



ELEMENTS

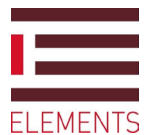
BAR SNACKS

IN 5

Grilled Turkish bread with trio of dips	12
Cream of wild mushroom soup with truffle oil & fried enoki GF	19
Seasoned wedges with sour cream & sweet chilli	10
Battered fries & garlic aioli	9
Lemon pepper calamari, tomato aioli, pickled shallot, fried baby capers, sorrel	20
Oysters served natural with fresh lemon DF GF	6pcs - 18 12pcs - 28

IN 10

Scallop ceviche, avocado puree, balsamic pearls, fried prawn shavings	22
'18 hour High Country pork belly with celeriac and granny smith apple remoulade GF	19
Baked oysters with local chorizo marmalade	6pcs - 20 12pcs - 35
Panko prawns with aioli and lemon	16
Pea & parmesan croquettes with tomato relish	14
Caesar salad: baby cos, bacon, parmesan, anchovies, poached egg, croutons	16
with Grilled Chicken 18 with Grilled Prawns 20	
Grilled eggplant, enoki, seaweed, herbs & papaya salad, sesame dressing V, DF	18
Arugula salad, pear, dried cranberries & shaved parmesan	12



V- Vegan. GF - Gluten Free, DF - Dairy Free | 10% surcharge applies on all Public Holidays

BAR SNACKS

IN 20

Marriott burger: brioche bun, fried egg, bacon, cheddar, bush tomato chutney, tomato, lettuce, aioli & beer battered chips. Choice of grilled Angel Bay beef or grilled chicken	20
Marriott club sandwich : shaved turkey, bacon, fried egg, tomato, lettuce, lemon aioli & beer battered chips	20
Brined & roasted roasted chicken breast , miso glazed and charred eggplant, red pepper sauce, shredded wombok, seaweed & green papaya salad, peanut praline	32
Barramundi from Humpty doo NT, kimchee puree, rainforest lime confit, tossed brocollini and pickled baby radish GF, DF	36
House-made pumpkin & ricotta tortelloni with toasted pinenut, butter emulsion, fried sage & parmesan	34
Tempura fried fish, battered chips, tartare & lemon wedge	18
Crispy duck from Wimmera, VIC- roasted chilli dressing, mint, coriander, watermelon and fetta salad	34

SWEET TOOTH...

Mini toasted meringue, cherry & passionfruit compote, lemon curd, toasted coconut, locally made pink moscato sorbet GF, DF	18
Trio of vanilla, passionfruit & chocolate ice cream, chocolate wafer & passionfruit sauce	16
White chocolate & mango pannacotta with maple, walnut crumble baby mint GF	18
Peach cobbler, bourbon & peach compote, dehydrated vanilla cake, oat streusel, vanilla bean ice cream	18

V- Vegan. GF - Gluten Free, DF - Dairy Free | 10% surcharge applies on all Public Holidays

CHAMPAGNE



98 20

Nicholas Feuillatte, France

Pale and golden in color with an abundance of elegant bubbles brings forth floral fruits with a subtle predominance of pear, apple, almonds and hazelnuts

G.H Mumm Cordon Rouge NV Brut, France

120

Veuve Cliquot 'Yellow Label' Brut, France

175

The first sip delivers all the freshness and forcefulness so typical of Yellow Label with a symphony of fruit tastes following on. Here is a true member of the powerful Brut family, well structured, admirably vinous.

Dom Perignon, France

399

The wine instantly traces an astoundingly fine line between density and weightlessness. Its precision is extreme, tactile, dark and chiselled. The full taste lingers with the utmost elegance on a sappy, spicy note.

Krug Grande Cuvee, France

449

Deep golden colour and fine, vivacious bubbles, predicting fullness and elegance. Aromas of flowers in bloom, ripe & dried fruit, marzipan, gingerbread and citrus fruit. Flavours of hazelnut, nougat, barley sugar, jellied and citrus fruit, almonds, brioche and honey.

SPARKLING WINE



DeBortoli Willowglen Brut NV, NSW

A very refreshing, easy drinking sparkling wine displaying fresh, fruit flavours and a creamy palate with a crisp clean finish. The ideal wine for any occasion.

