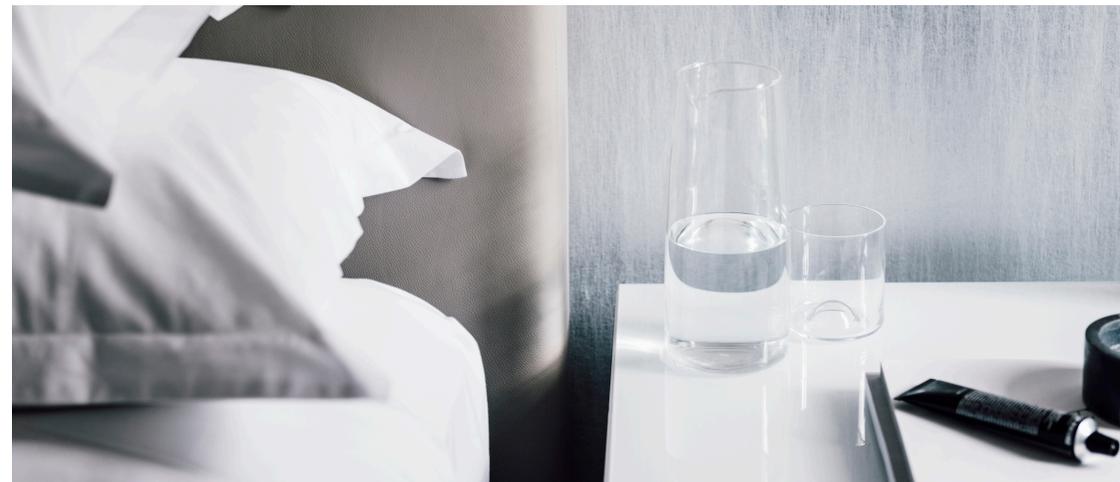


THE
COMO
MELBOURNE



IN ROOM DINING MENU

IN ROOM DINING HOURS OF OPERATIONS

SCAN / ORDER / PAY



BREAKFAST

Available from

07:00 - 11:00 Monday to Friday

07:30 - 11:00 Saturday to Sunday

ALL DAY DINING

Available from

12:00 - 21:00 Monday to Saturday

16:00 - 21:00 Sunday

Please note a \$5 delivery fee will be applied to each order.

BREAKFAST MENU

Available from 07:00 - 11:00 Monday to Friday | 07:30 - 11:00 Saturday to Sunday

A LA CARTE MENU

Free Range Eggs 18

Two eggs any style on sourdough toast

Three Egg Omelette 23

Ham, tomato, cheese on sourdough toast

Smashed Avocado on Toast 27

Avocado, cherry tomato, baby spinach, poached eggs, dukkha on sourdough toast

Eggs Benedict 27

Free-range poached eggs, ham, wilted spinach on English muffin and Hollandaise sauce

Eggs Florentine 29

Free-range poached eggs, smoked salmon, wilted spinach on English muffin and Hollandaise sauce

Como Grand Breakfast 30

Two eggs any style on sourdough toast, streaky bacon, chipolata, hash brown, mushrooms and roasted tomato

Vanilla Pancake 22

Fresh berries, maple syrup
Add vanilla ice cream 4

Oatmeal Porridge 18

Oats cooked in skim milk, mixed berries and cinnamon

KIDS MENU

Pancake 12

Free Range Eggs 12

The Como Melbourne Signature – Duck Benedict 31

Paddock reared pulled duck, wild forest mushrooms, free range poached eggs on English muffin and Hollandaise Sauce

"Yarra Valley Aylesbury duck is marinated with a blend of spices and herbs grown from our herb garden, then braised gently for eight hours to create fall-of-the bone tender pulled meat. The pulled duck is served on English muffins with free range poached eggs from the Gippsland region and classic Hollandaise to accompany.

The pulled duck is a nod to our famous icon The Como Duck, which was introduced after a guest was commenting to the General Manager at the time that the only thing that could make him feel even more at home in the hotel, was a rubber bath duck."

SIDES

Atlantic salmon 7.5

Smoked house bacon | Chipolata | Avocado | Hash brown 6

Roasted tomato | Baked beans | Wild forest mushrooms

Wilted spinach 5

Additional egg 4

Hollandaise sauce 4

JUICES/ SOFT DRINKS

Orange | Apple | Cranberry | Pineapple | Tomato 6

Coca Cola | Coca Cola No Sugar | Sprite | Tonic | Soda Water 7

Capi Still Water 500ml | Capi Sparkling Water 500ml 8

Fresh Orange | Apple | Carrot | Celery 10.5

Mixed berries or Banana, honey, oats Smoothie 12

COFFEE 6

Traveller's pick by The Roaster Guy

Flat White | Latte | Cappuccino | Espresso

Short Macchiato | Long Macchiato

Piccolo | Chai | Hot chocolate

Iced coffee

Soy milk | Almond milk | Oat milk 0.5

TEAS BY T2 6

English Breakfast | Earl Grey

Sencha | Peppermint | Lemongrass Ginger

COCKTAILS

Mimosa 16

Prosecco, fresh orange juice

Bloody Mary 18

Tomato juice, Vodka, Worcestershire sauce, tabasco, black pepper, celery garnish

SCAN / ORDER / PAY



Due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. Please inform our team if you have a food allergy or intolerance.

