



All Day Dining 12pm – Close

TO START

Golden Fries \$8.00
with aioli

Potato Wedges \$10.00
with sweet chilli and sour cream

SOUPS AND STEWS

Chef's Soup of the Day \$14.00
with crusty sourdough bread

Whole Baby Squid \$17.00
stuffed with potato, onion and leeks, braised in rich tomato sauce served with mash

Top Side Beef Stew \$24.00
with mash and peas

BREADS \$8.00

Grilled Pita Bread
with garlic, rosemary and sea salt

Hand-cut Garlic Bread



ANTIPASTO small \$14.00, large \$24.00

Lamb Gozleme with cumin dressing
Potato and Onion Omelette with spicy tomato salsa
Wagyu Bresaola and Salami with semi dried tomatoes, marinated olives, goat's cheese and cornichons
Grilled Chilli and Lemon Baby Octopus

PIZZA \$19.00

Mediterranean grilled chorizo, olives and capsicum
Deli Maple Glazed Pumpkin, zucchini, caramelised onion and blue cheese
Italian Prosciutto, rocket, mozzarella and olive oil

MARRIOTT FAVOURITES \$22.00

all orders served with a side of fries

Beef Burger

with bacon, cheese, tomato, gherkin, beetroot, red onions, lettuce

Club Sandwich

with turkey, bacon, sliced tomato, lettuce, mayonnaise

Steak Sandwich

sirloin steak cooked to your preference with lettuce, sliced tomato and caramelised onions



PASTA \$19.00

Bucatini with Garlic Prawns

Spaghetti with Italian Meatballs

Carbonara Pasta Bake with Ham and Bacon

Mushroom Ravioli with Roasted Pumpkin and Sage

SALADS

Roma Tomatoes \$13.00

with basil and cracked pepper

Greek Salad \$12.00

with Persian Fetta

Field Greens \$13.00

with flaked tuna, olives and ranch dressing

Grilled Haloumi \$16.00

with marinated vegetables and aged balsamic

Char-grilled Eggplant \$13.00

with Spanish onion and chillies

Caesar Salad \$15.00

crispy speck, parmesan, poached egg, anchovies

Grilled Chicken Caesar Salad \$22.00

our Marriott Caesar Salad with organic grilled chicken



ON THE GRILL

Grilled Atlantic Salmon \$27.00

with Chef's garden salad and fries

250g Beef T-Bone \$21.00

with oven-finished mushroom cream sauce

250g Sirloin \$23.00

red wine jus, golden fries and Chef's garden salad

Honey Glazed Razor Back Ribs \$21.00

with golden fries

Chicken Parmigiana \$19.00

with spicy tomato basil sauce topped with fior de latte

Char Grilled Sambal Prawns \$16.00

with lemon

TO FINISH

Saffron Poached Pears \$16.00

burnt honey cream and crumbled sponge

Veloute of Bittersweet Chocolate \$16.00

with cinnamon ice cream and cookie top

King Island Cheese Plate \$18.00

featuring blue, brie and cheddar cheeses with quince paste, lavosh and grissini



Marriott originals

\$18

rubio's tea party

forget about Alice, this is rubio's tea party! bombay sapphire gin, cranberry juice and roobios and vanilla tea are sweetened with vanilla liqueur and shaken with fresh limes to create a fruity-sweet cocktail served in a teapot to share with a friend, or served tall for one

lindy lopez

named after the famous south American actress, lindy lopez is a fruity-floss concoction of belvedere citrus vodka, vanilla liqueur and lemon juice. topped with pineapple juice it is shaken and served straight up with a bright red maraschino cherry in the middle

friday the 13th

you need some good luck to survive more than two of these! a daring combination of belvedere black raspberry vodka, crème de cassis and cointreau. sweetened with chambord and cranberry juice freshly pressed limes are added to cut through the berry flavours. served tall

zen master

kiwi fruit is muddled, then shaken together with belvedere vodka, midori, zen green tea liqueur and apple juice. sip this drink and be on the path to true enlightenment!

sweet dreams

midori, malibu and chambord are shaken with cranberry juice and freshly squeezed lemon, served in a short martini glass crusted with sugar. sweet dreams are made of these...

midori caprioska

rum is replaced with midori and belvedere vodka, and combined with limes muddled with sugar. topped with a splash of lemonade, you have our refreshing take on the classic caprioska

the akriti

havana club rum, chambord and lime are built on the rocks in a hurricane glass topped with soda. this is a bubbly and sweet mixture, just like akriti herself!