38

9

Charles Pelletier, Burgundy , France

Lemony nose gives way to a fruity and soft palate with fresh peach and apricot notes

56

12

Azhara Moscato , Victoria

Intense fruit flavors with sweet crisp notes

40

10

Rivarose , Provenence, France

This wine is made from subtle blend of Syrah which lends the wine its vibrant red fruit aromas and Grenache to give its aromatic intensity

70

14



ELEMENTS

WHITE WINE



150ml 250ml

SAUVIGNON BLANC

Mondiale, Marlborough, NZ

Blackcurrant leaf, freshly cut grass and a touch of aromatic passionfruit are evident on the nose. The palate is vibrant and fresh with tropical fruit and citrus leaving the wine refreshing and long on the finish.

48 10 16

Oakdene Sauvignon Blanc, Geelong, VIC

Intense aromas of tropical fruits, lime, lemongrass and passionfruit. Bright and fresh palate of tropical lychee, guava passion fruit notes. This is balanced by a firm crunchy acidity and a long finish

52 10 15

MT.Riley, Marlborough, NZ

Multifaceted exhibiting vibrant aromas of lime zest, gooseberries and currant with a touch of herbal infusion. Weighty mouthfeel with intense although refined flavors finishing with a crisp, delectable acidity

54

Cloudy Bay, Marlborough, NZ

Fresh and vibrant on the nose, with aromatics of bright citrus, kaffir lime, orchard blossoms and passionfruit

75

SAUVIGNON BLANC BLENDS

Vasse Felix, Margaret River

A classic Margaret River blend of Semillon and Sauvignon Blanc. This popular, pure-fruit style has been made by Vasse Felix since 1987. It is zesty, fresh and crisp

52

WHITE WINE

RIESLING

Clare Valley, Clare Valley

Floral and refreshing, blossom and zest of lime dominate the palate, with secondary notes, akin to the pastry case of a lemon tart.

This is derived from the lees contact and helps to complex and balance the mid palate.

The wine is crisp and dry, with a beautiful zing of grapefruit like acidity to its' finish.

Plantagenet, Great Southern

Attractive and complex aromas of sherbet flowers citrus and jasmine and the palate is rich and full with a citrus backbone and long zesty finish.

CHARDONNAY

DeBortoli Willowglen Semillon Chardonnay, NSW

Restrained aromatics, fresh stone fruit bouquet, balanced acidity and a creamy oak finish.

Long Paddock Chardonnay, King Valley, VIC

Lifted aromas of cashew, white nougat and lemon sherbet with underlying notes of peach, nectarine, oyster shell, blossom and fresh green herbs. The palate is crisp and fresh

with generous flavours of feijoa, melon, and lemon pepper, leading to a creamy texture on the midpalate.

Tarrawarra, Chardonnay, Yarra Valley

The wine has grapefruit and lemon zest aromas with underlying notes of cashew nuts.

The tight palate reflects the season, with texture derived from 10 months on lees and a lovely drive with persistence of flavour. With oak and tank maturation, the wine shows an elegant complexity with appealing freshness.



55



150ml

11



16

58

38

9

15

48

10

15

58



ELEMENTS

VARIETALS

SEMILLON

DeBortoli Willowglen Semillon Sauvignon Blanc

Chalk Hill Blue Semillon Sav Blanc, SA

Pale straw in colour with attractive green hues. Herbaceous and tropical characters typical of perfectly ripened Sauvignon Blanc are followed by delicate citrus notes from the Semillon. These flow seamlessly onto the palate with crisp tropical fruit and a clean finish.



38



150ml

9



250ml

15

40

9

15

WHITE VARIETALS

MT. Riley Marlborough Pinot Gris

Beautifully expressed on the nose displaying grapefruit, white peach, passion fruit and herbaceous characters. The palate is ripe and succulent with excellent fruit richness, finishing long and refreshing

48

12

15

Trout Valley Pinot Gris, Nelson, NZ

Delicate floral characters on the nose lead to ripe pears and ginger on the palate with a silky, elegant finish.

52

RED WINE



150ml 250ml

PINOT NOIR

Nanny Goat, Central Otago NZ

Dark bramble fruits layered over notes of mocha, earth and dried herbs.

Rich juicy front palate of sweet dark cherries and spice supported by finely structured tannins in the mid palate. Hints of earth and dried herbs combine to give a long persistent finish

55

13

18

Pencarrow, Martinborough, NZ

The nose exhibits wild strawberry, cherry and spice aromas and the palate

has rich complex varietal flavours with lovely velvety texture. Pinot lovers take note!

