ROSANA

Breakfast
7am-10:30am

Rosana Full English Breakfast 38

Eggs cooked to your liking:
- Poached, fried, boiled or scrambled

Rustic sourdough bread, baked beans, bacon, chicken, sausages, hash brown, roasted tomatoes, mushrooms (GFO)

Rosana Continental Breakfast 25

Choice of cereal:
- All-Bran, Weet Bix, Muesli or Coco Pops

Whole seasonal fruit, pastries, yoghurt, tea or coffee
Plus, two slices of your choice of bread:
- White, wholemeal, multigrain or gluten - free

Served with your choice of condiments:
- Honey, Nutella, peanut butter, orange marmalade, strawberry jam

or Vegemite

Smashed Avocado on Sourdough 26

Sourdough bread, smashed avocado, poached eggs, sautéed baby spinach, grilled tomatoes, pumpkin seeds, goji berries

Omelette Your Way 23

Three egg omelette with your choice of fillings: cheese, mushroom, tomato, capsicum, ham, spinach, onion served with toasted sourdough

Baked Potato & Chorizo 21

Fried egg, salsa

Mixed Grill with Scrambled Eggs 26

Bacon, sausage, beef patty, scrambled eggs, garden salad

Let's eat

ROSANA

Vegan Delight — 23

Baby spinach, mushrooms, smashed avocado, blistered cherry tomatoes, baked beans, hash browns

Belgian Waffles — 20

Chocolate glaze, whipped bourbon vanilla cream, local berry compote, strawberries

Eggs Benedict

Poached eggs, spinach, yuzu hollandaise	24
With salmon	21
With ham	

Sides

	8
Fresh fruit salad	6.50
Hash browns (3 hash browns per serve)	6.50
Croissants (2 croissant per serve)	6.50
Muffins (3 mini muffins)	

Let's eat

BAR MENU

Available from
11am until 9pm

ROSANA

Larger

Angus Beef Burger 30
Lettuce, tomato, beetroot, fried egg, brioche bun, fries

Porterhouse Steak 46
Insalata, fries, red wine jus (GFO)

Salt & Pepper Calamari 24/42
Tomato, caper-salsa, lemon aioli (GFO)

Caesar Salad 19
Baby cos lettuce, crispy bacon, anchovies, poached egg, croutons,
shaved parmesan, Caesar dressing
Add chicken: $6

Fish of the Day 29
Beer battered fish, chips, garden salad, tartare sauce

Chicken Tikka Masala 34
Rice, naan, papadam

Smaller

Pea and Mint Croquettes 20
Beetroot purée, crumbled feta cheese (V)

Crumbed Coconut Prawn 20
Sweet chilli sauce

BBQ Chicken Wings 18
Spicy dipping sauce

Angus Beef Sliders 21
3 beef sliders with lettuce, tomato, onion marmalade, cheese and aioli

Vegetable Gyoza (5) 18
Soy sauce

Mediterranean Chorizo 18
Marinated olives, mediterranean herbs

Potato Wedges 14
Sweet chilli and sour cream

Chips 12
Aioli sauce

ROSANA

All Day Menu

TO SHARE

Bread To Share For Two — 22
Marinated olives, tzatziki, baba ganoush, Evo (V)

ENTRÉE

Pumpkin & Goat Cheese Arancini — 18
Tomato sugo, aioli, Parmesan crisp (V)

Salt & Pepper Calamari — 24/40
Tomato-caper salsa, lemon aioli (GFO)

Chicken & Mushroom Vol-Au-Vent — 15/25
Bechamel, mixed vegetables, mushroom, garden salad, tomato relish

Pea & Mint Croquettes — 20
Beetroot puree, crumb feta cheese (V)

SALADS

Caesar Salad — 19
Baby cos lettuce, crispy bacon, anchovy, poached egg, crouton, shaved parmesan, anchovy dressing
Add chicken $6

Ancient Grain Quinoa Salad — 20
Tri-colour quinoa, walnut, goat cheese, black beans, pepitas, local farm grown tomato, spinach (V, VGO)
Add chicken $6

Let's eat

ROSANA

MAINS

250gm Black Angus Premium Striploin — 46
Chips, red wine jus, garden salad (GFO)