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Marriott suggested cocktails

\$16

margarita

a classic blend of tequila, cointreau and freshly pressed lemons, served with a salt rim either traditional or frozen

toblerone

a guilty pleasure of baileys, frangelico and kahlua, shaken with cream and served tall in a honey-lined glass

caipirinha

sugar crystals and lime wedges are crushed under cracked ice and topped up with cachaça rum and soda

original daiquiri

a balance of bacardi rum, sugar and fresh lime. the original and the best – served traditional or frozen

espresso martini

a shot of espresso combined with vanilla liqueur, kahlua and tia maria make this a libation that is sure to awaken your senses!

negroni

this classic aperitif combines bombay sapphire gin, sweet vermouth and campari on ice with a flamed orange peel

indulgence

baileys, frangelico, mozart chocolate liqueur and fresh cream make this pure indulgence in a glass. topped with freshly chipped chocolate

amaretto sour

amaretto and lemon juice are shaken with an egg white to produce a foamy-sour tippie that is garnished with a maraschino cherry in a short martini glass

long island ice tea

\$20

an old favourite! we shake bacardi rum, vodka, gin, tequila and cointreau with zesty lemons and limes, top it up with cola and serve tall on the rocks

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sparkling wine

nv	hardys brut	\$7	\$34
o6	yarra burn <i>pinot chardonnay</i>	\$12	\$52
nv	moet & chandon 200ml		\$36
nv	moet & chandon 375ml		\$72

white wine

nv	hardys <i>sauvignon blanc</i>	\$7	\$34
o8	3 tales <i>sauvignon blanc</i>	\$10	\$42
o8	mahi <i>sauvignon blanc</i>	\$14	\$50
o8	jim barry <i>riesling</i>	\$10	\$42
o8	voyager <i>semillon sauvignon blanc</i>	\$14	\$58
o8	barossa valley estate <i>semillon</i>	\$9	\$38
o9	trentino domenico <i>armani pinot grigio</i>	\$16	\$60
nv	hardys <i>chardonnay</i>	\$7	\$34
o8	phillip shaw <i>chardonnay</i>	\$12	\$42
10	st maur <i>pinot rose</i>	\$10	\$48



red wine

o8	scotchmans hill swan bay <i>pinot noir</i>	\$10	\$42
o6	coriole <i>cabernet sauvignon</i>	\$14	\$50
nv	hardys <i>cabernet merlot</i>	\$7	\$34
o8	amberley esate <i>cabernet merlot</i>	\$10	\$42
o7	monredon <i>cotes-du-rhone</i>	\$17	\$68
o9	preece <i>merlot</i>	\$14	\$58
o8	barossa valley estate <i>shiraz</i>	\$9	\$38

white half bottles

o8	brokenwood <i>semillon</i>		\$32
o9	valmiñor <i>albariño</i>		\$35
o8	joseph drouhin <i>chablis</i>		\$44

red half bottles

o8	thorne-clark shotfire ridge <i>shiraz</i>		\$33
o7	henschke <i>shiraz cabernet merlot</i>		\$50
o7	mont-redon <i>chateauneuf du pape</i>		\$66

Please ask for our windows wine list for a comprehensive wine selection



light beer

cascade light	\$6
hahn light	\$6
peroni leggera	\$8

beer on tap 375ml

carlton draught	\$5.5
blue tongue	\$6.5

domestic beer

victoria bitter	\$6.5
crown lager	\$7
pure blonde	\$7
tooheys new	\$6.5
tooheys extra dry	\$7
cascade premium	\$7
boags premium	\$7
coopers pale ale	\$7
little creatures pilsner	\$7
pepperjack ale	\$7

imported beer

corona	\$8
peroni	\$8
heinekin	\$8
becks	\$8
asahi	\$8