58

Rising , Yarra Valley , VIC

The nose is a complex but compact package of berries and blood-plum,

five-spice and undergrowth which unwinds to be more expressive with a short exposure to air.

The palate has a firm but gentle structure, a medium body and fine balance

72

Massale, Mornington Peninsula, VIC

Sappy, sour cherry flavours with well judged oak are framed by silky tannins and bright acidity. Outstanding!

75

MERLOT

Smith & Hooper, Wrattenbully

Wonderful earthy cedar and berries on the nose make this wine instantly attractive.

The palate is rich and savoury, velvety in texture and spicy on the finish

52

Thorn Clarke, Merlot, Barossa, Vic

Deep red with purple hues. The nose shows aromas of lifted red plums and five spice

with dark cherry notes. The palate is mid-weight and juicy with plush, soft tannins. It shows

a lively red fruit profile with savoury tones adding restraint and elegance to the finish

48

11

15



ELEMENTS

RED WINE

CABERNET & BLENDS

Vasse Felix Cabernet Merlot, Margaret River

From one of Margaret River's best and original producers, Vasse Felix comes this excellent Cabernet Merlot blend has great concentration of blackcurrant fruit with cedary oak and fine tannins - a style with elegance and finesse rather than power

The Bard Cabernet Sauvignon, Coonawara, SA

Totally opaque black dark red colour with a deep very dark red hue. Nosing reveals a combination of blackcurrant, sour cherry and dried herb aromas with some spicy cedar and tobacco leaf following on. The palate possesses plenty of weight and richness but is cut short by dry chalky tannins. Flavours of blackcurrant, black olive, stalky cedar and spicy dried herbs. Modest aftertaste of spice, black olives, toasty cedar and dried herbs.

Hollick, Cabernet Sauvignon, Coonawarra, SA

Very deep, dark red/black colour with tawny tints. Developed, earthy, slightly stinky bouquet. Sulfides? The palate is rich and full, sweetly ripe to very ripe and tastes like a warm-grown wine. Lots of oak and the tannins are abundant and somewhat oaky-tasting. Grainy, earthy tannins. It ends very dry, with a lot of chew.

Melba Lucia, Yarra Valley



54



150ml

13



250ml

17

50

11

15

68

79

SOMMELIER SELECTION



<p>Cloudy Bay Sauvignon Blanc, Marlborough, NZ</p>	75
<p>Two Paddocks Pinot Noir, Central Otago, NZ</p> <p>Scotch thistle, redcurrant spice and aromatic highland herbal and spice aromas on the nose, give way to an intriguing textural, flowing palate.</p>	124
<p>Joel Gott Zinfandel .California, USA</p> <p>Aromas of roasted plum and blackberry jam with hints of sweet spice. The wine's bright red fruit flavors and acidity are complemented by a soft, round mouth feel and a long finish</p>	68
<p>Napa cellars, Cabernet sauvignon, USA</p> <p>Aromas of ripe blackberry, black cherry and cassis with blueberry notes. A lush core of ripe dark fruit, boysenberry, chocolate nibs, slight tobacco, spicy black pepper, star anise and hints of toffee and mocha linger through the finish</p>	95
<p>Fat bastard, Chardonnay, California, USA</p> <p>Rich and round palate with loads of yellow peach, fig and lemon curd, which pleasantly meld to a mid-palate. Full of intriguing secondary notes of spice, toast and butterscotch</p>	52
<p>Fat bastard, Pinot Noir, Roussillon, France</p> <p>Rose petals and violets coupled with earthy, leathery undertones exude terroir, Soft red fruits of cherry and strawberry offer this medium bodied wine a plump fruitiness with soft fine tannins</p>	49
<p>Nebbiolo Langhe, Piedmont, Italy</p> <p>Bright ripe red fruit and a hint of anise. The red cranberry fruit is sustained with fine, grape tannins and great acidity and a touch of sweet liquorice on the finish</p>	68
<p>Cotes du Rhone Rouge (Grenache, Syrah, Mourvedre) Rhone, France</p> <p>Fresh fruits with red berries and spices. A full-bodied, rich and intensely aromatic wine</p>	64
<p>Petit Chablis, Chablis, France</p> <p>Bouquet marked by great freshness. Fruity, floral and mineral notes. A light and lively wine</p>	74

RED WINE

SHIRAZ

DeBortoli Willowglen, Shiraz Cabernet, NSW

Memsie , Bendigo , Vic

Excellent deep, youthful red/purple colour. Attractive pepper and spice aromas over red berry fruits, and the palate is full and round, soft and generously flavoured, with stacks of ripe fruit and mild, soft tannins adding appropriate structure.