Fish of the Day — 29
Beer battered fish, chips, garden salad, tartare sauce

Chicken Parmigiana — 32
Chips, garden salad, gravy

Spinach & Ricotta Ravioli — 36
Beetroot, calabaza, walnut, spinach, beurre noisette (V)

Chicken Tikka Masala — 32
Rice, naan, papadam

Chicken Supreme — 37
Chips, salad, za'atar, green goddess sauce (GF)

Honey Soy Chicken Bowl — 30
Rice, vegetables, edamame, prawn crackers (GFO)

Angus Beef Burger — 30
Lettuce, tomato, beetroot, fried egg, fries
Veg burger option available $26.00

Steak Sandwich — 32
Lettuce, tomato, fried egg, aioli, onion jam, thick sourdough, fries, salad

SIDES

Wedges, sour cream, sweet chilli sauce	14
Chips	12
Steamed broccoli, olive oil	12
Green salad, balsamic dressing	11

Let's eat

ROSANA

DESSERTS

Chocolate Fondant — 18
Cacao nib crumble, raspberry, macadamia ice cream

Sticky Date — 18
Butterscotch sauce, vanilla bean ice cream, toffee brittle

Sorbet & Ice Cream — 15
Selection of mango sorbet, vanilla ice cream and chocolate ice cream with fruit coulis
Add nuts +$2 | berry compote +$2

Fresh Fruit Salad with Berry Coulis — 14
Add vanilla ice cream +$2

NOTES

Please let us know if you have any allergies or dietary requirements.
Due to the potential of trace allergens in the working environment and supplied ingredients, we cannot guarantee complete allergy free meals
For food safety reasons, we are unable to allow takeaway for leftovers

Please note a 15% surcharge applies to all public holidays

Let's eat



FUN TREATS



Custard Cup	12
Apple Crumble	12
Fresh Fruit	12

DRINKS

Berry Smoothie	8
Choco-Banana Shake	8
Hot Chocolate	8
Watermelon Crush	8



Little Big Travellers

KIDS MENU



Made with only the freshest local ingredients, we've created a great selection of wholesome, balanced meals to fuel our Little Big Travellers' exciting day ahead!

Illustrations by Cloudhedd.

Holiday Inn
AN IHG® HOTEL

Kids stay & eat FREE

Hey little adventurers,

Discover the yummiest flavours with our tasty bites and refreshing drinks, all free for little guests, 12 and under! Ask your mummy and daddy to speak to our friendly staff to find out more.

Children aged 12 and under only eat for free when they choose meals from the Kids Eat Free menu in All-Day Dining restaurants. Children must be accompanied by at least 1 adult, who is registered as a hotel guest and must order at least 1 main course from the full-priced menu. Limited to 4 kids per dining family per meal or 2 kids per parent per meal.

TASTY BITES





Happy Tomato Soup 10



Quality lean beef

Beef Burger 14



Fluffy home-made dough

Ham and Pineapple Pizza 12



Less oil

Light Tomato Pasta 12



Healthy chicken breast

Chicken and Corn Soup 12



The healthy choice

Chicken Stir Fry 12



GO LOCAL



Wok Fried Rice with Chicken 12



The healthy choice

Chicken Noodles 12



Brown rice

Vegetarian Congee 12

Chef's Specials

Chicken Nuggets with Chips 12

Pasta Bolognaise 12

Fish and Chips 12

Cheese Garlic Bread 12

Vegetarian · Contains Eggs · Contains Beef · Contains Pork · Contains Seafood · Contains Nuts · Dairy

Set Dinner Menu

Two course $67 | Three course $80

ENTRÉE

Pumpkin Bruschetta

Grilled pumpkin, feta, spinach, marinated mushroom on toasted sourdough (V, VGO, GFO)

Salt & Pepper Calamari

Wakame salsa and togarashi mayonnaise

Pan Seared Prawns

Grilled chorizo, ratatouille, olive soil, saffron aioli (GF)

Devil Chicken

Crumbed chicken tossed in aged cayenne red pepper sauce, sauteed capsicum, red onion, corn ribs, sriracha mayo

MAIN

Pork Striploin

Twice cooked, colcannon potatoes, cavolo nero, mustard sauce (GF)

Lemon Pepper Chicken

Risoni zucchini cherry tomato salad, salsa verde

Pan-Fried Salmon

Asparagus, charred greens, lemon, romesco sauce (GF)

