



FOOD

DIETARY GUIDE

(GF) gluten free (V) vegetarian
(*GF/ *V / *) can be adapted to be gluten free or vegetarian
Please advise if you have any dietary requirements

15% surcharge on public holidays

novotelgeelong.com.au/dining

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SOMETHING SMALL

TRIO OF DIPS (V) grilled pita bread, sumac, fresh herbs	\$14
CRISPY PORK BELLY (GF) nam jim, pineapple salsa	\$21
CHICKEN BAO BUNS hoisin, Asian slaw	\$19
TOMATO & BOCCONCINI ARANCINI (V) citrus mayonnaise, shave parmesan	\$17
FIVE SPICE CALAMARI (GF) citrus mayonnaise, watermelon, watercress	\$19

SOMETHING BIGGER

THE BURGER wagyu beef pattie, mustard relish, cheddar cheese, chips, salad	\$22
CHERMOULA RUBBED CHICKEN BREAST (GF) sweet potato mash, charred corn, broccoli, jus	\$32
RIB EYE (GF) Pomme Anna, beetroot relish, seasonal vegetables, red wine jus	\$38
PAN-FRIED BARRAMUNDI (GF) mash, zucchini salad, harissa	\$36
CROQUE MONSIEUR ham, bechamel, cheese, chips, salad	\$22
MILD SPICED CHICKEN KORMA basmati rice, naan bread	\$26
TOMATO RISOTTO VERDURE (GF, VEGAN) sugo, Mediterranean vegetables, wilted spinach	\$29
FISH AND CHIPS tartare sauce, salad	\$26
12-HOUR BRAISED BEEF CHEEK (GF) Pomme puree, seasonal vegetables, jus	\$38

SOMETHING SWEET

CHOCOLATE & RASPBERRY PEBBLE soil, berries, cream	\$16
BERRY CHEESECAKE double cream, berries	\$14
LEMON MERINGUE PIE macerated berries, sorbet	\$16
LOCAL CHEESE PLATE * (choice of 2) brie, blue & cheddar, lavosh, dried fruits, quince paste	\$19

SIDES

POTATO CHIPS (V) mayonnaise	\$9
SEASONAL GARDEN SALAD (GF) Italian dressing	\$9
SEASONAL MIXED VEGETABLES (GF) garlic butter	\$9

KIDS MENU

FISH AND CHIPS	\$9
HAM AND CHEESE TOASTIE	\$9
CHICKEN AND MASH	\$9
VANILLA ICE CREAM	\$5