Charles cimmicky Shiraz, Barossa, VIC

Rich, ripe plums and blackberry, all wrapped up in smooth dark chocolate and vanilla spice

Mondialle , McLaren vale, SA

Tar & Roses, Shiraz, Heathcote

Liquorice cherry liqueur and freshly tilled earth with hints of sponge cake on the nose, sweet fruit characters of ripe plums with black forest cake flavours and dark chocolate on the palate. Silky fine tannin, well balanced with a long finis

Mail coach, Shiraz, Heathcote, Vic

Freshly ground coffee, chocolate, and black forest cake aromas. Rich and full showing dark fruit, black plum, mocha and spice, with a subtle vanillin finish

Oakdene Shiraz, Geelong, Vic

Deep garnet in color. Ripe and meaty with lifted blackberry and dark plum notes, white pepper and spice. The palate is dominated by dark red fruits and cool-grown spice leading to a soft and elegant, medium body, fine tannin and balanced acidity



	150ml	250ml
38	9	15
45	9	14
54		
42	9	15
54		
78		
58	15	18

DESSERT WINE



150ml 250ml

DeBortoli Vat 5 Botrytis Semillon, NSW (375ml)

34

Annies Lane Moscato

44

10

All Saints Rutherglen Muscat, Rutherglen (375ml)

45

10

DeBortoli Noble One, NSW (375ml)

55

13

BEER



TAP BEER

Asahi	8	14
Fat Yak	7	12
Carlton Draught	6	10
Stella Artois	8	13
Great Northern Super Crisp	8	12

AUSTRALIAN BEER

Bundaberg Ginger Beer (Non-alcoholic)	6
Carlton Zero (Non-alcoholic)	8
Cascade Light, Tasmania	6.5
Victoria Bitter, Victoria	8
Coopers Dark Ale, South Australia	9
Coopers Pale Ale, South Australia	9
Crown Lager, Victoria	9
James Boag's Premium, Tasmania	9
Pure Blonde, Australia	9

CRAFT BEER

Stone & Wood Pacific Ale	All \$11
4 Pines American Amber Ale	
Bad Sheperd California Lager	
Bellarine Queenscliff Ale	
Hawthorn Pilsner	
Mornington Peninsula Brewery IPA	

INTERNATIONAL BEER

Corona, Mexico	9
Guinness, Ireland	10
Bulmer's Cider	9

SPIRITS

VODKA

Absolut, Sweden	10
Absolut - Vanilla, Citron, or Pear	11
Absolut Elyx, Sweden	12
Grey Goose, France	13
Belvedere, Poland	12

GIN

Beefeater, United Kingdom	9
Beefeater 24, United Kingdom	10
Plymouth, United Kingdom	11
Monkey 47, Germany	15
Hendricks, Scotland	13
Bombay Sapphire, United Kingdom	11

TEQUILA

Olmecca Reposado, Mexico	9
Olmecca Altos Plata, Mexico	11
Avion Espresso, Mexico	12

RUM

Bacardi, Puerto Rico	9
Mount Gay, Barbados	10
Captain Morgan, Carribean	10

SCOTCH WHISKEY

Ballantine's Finest, Dumbarton, Scotland	9
Chivas Regal 12yo, Speyside, Scotland	10
Chivas Regal Extra, Speyside, Scotland	11
Chivas Regal 18yo, Speyside, Scotland	15
Chivas Regal Ultis, Speyside, Scotland	25
Chivas Regal 25yo, Speyside, Scotland	35
Johnnie Walker Black, Speyside, Scotland	11
Johnnie Walker Blue, Speyside, Scotland	26
Highland Park 12yo, Scotland	12
Highland Park 18yo, Scotland	20

SINGLE MALT WHISKEY

Aberlour 12yo, Speyside, Scotland	12
The Glenlivet Founders Reserve, Scotland	12
The Glenlivet 15yo, Scotland	12
The Glenlivet Nadurra Olorosso, Scotland	12
Glenmorangie, Highland, Scotland	15
Glenfiddich 12yo, Speyside, Scotland	12
Glenfiddich 15yo, Speyside, Scotland	15
Ardbeg, Islay, Scotland	14
Laphroaig 10yo, Islay, Scotland	13
Lagavulin 16yo, Islay, Scotland	16

