b>Healthy Start</b>	
Coconut yoghurt fruit bowl berries and chia seeds	<b>16</b>
Greek or vanilla low-fat yoghurt served with fresh berries	<b>15</b>
Brook Farm Paleo Granola Bowl, Coconut yoghurt, fruit compote, fresh berries	<b>18</b>
Seasonal fruit plate with berries (GF, VA, DF)	<b>17</b>
Pastry plate (Choose 3)	<b>19</b>
croissants, danishes, mini muffin and zeppole- Italian Donut	
Mortadella Plate, grilled sourdough, Lombardi pickles, olives & cherry tomatoes	<b>18.5</b>
Two eggs your way with ciabatta (scrambled, poached, fried, boiled)	<b>17</b>
House omelette with 3 choice of fillings	
Sourdough toast & house leaves (egg white option available)	<b>19.5</b>
Ham, tomato, onion, mushroom, cheese, baby spinach	
<b>Carlton Breakfast</b>	<b>29</b>
Bacon, cotechino sausage, slow-roasted vine tomato, potato hash brown, sautéed field mushroom and sourdough toast	
Served with choice of two eggs your way: Scrambled eggs, plain omelette, egg white, fried eggs, poached eggs boiled eggs	
Fico omelette , onion, mozzarella, tomato with Noisette sourdough toast and house leaves (V, GF, DF)	<b>19.5</b>
Cotechino modena, white polenta, gremolata with focaccia	<b>24</b>
Poached eggs, heirloom tomato, basil, Calendar Cheese buffalo mozzarella, Noisette sourdough and balsamic glaze (V, DF)	<b>23</b>
Smoked salmon, corn fritters, crema di rapa puree and scrambled eggs	<b>23</b>
<b>So Carlton-</b> Poached eggs, smashed avocado, crispy mushrooms, ricotta and pumpkin seed sourdough (V, DF)	<b>22</b>
House made cannellini bean ragu served with pumpkin sourdough bread	<b>15</b>
Poached eggs, beamaise, sauté spinach, chive, hashbrown and bacon	<b>22</b>
Whipped ricotta, maple, vanilla butter, berry coulis, hotcake	<b>21</b>
Waffles, vanilla mascarpone, honey, caramelized banana	<b>22</b>
Lemon ricotta, chocolate sauce, pistachio, zeppole (each) - Italian donut	<b>4.5</b>
<b>Sides</b>	
Sauté mushroom, garlic & extra virgin olive oil	<b>4</b>
Slow roast tomato	<b>4</b>
Italian pork sausage	<b>5</b>
Bacon (3)	<b>6</b>
Half avocado ½	<b>4</b>
Hash brown (3)	<b>6</b>