ALL DAY DINING MENU

Available from 12:00 - 21:00 Monday to Saturday | 16:00 - 21:00 Sunday



ENTRÉE

Homemade Olive Focaccia 15

Whipped butter & olive oil

Mushroom Arancini 28

Truffle mayo, pickled shitake

Zaatar Roasted Cauliflower 28

Pine nut hummus, tahini yoghurt, sultanas

CLASSICS

Club Sandwich 35

Grilled chicken, iceberg, bacon, tomato aioli, fried egg & fries

Wagyu Beef burger 35

Bacon, oak leaf lettuce, cheddar, relish, pickles & fries

Chicken Super Salad 35

Poached chicken, quinoa, avocado, sweet potato, broccoli, edamame, green peas, pepita hummus, pomegranate dressing

Butter Chicken 35

Saffron rice, raita, pappadums, garlic naan, salad

Fish and Chips 35

Salad, fries and tartare sauce

MAINS

Eye Fillet 250g 58

Served with roasted chats and red wine jus

Market Fish of the Day 50

Served with Chef's choice of side

Wild Mushroom Risotto 38

Mushroom ketchup, buttered wild mushrooms

DESSERT

Hot Jam donuts (3 pieces) 15

Cinnamon sugar

Saffron Panna Cotta 16

Poached pear, spiced ginger crumble

Cheesecake 16

Blueberry coulis, macadamia ice cream

Local Cheese board (50g each) 36

Brie, Aged Maffra cheddar, Gippsland blue, served with lavosh, quince paste, nuts & dried fruits

KIDS MENU

Fish & Chips 14

Rockling, fries, tomato sauce

Spaghetti Bolognese 14

Parmesan

Chocolate Brownie 15

Vanilla Dixie cup ice cream

Chicken Sliders 14

Crispy tenders, cos, cheese, tomato sauce

Spaghetti Napolitana 12

Parmesan

Churros 14

Chocolate sauce

SIDES

Citrus salad, radicchio, butter lettuce 15

Steamed broccoli, tahini soy, flaked almonds 15

Shoe string fries, chipotle aioli 15

Wedges, sour cream, sweet chilli 15

SCAN / ORDER / PAY



Due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. Please inform our team if you have a food allergy or intolerance.

BEVERAGE LIST

Available from 12:00 - 21:00 Monday to Saturday | 16:00 - 21:00 Sunday



SPARKLING WINE & CHAMPAGNE

Dunes & Greene Pinot Chardonnay NV 200ml, SA	20
The Conversationalist Prosecco NV 200ml, SA	20
Santa & D'Sas Prosecco NV 750ml, VIC	80
Mumm Brut 750ml, France	115
Veuve Clicquot Yellow Label 750ml, France	250

WHITE WINE & ROSE

Half bottles - 187ml	
Angove Long Row Pinot Grigio, MacLaren Vale, SA	20
Angove Long Row Chardonnay, MacLaren Vale, SA	20
Angove Rose, MacLaren Vale, SA	20
Full bottles - 750ml	
Eden Hall Riesling, SA	80
Domaine Gautheron Chablis Chardonnay, France	105
Gustave Lorentz Pinot Gris, France	105
Levantine Hill Estate Sauvignon Blanc, VIC	105

RED WINE

Half bottles	
Angove Long Row Shiraz 187ml, MacLaren Vale, SA	20
Angove Long Row Merlot 187ml, MacLaren Vale, SA	20
Wynns Siding Cabernet Sauvignon 375ml, SA	35
Full bottles - 750ml	
Ingram Road Pinot Noir, VIC	85
Eden Hall Shiraz, SA	105
Giovanni Rosso Nebbiolo, Italy	110

SCAN / ORDER / PAY



Due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. Please inform our team if you have a food allergy or intolerance.

BEVERAGE LIST

Available from 12:00 - 21:00 Monday to Saturday | 16:00 - 21:00 Sunday



BEER & CIDER

Birra Moretti, Italy	14
Corona, Mexico	14
Furphy, Australia	14
Rekordelig Strawberry & Lime Cider, Sweden	15
James Squire zero, Australia	12

SOFT DRINKS / WATER

Coca Cola	7
Coco Cola No sugar	7
Sprite	7
Orange Juice bottled	7
Apple Juice bottled	7
Capi Still Water, 500ml	8
Capi Sparkling Water, 800ml	10

COFFEE / TEA

Flat White Latte Cappuccino Espresso	6
Short Macchiato Long Macchiato	
Piccolo Chai Hot chocolate	
Soy milk Almond milk Oat milk	0.5
English Breakfast Earl Grey	6
Green Tea Peppermint	

SCAN / ORDER / PAY



Due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. Please inform our team if you have a food allergy or intolerance.

MINI BAR

Available 24h | Monday to Sunday

Minibar items can be ordered via the QR code or by contacting Guest Services on extension 1.

SNACKS

	PRICE
Chappy's Chips 80g	12
Nut Mix 70g	13
Kettle Sea Salt Chips 45g	6
Kettle Salt & Vinegar Chips 45g	6
Monsieur Truffe Dark Honeycomb 100g	16
Ministry of Chocolate Rocky Road Bar 48g	8

BEVERAGE

	PRICE
Still Water 500ml	8
Sparkling Water 500ml	8
Coca Cola	7
Coca Cola No Sugar	7
Sprite	7
Moondog, Heineken, James Boags Premium	14
James Boags Light	12
Prosecco 200ml	18
Cocktail Spritz 200ml	22
Limoncello Martini Negroni	
17 Trees Pinot Grigio 750ml	49
17 Trees Shiraz 750ml	49

SCAN / ORDER / PAY



Every six bottles of 17 Trees purchased will go toward planting one tree.

17 Trees wines are packed in lightweight wine bottles made from recycled glass, while the recycled paper for the labels was created from natural fibre-based pulp, sourced from sugar cane waste.

Due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. Please inform our team if you have a food allergy or intolerance.