



INTERCONTINENTAL®  
MELBOURNE THE RIALTO



BREAKFAST

6:30AM - 10:30AM MONDAY - FRIDAY  
7AM - 11AM WEEKENDS

BREAKFAST		SIDES	\$8 EACH
Eggs On Toast (V)	\$20	Pacific Smoked Salmon	
Two eggs your way on toast		Hass Avocado	
Add a side	\$6 each	Lyndhurst Baby Spinach	
3 Three Egg Omelette	\$28	Old English Chargrilled Bacon	
Diced bacon, cheese & tomato, hollandaise, Japanese drizzle, shichimi and bonito		Black Forest Thyme & Chicken Chipolata	
Salmon & Avocado Tartine	\$31	Sautéed Pezizaceae White Cup Mushrooms	
Persian feta, cream cheese, cucumber, poached eggs, sesame seeds and hollandaise on sourdough		Shepparton Baked Beans	
Benedict Le Grand	\$28	Crispy Hashed Potato	
Winchelsea cured Parma ham and hollandaise sauce on an English muffin		Oven Roasted Lonsdale Plum Tomato	
Fluffy Egg & Vegetable (GF) (V)	\$28		
Sautéed mushroom, asparagus, kale, hummus and dukkah spice with mix greens			
Poached Egg Arugula Salad	\$28		
Avocado, tomato, dried cranberry, pepita seeds and balsamic vinegar dressing			
Rialto Croissant	\$29		
Eggs over easy, bacon, mortadella, tomato, avocado, greens and American cheddar on a croissant			
Atrium Big Breakfast	\$38		
Eggs your way, chorizo, Moroccan bean purée, mushroom, avocado, cherry tomato, herb salad and hash brown with béarnaise			
Bircher Muesli (V)	\$24		
Steeped muesli with local seasonal fruits, apple salad and natural yoghurt			
Buttermilk Pancake Stack (V)	\$22		
Berry compote, maple syrup, custard, whipped cream and toasted almond flakes (v)			
Fruit Bowl (GF) (VG)	\$22		
Seasonal fresh fruits and berries			



BREAKFAST



ALL DAY DINING

AVAILABLE 11:30AM - 11PM

ALL DAY BREAKFAST

Salmon & Avocado Tartine \$31  
Persian feta, cream cheese, cucumber, poached eggs, sesame seed, Hollandaise on sourdough

SNACKS & SOUPS

Paprika Fries (V) \$14  
Served with garlic aioli

Citrus & Fennel Marinated Olives (GF) (V) \$19  
Labneh, lavosh with fennel, garlic, lemon

Korean Fried Chicken \$28  
Fried chicken, pickled radish and gochujang sauce

Vegan KFC (VG) \$29  
Fried cauliflower mix with sweet and spicy sauce

Tom Yum Soup \$25  
House-made vegetable stock, tomato, lemongrass, coconut crème, mushroom and fresh coriander  
Add Seafood \$6

Umami Mushroom Broth \$28  
Bracken, dumpling, nasturtium, soba noodles, black mushroom, burnt leek & mushroom cigar

Baked Brie \$32  
Oven-baked brie served with native Backyard honey, fresh seasonal berries, baby grissini

APPETIZERS & SALADS

Vegan Buddha Bowl \$28  
Avocado, black rice, romanesco, bracken, falafel, warrigal, edamame, kimchi

Heirloom Tomato Burrata \$28  
Compressed melon, basil pesto, tomato consommé

Tentacle Salad \$31  
Sea celery, heirloom tomato, Spanish onion, feta, roasted capsicum, caper berry, zucchini, olives, rocket

Arugula Leaf Salad \$28  
Shaved Parmesan, sliced apple, candied walnuts, finger lime vinegar dressing

Cobb Salad \$29  
Chopped leafy greens, tomato, bacon, hard-boiled egg, avocado, chives, red wine vinaigrette

Add:  
Free Range chicken \$6  
Smoked Salmon \$6

ALL DAY DINING

AVAILABLE 11:30AM - 11PM

SANDWICHES & BURGERS

Rialto Club \$31  
Grilled chicken fillet, streaky bacon, egg, native tomato, lettuce, cheese, mayonnaise

Bluestone Beef Burger \$31  
Angus beef, bacon, bush tomato relish, caramelised onion, greens, tomato, cheddar

