

## EXPRESS LUNCH MENU

**\$37 PER PERSON / \$42 PER PERSON WITH DESSERT**

MAXIMUM NUMBERS OF 25

Enjoy our seasonal express lunch menu which features fresh, local produce and is inspired by Melbourne's multicultural melting pot.

Groups of 25 and under will be served lunch in Alluvial Restaurant, which is nestled under the soaring glass atrium between the two historic wings of the Hotel, The Rialto and Winfield.

**SAMPLE MENU** (SUBJECT TO CHANGE)

### TO START

Sharing platters served in centre of table

### MAIN

Your selection of main course  
(Choice of four - pre-selected by Morning Tea)

- Panko crumbed chicken parma, spicy tomato ragout, mozzarella, kale pesto, ham with paprika fries
- Salmon fillet, orange carrot purée, parmesan potatoes and vin blanc sauce
- Riverina Angus strip loin, sautéed green beans, truss tomato, mash and red wine jus
- Cheese burger, Wagyu beef patty, cheddar, iceberg, gherkin and mayo on seeded brioche with fries



INTERCONTINENTAL<sup>®</sup>  
MELBOURNE THE RIALTO



## CHEF'S DAILY LUNCH MENU

**\$42 PER PERSON**

MINIMUM NUMBERS OF 25

Each expertly crafted menu has been hand-selected by our Executive Chef to enhance your conferencing experience. The daily lunch includes:

- Two varieties of sandwiches with various artisan breads and gourmet fillings
- Seasonal salads of local produce
- Chefs hot dish of the day
- Seasonal fresh fruit platter
- Assortment of sweet bites from our patisserie
- Served with selection of mineral water, orange juice, finest teas and herbal infusions, from TWG Tea and Nespresso coffee

**SAMPLE MENU** (SUBJECT TO CHANGE)

### SANDWICHES

Grilled chicken, avocado, mayonnaise and shredded lettuce wrap

Smoked salmon, brie cheese, red onion, guacamole and mesclun leaves on Turkish

### SALADS

Rialto Caesar, egg, croutons and crispy bacon

Asian vermicelli rice noodle salad with beef and Nuoc cham dressing

### HOT

Salmon fillets, miso beurre blanc with steamed garden vegetables

Roast carrot and chick pea tagine

### TO FINISH

Pavlova with strawberry cream emulsion and sliced fresh fruit

INTRODUCTION | DAY DELEGATE PACKAGES | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES

EXPRESS LUNCH MENU | CHEF'S DAILY LUNCH MENU | BUFFET LUNCH MENU



## BUFFET LUNCH MENU

**\$50 PER PERSON**

MINIMUM NUMBERS OF 25

Customise your items from Day Delegate Package, add \$10 per person

### INDIVIDUAL SALADS

Choose two items

Roast carrot, lentil, beetroot, lettuce with Rialto black sesame dressing

Rialto Caesar, egg, croutons and crispy bacon

Asian vermicelli rice noodle salad with beef and Nuoc cham dressing

Greek salad with feta, plum tomato, cucumber, Kalamata olives and extra virgin olive oil

### SANDWICHES\* LO

Choose two items

Grilled chicken, avocado, mayonnaise and shredded lettuce wrap

Smoked salmon, brie cheese, red onion, guacamole and mesclun leaves on Turkish

Roast beef, swiss cheese, caramelised onions, tomato, arugula and Pommery mustard in a black charcoal roll

Honey roasted pumpkin, red capsicum, pickled red onions, pepita, olives, spinach and capsicum spread in a pumpkin roll

Balsamic touched eggplant, spiral carrot, sundried tomato, feta crumb, mesclun, garlic aioli with green matcha roll

*\*Gluten free options available*

### HOT ITEMS

Choose one item  
(Add another item \$16 per person)

Traditional beef bourguignon with Paris mash **WK**

Mild chicken potenza with a creamy cheese polenta **WK**

Saffron, chorizo risotto with crispy skin potato wedges, cream, chilli sauce **LO**

Mumbai butter chicken and yogurt with fragrant steamed rice **WK**

Salmon fillets, miso beurre blanc with steamed garden vegetables **LO**

Greek lamb moussaka with new potato, greens and carrots **WK**

Roasted beef rump, sliced, with Paris mash and jus **LO**

Salt roasted crispy pork belly and brandy apple sauce with sautéed vegetables **WK**

### YOUR LUNCH WILL ALSO INCLUDE

Sliced fresh fruit

Pavlova with strawberry cream emulsion

Selection of mineral water, orange juice, finest teas and herbal infusions from TWG Tea and Nespresso coffee