**Free Range Mornington Peninsula eggs, proudly served at Crowne Plaza**

# Lunch & Dinner 10:30am - 10:00pm

<b>Antipasti</b>	<b>10</b>
Freshly baked housemade focaccia with Lard Ass butter	
Freshly shucked Spencer Gulf Oyster, finger lime dressing and crispy chilli oil (DF, GF) (each)	<b>6</b>
Grilled king prawns (2), nduja garlic butter and burnt lemon	<b>28</b>
Tomato and artichoke panzanella salad with grissini (V, DF)	<b>18</b>
Carpaccio di manzo, parmesan aioli, smoked egg and wild rocket	<b>24</b>
Kingfish crudo, green olives, smoked peppers and citrus vinaigrette (DF, GF)	<b>26</b>
That's Amore Burrata, marinated cherry tomatoes, basil pesto, grilled focaccia,	<b>22</b>
Mount Zero extra virgin olive oil	
Cacio e pepe arancini sugo, pecorino (3) (V)	<b>18</b>
<b>Classico</b>	<b>17</b>
Vegetable soup of the day with garlic bread on side (V, GF)	
Classico Romaine salad, crispy bacon, pangrattato, gorgonzola dressing and Reggiano (V)	<b>22</b>
Add chicken breast (100g)	<b>8</b>
Fico Wagyu beef burger, Nonna's tomato sauce, butter lettuce, pickles, sliced provolone and fries (GF)	<b>29</b>
(The Morty) mortadella, green olive, wild rocket, chunky tomato relish mozzarella, ciabatta and fries	<b>24</b>
Panino Caprese, tomato, buffalo mozzarella, pesto, rocket, ciabatta, balsamic glaze, and fries	<b>22</b>
<b>Secondi</b>	
Oven roasted Daintree barramundi, caponata, Mount Zero pickled green olives, capers, burnt vine cherry tomatoes	<b>39</b>
300g bistecca, fries, house leaves and peppercorn sauce	<b>53</b>
Half-roasted chicken, fig puree, BBQ brassicas and tarragon jus	<b>30</b>
Slow cooked beef cheek, white polenta, veal jus and gremolata	<b>40</b>
Veal cotoletta milanese and sage butter	<b>35</b>
Fico textures of pumpkin, green pea, buttermilk dressing and smoked almonds(V,GF)	<b>27</b>
<b>Pasta</b>	
Potato gnocchi, sage burnt butter and gorgonzola cream (V, GF)	<b>30</b>
Rigatoni, slow cooked lamb shank and mushroom ragu, parmesan	<b>36</b>
House-made Fico Lasagne, bechamel and sugo	<b>35</b>
Crab fettuccine, sofrito, parsley, extra virgin olive oil, cherry tomato and pangrattato	<b>38</b>
Fettuccine, aglio olio e pepperoncino, parmesan	<b>23</b>

**All our pasta is handmade on site and extruded daily**

<b>Contorni</b>	
Insalata verde, artichoke, buttermilk, almonds and ricotta salata (V, GF)	<b>14</b>
Grilled cime di rapa, olive oil, whipped ricotta and crispy chilli oil. (V, GF)	<b>14</b>
Fries	<b>14</b>
Steamed rice	<b>10</b>
Sicilian orange and fennel salad, kalamata olives, Balsamic Dressing	<b>14</b>
Truffle fries, parmesan, parsley, roasted garlic aioli	<b>14</b>

<b>Dolci</b>	
Fico tiramisu, coffee liqueur and mascarpone	<b>15</b>
Hazelnut brownie, crema al caffe	<b>15</b>
Lemon ricotta, lemon candy cannoli, toasted pistachio (each)	<b>8.5</b>

<b>Selection of Gippsland Victorian Cheese</b>	
Served with quinch paste, dried fruits, nuts and lavosh	
<b>One Cheese</b>	<b>18</b>
<b>Two Cheese</b>	<b>24</b>
<b>Three Cheese</b>	<b>28</b>

# Late Night 10:00pm - 6:00am

Classico Romaine salad, crispy bacon, pangrattato, gorgonzola dressing and Reggiano (V)	<b>22</b>
(The Morty) mortadella, green olive, wild rocket, chunky tomato relish and mozzarella, ciabatta	<b>8</b>
(The Morty) mortadella, green olive, wild rocket, chunky tomato relish and mozzarella, ciabatta	<b>20.5</b>
Slow Cooked Lamb Shank, Mushroom Ragu, Rigatoni, Parmesan	<b>36</b>
Vegetable soup of the day (Serve with garlic bread) (V, GFA)	<b>17</b>
Panino Caprese, tomato, Buffalo mozzarella, pesto, rocket, ciabatta, balsamic glaze,	<b>19</b>

# Childrens Menu 10:30am - 10:00pm

Gnocchi with sugo, basil and parmesan cheese	<b>12</b>
Fettuccine with butter and bacon bits	<b>12</b>
Chicken nuggets and chips, tomato sauce	<b>15</b>
Grilled fish and chips with aioli	<b>15</b>

**Please note there is a \$5 tray charge. All prices are in AUD and include GST.**

**Gluten free (GF), Dairy Free (DF), Vegetarian (V), Vegan (VA)**

**Please inform us of any allergies or dietary requirements. Due to the possibility 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 warning.**