Slow Cooked Beef Cheek

Broccolini, blistered cherry tomatoes, mashed potatoes (GF)

Ravioli

Sweet potato, semi dried tomatoes, spinach, feta, butternut squash sauce (V)

DESSERT

Sticky Date

Butterscotch sauce, vanilla bean ice cream, toffee brittle

Valrhona Chocolate Ganache Tart

Served with burnt meringue, local berries, Oreo crumbs and macadamia ice cream

Let's eat

ROSANA

Dinner Menu

ENTRÉE

Bread To Share For Two — 22
Marinated olives, tzatziki, baba ghanoush, evo (V)

Burrata Cheese — 23
Crumbed burrata cheese, confit tomato, olive tapenade,
green goddess sauce (V)

Pork Belly — 23/39
Slow cooked pork belly, chilli sauce, Vietnamese slaw,
pickled daikon (GFO)

Salt & Pepper Calamari — 24/42
Tomato-capers salsa, lemon aioli (GFO)

Pan Seared Prawns — 23
Kaiserfleisch, corn puree, bell pepper relish (GFO)

SALADS

Caesar Salad — 19
Baby cos lettuce, shaved parmesan, crispy bacon, crouton, anchovy dressing,
free range poached egg, crouton (GFO)
Add chicken $6

Ancient Grain Quinoa Salad — 20
Tri-colour quinoa, walnut, goat cheese, black beans, pepitas, local farm grown
tomato, spinach (V, VGO)
Add chicken $6

Let's eat

ROSANA

MAINS

Forest Mushroom Risotto — 34
Shaved parmesan, mascarpone, truffle oil (V), (VGO), (GF)
Add chicken $6

Rib Eye — 57
250g grilled rib eye, forest mushrooms, broccolini, pommes purée, baby carrots, peppercorn jus (GF)

Chicken Breast — 39
Záatar spice, eggplant, cherry tomatoes, herbed potatoes, lemon herb sauce

Fish Of The Day — 40
Pan-fried fish of the day, lemon, niçoise salad, sauce vierge (GFO)

Slow Braised Duck Leg — 39
Cherry and port wine reduction, roasted new potatoes, greens

Ricotta Ravioli — 36
Beetroot, calabaza, walnut, spinach, beurree noisette (V)

Black Angus Striploin — 46
250-gram with choice of two sides and a sauce(GFO)

SIDES

Mashed potatoes	12
Chips	12
Steamed broccoli, olive oil	12
Green salad, balsamic dressing	11

SAUCES

Red wine jus	4
Mushroom sauce	4
Peppercorn jus	4
Béarnaise sauce	4

Let's eat

ROSANA

DESSERTS

Salted Pecan Caramel Tart — 20
Local berries, vanilla ice cream (V)

Chocolate Fondant — 18
Cacao nib crumble, raspberry, macadamia ice cream (V)

Cheese Platter (selection of two) — 32
Victorian cheeses – all cheese served with dry and fresh fruit, quince paste and lavosh

Tarago river double brie 50gm — 17

Stokes point cheddar 50gm — 17

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Let's eat

ROSANA

SPARKLING

	100ml	Bottle
Tatachilla Sparkling Brut McLaren Vale, South Australia	10	42
Seppelt Pinot Noir Chardonnay Sparkling Great Western, Victoria	10.5	45
Pizzini NV Prosecco King Valley, Victoria	11.5	50

ROSE

	150ml	250mL	Bottle
Upside Down Marlborough, New Zealand	10	16	42
Villa Fresco King Valley, Victoria	11	17	44

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Let's drink

ROSANA

WHITE

	150ml	250mL	Bottle
Tatachilla Sauvignon Blanc McLaren Vale, South Australia	10	16	42
Petronio Riesling King Valley, Victoria	12	17	50
Squealing Pig Sauvignon Blanc Marlborough, New Zealand	12	17	50
Pizzini Pinot Grigio King Valley, Victoria	13.5	18.5	56
Shadowfax Chardonnay Werribee, Victoria	--	--	65
T'Gallant Moscato Mornington Peninsula, Victoria	12	16	48
Rare Penny Chardonnay Barossa Valley, South Australia	10	16	45