Fried Crispy Chicken Burger \$31  
Crispy chicken thigh, celeriac slaw, pickled daikon, coriander, American cheddar, aioli

PASTAS

Spaghetti Alfredo \$38  
Avruga caviar, bottarga, nori dust, salted roe, mini garlic bread

Celeriac Risotto (V) (H) \$36  
Mernda farmed enoki mushroom, sage, capers, chestnuts, hazelnuts, pomme soufflé, lemon, shaved Grana Padano

MAINS

Southern Pacific Salmon Fillet \$54  
Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion, kimchi foam, tom yum sauce

Chicken Cotoletta \$42  
Herb breaded chicken fillet, country kale pesto, BBQ cos, shaved Parmesan, finger lime vin blanc sauce

White Miso Maple Glazed Roasted Eggplant \$36  
Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds

Old Delhi Butter Chicken \$40  
Natural yoghurt, coriander, steamed rice, papadum

HIBACHI GRILLED MEATS

200g Black Angus Beef Tenderloin \$68

250g Grain-Fed Angus Porterhouse Steak \$58

Grilled Meats are served with:

Fondant potato, baby carrot, pink pickled onion, saltbush, romanesco, fermented soybean relish and muntrie jus

SIDES

Split Beef Bone with Grilled Truffled Marrow \$16

Arugula Leaf Salad with Parmesan & Apple \$14

Paprika Fries \$12

Potato Mash \$12

Roasted Chat Potatoes \$12

Steamed Rice \$12

DESSERT

Lemon Tart \$28

Shortcrust pastry case, tangy lemon custard, meringue kisses

Hazelnut Praline (V) \$28

Chocolate sponge, dark mousse, coconut sponge, coconut mousse

Rum & Raisin Chocolate Sphere \$28

Rum & raisin ice cream, pistachio sponge, chestnut cream, dulce de leche, chocolate soil

The Frozen Trio (V) (GF) \$24

Strawberry sorbet, boysenberry dream, French vanilla ice cream

Fruit Bowl (V) \$24

Seasonal fresh fruits and berries, petit four chocolates

KIDS MENU

AVAILABLE 11:30AM - 11PM

SNACKS FOR KIDS

Smiley Soup \$12  
A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes and topped off with a dollop of fresh cream

Corn Fritters \$12  
A crispy, fluffy fritter filled with sweet corn and a little bit of melted cheese

Yummy Potato Mash \$8  
Potato mashed for you to shape anyway you like

A-maize-ing Corn-on-the-Cob \$8  
Buttery baked corn and snow cheese

Beef sliders \$18  
Two perfectly grilled mini beef burgers, served with a fresh salad

Spaghetti Napoli \$14  
This classic pasta dish includes three of the foods Italy is most famous for

Spaghetti Bolognese \$16  
A hearty, meaty spaghetti dish that is packed with great flavour and nutrients from all the hidden vegetables

French Fries \$8  
Golden French fries parboiled before frying, to make them a healthier side serving

DESSERT FOR KIDS

Trio of Dessert Creams \$14  
Sorbet, boysenberry dream, French Vanilla

Chocolate Brownie Ice Cream \$14  
Chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles

Fresh Fruit Platter \$12  
Ninja chefs sliced and diced fruits

DRINKS \$8 EACH

Apple Juice  
Orange Juice  
Milk

LATE NIGHT DINING

AVAILABLE 11PM - 6AM

Fruit Bowl (GF) (V) \$20

Seasonal fresh fruit

Buttermilk Pancake Stack (V) \$20

Berry compote, maple syrup, whipped cream,  
toasted almond flakes

Toast with Spreads (V) \$18

Vegemite, strawberry jam and peanut butter

Old Delhi Butter chicken \$40

Natural yoghurt, coriander, steamed rice, papadum

Meatball and Napoli \$40

Prime beef mince ball, tomato sauce, rice

Dip Board (V) \$20

Smoked eggplant, tzatziki, hummus, warm pitta bread

Chef's Selection of Cheese \$27

Quince paste, lavosh, dried fruits, grissini sticks

InterContinental Melbourne The Rialto  
495 Collins St, Melbourne VIC 3000  
T: +61 38627 1400  
[melbourne.intercontinental.com](http://melbourne.intercontinental.com)