



VISY DIOR
HOTELS INTERNATIONAL



Entrée

Gran Tagliere Italiano \$31

A curated board of artisanal Italian salumi and formaggi, marinated vegetables, olives, mustard, and grilled sourdough

Bruschetta Tradizionale \$15

Chargrilled Sourdough topped with Heirloom Cherry Tomatoes, Genovese Basil, Sea Salt and Cold-pressed Extra Virgin Olive Oil

King Prawns Flambe \$31

Three King prawns flambéed with French brandy, sautéed Shallots, Cultured Butter and fresh Parsley

Pumpkin Archini (5pcs) \$18

Crispy risotto balls filled with creamy pumpkin and herbs, served golden and delicious.

Salt and Pepper Calamari \$25

Crispy, golden-brown fried calamari served with a tangy dipping sauce and accompanied by a fresh seasonal salad.

Zucchini Flower (4pcs) \$25

Filled with spinach and ricotta cheese, served on rocket salad and parmesan cheese

Pasta

Gnocchi Ai Funghi (GF)

Soft creamy Gnocchi | Local Mushrooms Sautéed Spinach | Pine Nuts

Paccheri Ai Gamberi

Large Paccheri | Queensland Tiger Prawns | Local cherry tomato | Pinot grigio

Tagliatelle Lamb Ragout

Wide Tagliatelle | slow-cooked lamb shoulder | Roma tomato | Shiraz wine

Penne Mushrooms and Pork Sausages

Hand-Rolled Penne | Hampton Mixed Mushroom Dolce Vita Pork Sausage | Pinot Grigio

ENTREE MAIN

\$27 \$33

\$29 \$35

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\$29 \$35

Mains

South-Eastern Tasmanian Salmon Fillet \$42

Pomme Purée | Tasmanian Salmon | Lemon Myrtle Salmoriglio

Fish of the Day \$42

Pomme Purée | Tomato, Olives, and Native Iceplant

Yarra Valley Grass-Fed Sirloin 300g \$48

Crispy Roasted Chat Potato | Shiraz Wine Jus

Yarra Valley Grass-Fed Rib Eye 400g \$59

Crispy Roasted Chat Potato | Shiraz Wine Jus

Slow-cooked Beef Cheek \$42

Pomme Puree, Braised Beef Cheek, Red Wine Mushroom Reduction, Grilled Carrots

Pan-fried Chicken Breast \$37

Laid over a savory mushroom risotto

Surf & Turf 250g Scotch Fillet \$49

Grain fed Angus beef scotch fillet served with BBQ prawns, fries Salad, red wine jus

Sides

Crispy Roasted Riverina Potatoes \$13

Chat Potatoes | Mediterranean Herbs | Sea Salt

Grilled Tasmanian Broccolini \$14

Garlic | Almonds | Sea Salt | Lemon

Roast Pumpkin Salad \$19

Spinach Leaves | Pine Nuts | Greek Feta | Roast Capsicum | Barossa Valley | Sultana | Honey Mustard

Rocket Salad \$14

Rocket, grana Padano flakes | cherry tomato | pine nuts | chardonnay vinegar dressing | balsamic glaze

Garden Salad \$13

Mixed Selected Leaves | Roma Tomato | Lebanese Cucumber | Spanish Onion

Dessert

Traditional Tiramisu \$19

Italian Mascarpone | Kahlua | Savoiardi | Pistacchio kernel | Local Berries

Apple Crumble \$19

Warm, spiced apple filling topped with a golden, buttery crumble—served with vanilla ice cream

Creme Brulee \$19

Local Berries | Nuts Biscotti | Sweeten Walnut

Selection of Cheese Plate \$29

Australian Brie | Italian Blue Cheese | Australian Cheddar | Quince Paste | Dried Fruit | Crackers

Enjoy your dessert with a glass of Yalumba Botrytis Viognier 90ml \$14

Menu is subject to change. Please let us know if you have any dietary requirements

Allergen Declaration: Menu items may contain or come into contact with wheat, eggs, sesame seeds, soy, peanuts and tree nuts, milk, lupin, fish, Sulphites, and shellfish. For more information, please ask for a Manager.

All Credit Card Transactions will incur a 1.5% Credit Card fee, Sunday surcharge 10%, Public holidays surcharge 15%

(v) = Vegetarian • (vg) = Vegan • (gf) = Gluten Free



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Bar Menu

MONDAY TO SUNDAY
ALL DAY MENU

ITALIAN ANTIPASTO \$31

Long-Cured Prosciutto | Calabrese Salami | Mortadella | Olives | Eggplants | Capsicum | Parmigiano

PUMPKIN ARANCINI (5 pcs) \$18 (GF)

Traditional Arrabbiata Sauce | Pumpkin Arborio Risotto Balls | Truffle aioli

MEDITERRANEAN SANDWICH \$23

Turkish Bread | Lettuce | Aioli | Grilled Chicken | Roma Tomato | Sliced Cheese | Streaky Bacon | Fries

CHICKEN BURGER \$25

Lettuce | Aioli | Roma Tomato | Grilled Chicken Breast | Sliced Cheese | Fries

BEEF BURGER \$25

Lettuce | Aioli | Roma Tomato | Grilled Beef patty | Streaky Bacon | Fried eggs | Ketchup | Fries

SALT AND PEPPER CALAMARI \$25 (GF)

Salad | Fries | Aioli

VISY DIOR FISH AND CHIPS \$27

Battered Fish Fillets | Tartare sauce | Fries | Salad

CHICKEN SCHNITZEL AND CHIPS \$27

Crumbed Chicken Breast | Ketchup | Salad | Fries

VISY DIOR PARMIGIANA \$29

Ham | Mozzarella Cheese | Napolitana Sauce | Fries



SALADS

ROAST PUMPKIN SALAD \$19 (GF/V)

Spinach Leaves | Pine nuts | Greek Feta | Roast Capsicum | Barossa Valley Sultana | Honey mustard

GARDEN SALAD \$13 (GF/V/VG/NF)

Mixed Selected leaves | Roma Tomato | Lebanese Cucumber | Spanish Onion

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