Let's drink

ROSANA

RED

	150ml	250mL	Bottle
Tatachilla Shiraz Cabernet McLaren Vale, South Australia	10	16	42
Pizzini Sangiovese-Shiraz King Valley, Victoria	13	18	56
Saltram 1859 Shiraz Barossa Valley, South Australia	13.5	18.5	56
Grant Burge Benchmark Merlot Riverland, South Australia	12	17	52
Petronio Pinot Noir Glenburn, Victoria	12.5	17.5	54
Shadowfax Pinot Noir Werribee, Victoria	–	–	65

Let's drink

ROSANA

TAP BEER

	Schooner	Pint
Little Creatures Pale Ale 5.2%	13	16
Furphy Pale Ale 4.4%	11	14
Pipsqueak Apple Cider 5.2%	11	14
Stone & Wood Pacific Ale 4.4%	13	16
James Squire Ginger Beer 4.0%	13	16
Carlton Draught Lager 4.6%	11	13

Let's drink

ROSANA

BOTTLED BEER

	Bottle
James Squire 150 Lashes Australian Pale Ale 4.2%	10
James Boags Premium Light Lager 2.5%	9.5
Heineken Lager 5.0%	10
Heineken 0.0% Lager 0.0%	7
5 Seeds Crisp Apple Cider 5%	10
Great Northern Crisp Lager 3.5%	9.5
Corona Lager 4.2%	10

Let's drink

ROSANA

Summer Delights

Rose By Any Other Name - Rosana's Signature — 24

Hendrick's gin, Elderflower Liqueur, Rose Gomme, Lemon Juice, Da Luca Prosecco
The famous quote from William Shakespeare's 'Romeo & Juliet'. Meaning that it matters what something is, and not what it is called.

Yuzu & Peach Gin Spritz — 20

The Yuzu & Peach Gin Spritz offers a harmonious marriage of flavors, with each element contributing to a symphony of taste sensations. At first sip, you'll be greeted by the juicy sweetness of ripe peaches, followed by the invigorating tang of yuzu citrus. The addition of lemon juice adds a refreshing acidity, balanced by the gin's botanical complexity. Effervescent bubbles dance on your palate, leaving a lingering sensation of pure refreshment and bliss.

Coconut & Guava Punch — 20

Dive into a glass of pure paradise with our Coconut & Guava Punch! This vibrant blend of Malibu Rum, coconut and luscious guava is the ultimate tropical escape. Bursting with juicy, sun-kissed flavor and a hint of citrus zing, it's like a vacation in every sip. Perfect for sharing with friends or keeping all to yourself—because who says you can't punch up your day?

Berry Jam Sour — 24

Shake things up with our Geelong Gin Berry Jam Sour! This playful cocktail blends the smooth sophistication of ADCO Geelong gin with the sweet, fruity charm of berry jam. A zesty kick of citrus and a silky foam top complete this irresistibly tangy treat. It's vibrant, it's bold, and it's bursting with personality—just like you! Cheers to sipping local and loving every drop!

Bloody Shiraz Spritz — 20

Say hello to your new favorite sip! Four Pillars Bloody Shiraz Spritz is a vibrant fusion of rich, fruity shiraz gin, sparkling soda, and a splash of citrus zest. It's the perfect balance of bold berry flavors and refreshing effervescence, served with a colorful twist that screams good times. Light, lively, and oh-so-sippable—this is your ultimate drink for laid-back vibes and sunny afternoons.

Let's drink

ROSANA

Summer Delights cont.

Classic Margarita — 20
Sip into something sensational with our Classic Margarita! This timeless favorite is a perfect mix of zesty lime, smooth tequila, and a hint of orange liqueur, all served with a salty rim for that extra kick. Bold, refreshing, and bursting with flavor, it's the ultimate drink for good vibes and great times. Ready to fiesta? Cheers to margarita magic!
Make it spicy +$2

Pina Colada — 20
We know it's winter, but let's embark on a journey to a sun-drenched island paradise with our Piña Colada cocktail, a timeless classic that captures the essence of summer in every sip. Crafted with premium ingredients and a touch of Caribbean flair, this creamy concoction is a celebration of coconut, pineapple, and pure tropical bliss, guaranteed to transport you to a state of relaxation and rejuvenation.