**CROWNE PLAZA®**  
BY IHG

# Drinks Menu

All Day Available

## Sparkling

	Gls		BTL
Masuret Prosecco, Italy	14		76
Laurent Perrier La Cuvee, France	25		150
Pizzini Lambruso, Victoria	12		72

## White Wine

	Gls	Carafe	BTL
Best's Great Western Riesling, Victoria	15	36	72
Airlie Bank Sauvignon Blanc, Victoria	15	37	75
BC Pinot Gris, Victoria	13	32	66
Marnong Estate Chardonnay, Victoria	14	31	65

## Rosé

	Gls	Carafe	BTL
Best's Great Western Rosé, Victoria	14	35	71

## Red Wine

	Gls	Carafe	BTL
Alta Pinot Noir, Victoria	12	30	71
BC Cabernet Sauvignon, Victoria	11.5	30	60
Best's Great Western Bin 1 Shiraz, Victoria	14	36	72

## The Italian Job

	Gls	Carafe	BTL
Bonacchi DOCG Chianti Riserva, Italy	14	36	72

## Dessert Wine (375ml)

	Gls		BTL
Vietti Moscato, Italy	17.5		68
Narkoojee Late Harvest Viognier, Victoria	17		66

## Carafe is 375ml

Best's Wines is our first featured vineyard changing seasonally

## Beers/ Ciders

Heineken- V 330ml, ABV 5%	14
Hahn Light - V 375 ml, 2.2% ABV	10
Napoleone Apple Cider - V 355ml, 4.7% ABV	12
Heineken 0.0- V 330ml	9
<b>Sailors Grave Brewery</b>	
Sou' East Skipper Mid Strength Lager Down- V 355ml, 3.5% ABV	14
She Gose – Sea Salt & Seaweed Gose - V 355ml, 4.5% ABV	16
Fig Leaf Saison - V 355ML, 4.8% ABV	16

## Segnatura Cocktails

<b>Mandarino Spritz</b>	19
(Prosecco, Tommy's Mandarin Liqueur, Lime Juice, Mint, Soda)	
<b>Mulo Lampone</b>	23
(Vodka, Tommy's Raspberry Liqueur Lime Juice, Ginger Beer)	
<b>Montenegro Spritz</b>	19
(Montenegro, Soda, Prosecco)	

CLASSIC COCKTAILS & FULL RESTAURANT  
WINELIST AVAILABLE ON REQUEST

## Innocent Beverage

Apple Mojito	12
Mateo (sparkling yerba maté, hibiscus)	12
T.I.N.A 2 (raspberry fruit and leaf, jasmine pearls tea, wax flower)	13.5
T.I.N.A 3 (energizing ginko, sacred lotus, saltbush, pink guava)	13.5

## Spirits w. Choice of Mixers

### Gin (30mls)

Gordon's Gin (London)	13
Melbourne Gin Company (VIC)	14

### Vodka (30mls)

Vanishing Point (VIC)	14
Belvedere (Poland)	15

### Rum (30mls)

Bacardi (Santiago de Cuba, Cuba)	13
Kraken Black Spiced Rum (Trinidad and Tobago)	14

### Whisky (30mls)

Johnnie Walker Red Label (Scotland)	13
Jameson (Ireland)	14

### Bourbon (30mls)

Jim Beam (Clermont, Kentucky)	13
Makers Mark (Loretto, Kentucky)	15

## Juice

Orange	5.5
Apple	5.5
Pineapple	5.5

## Soft Drinks

Pepsi	6
Pepsi Max	6
Lemonade	6
Squash	6
Strangelove tonic water	6
Strangelove ginger ale	7
	7

## Coffee

Freshly Made Barista Coffee (Cappuccino, Latte, Flat White, Espresso)	5
St Ali hot chocolate	6.5
St Ali matcha latte	6
Almond milk, soy milk, oat milk	0.5
Lactose free milk available	

## Pot of loose leaf Tea from Tea drop 5.8

English Breakfast
Supreme Earl Grey
Peppermint
Oriental Jasmine Green Tea
Lemongrass ginger
Chamomile Blossoms

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