Cucumber Smash Martini — 24
Get ready to sip sophistication with a twist! Our Cucumber Smash Martini, crafted with locally loved ADCO Melbourne Gin, is the ultimate in fresh and vibrant flavors. Crisp cucumber meets zesty lime for a clean and cooling cocktail that's as smooth as it is refreshing. Whether you're winding down or gearing up, this is your go-to for effortless elegance.

Frozen Espresso Martini — 20
Perk up your evening with our Espresso Martini! This bold and luxurious cocktail blends rich, velvety espresso with ADCO Melbourne vodka and a touch of coffee liqueur for the perfect balance of indulgence and kick. Topped with a creamy froth and coffee bean garnish, it’s your ultimate pick-me-up in a glass—sophisticated, energizing, and downright irresistible.
Choose a flavour – original, hazelnut, caramel, vanilla or butterscotch

Butterscotch White Russian — 22
A luxurious twist on the classic favorite. Crafted with care and creativity, this velvety libation combines the rich flavors of butterscotch, smooth vodka, and decadent chocolate liqueur and cream, resulting in a delightfully indulgent experience that will captivate your senses and elevate your evening.

Let's drink

ROSANA

MOCKTAILS

Passionfruit Breeze 12
Passion Fruit Puree, Orange Juice, Fresh Lime Juice, Sparkling water, blended with ice

Strawberry Watermelon Bliss 12
Strawberries & Watermelon, Lime Juice, Strawberry Syrup, soda water, shaken and strained over ice

Guava Sangria 12
Cold-pressed Guava & Orange juice and ginger ale topped with an orange slice

ICED BEVERAGES

Iced Chocolate 6
Chocolate, Milk, Ice, Whipped Cream

Iced Latte 6
Espresso, Milk, Ice, Whipped Cream, Sugar Syrup

NOTES

Tea and Coffees are available for take away
Please ask our staff about our milk options

Let's drink

ROSANA

SPIRITS

Vodka

Arktika Melbourne, Australia	10.5
Arktika Salted Caramel Melbourne, Australia	11
Australian Distilling Co Vodka Melbourne, Australia	13
Grey Goose France	13

Gin

BeGin Victoria, Australia	10
Bombay Sapphire Hampshire, England	11
Four Pillars Rare Dry Yarra Valley, Victoria	12
Australian Distilling Co Melbourne Gin Yarra Valley, Victoria	13
Hendrick's Gin Girvan, Scotland	13

Tequila

Olmeca Reposado Jalisco, Mexico	10.5

Rum

Bundaberg Rum Bundaberg East, Queensland	10
Bacardi Carta Blanca Cataño, Puerto Rico	10.5
Captain Morgan Spiced Christiansted, St Croix	10.5
Kraken Black Spiced Indiana, USA	11.5
Malibu Coconut Rum Barbados, Jamaica	10

Let's drink

ROSANA

SPIRITS

Bourbon

Jim Beam Kentucky, USA	10
Makers Mark Kentucky, USA	11

Whisky

Gospel Solera Rye Melbourne, Aus	12.5
Canadian Club Ontario, Canada	11
Jack Daniels Old No.7 Tennesse, USA	11
Jameson Dublin, Ireland	11

Scotch

Gleneffer Melbourne, Australia	10
Chivas Regal 12y Speyslide, Scotland	12
Johnnie Walker Black Label Highlands, Scotland	11
Glenfiddich 12y - Single Malt Highlands, Scotland	13

Let's drink

ROSANA

TEA & COFFEE

	Cup	Mug
Long Black	4.5	5.5
Flat White	5	5.5
Cappuchino	5	5.5
Latte	5	5.5
Chai Latte	5	5.5
Espresso	4.5	5
Mocha	5	5.5
Rose Latte	5	5.5
Pot of tea	4.5	

Peppermint, Earl Grey, English Breakfast, Green Tea, Lemon Ginger
Alternative milks +$.50

NON ALCOHOLIC

Juices 5
Orange, Apple, Pineapple

Soft Drinks 4.5
Pepsi, Pepsi Max, Lemonade, Sunkist Orange, Solo
Ginger Ale, Tonic Water, Lemon Lime Bitters (contains alcohol)

Water 8
Santa Vittoria Still, Santa Vittoria Sparkling

Let's drink