SPIRITS

IRISH WHISKEY

Jameson, Cork, Ireland	10
Jameson Caskmates, Cork, Ireland	11
Jameson Black Barrel, Cork, Ireland	12
Bushmills 10yo, Antrium, Ireland	12

WHISKEY OTHER

Southern Comfort, New Orleans, USA	9
Canadian Club, Toronto, Canada	10
Jack Daniels, Tennessee, USA	10

BOURBON

Jim Beam, Kentucky, USA	9
Maker's Mark, Kentucky, USA	10
Wild Turkey Rare Breed, Kentucky, USA	13
Buffalo Trace, Kentucky, USA	12

COGNAC

Martell VS, France	10
Martell VSOP, France	11
Martell Cordon Bleu, France	24
Martell XO, France	28
Remy Martin VSOP, France	13
Hennessy VSOP, France	14
Hennessy XO, France	28

COGNAC

St Remy, France	9
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LIQUEUR

Malibu Coconut Rum, Barbados	9
Khalua, Mexico	9
Drambuie Scotch Liqueur, Scotland	10
Frangelico, Italy	9
Grand Marnier, France	11
Cointreau, France	11
Benedictine, France	12
Chambord, France	10
Mozart Chocolate, Austria	9
Baileys Irish Cream, Ireland	9
Midori, Japan	9
Galliano Vanilla, Italy	9
Galliano Amaretto, Italy	9
Galliano White Sambuca, Italy	9
Galliano Black Sambuca, Italy	9

APERITIF

Lillet Blanc, France	9
Pernod, France	9
Ricard, France	9
Campari, Italy	9
Pimms, United Kingdom	9
Martini Rosso, Italy	9
Martini Bianco, Italy	9

COCKTAILS

MYOC (MAKE YOUR OWN COCKTAIL)

\$30

Add 4 basic spirits (15ml each) with suggested mixer, soft drink or freshly squeezed juice

LONG ISLAND ICE TEA

\$26

Wyborowa Vodka, Bacardi Rum, Olmeca Tequila, Beefeater Gin, Cointreau sugar, freshly squeezed lemon juice, Cola

BEFORE DINNER SELECTION

All \$18

Cosmopolitan : Absolut Vodka Citron, Cointreau, fresh sourced cranberry juice,

freshly squeezed lime

Cucumber & Mint Gimlet : Beefeater Gin, freshly squeezed lime, fresh cucumber, mint leaves

Bechee Lychee : Beefeater Gin, fresh sourced lychee juice, freshly squeezed lime, cassis

Mojito: White Bacardi Rum, sugar, freshly squeezed lime, soda

Caipiroska: Wyborowa Vodka, sugar and freshly squeezed lime

Classic Dry Martini: Beefeater Gin or Absolut Vodka with Dry Vermouth and olives

Manhattan: Jim Beam Bourbon or Rye Whiskey with Vermouth Rosso and bitters

Negroni: Beefeater Gin, Campari, Vermouth Rosso

Old Fashion: Jim Beam Bourbon or Rye Whiskey with sugar, bitters, orange and cherry

GOOD TO KNOW

We participate in BarArts, a program developed by Marriott's panel of talented international bartenders. The program introduces the new fresh juice standard in cocktail recipes, all tested and validated by our panel of experts.

COCKTAILS

AFTER DINNER SELECTION

All \$20

Grasshopper : Menthe White, green peppermint, cream

Alexander : Remy Brandy, Cacau Dark, cream

Espresso Martini : Wyborowa Vodka, Kahlua, coffee

Mars a Day : Balley's, Creme Cacau dark, cream, chocolate

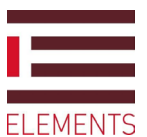
Rusty Nail : Ballantine's Scotch, Drambuie

B&B : Remy Brandy, Benedictine

Godfather : Ballantine's Scotch, Amaretto

Golden Dream : Galliano, Cointreau, fresh sourced orange juice, cream

Black Russian : Wyborowa Vodka, Kahlua



COCKTAILS

LONG DRINKS

All \$22

Aperol Spritz : Aperol, Sparkling Wine, soda

Dark & Stormy : Bundaberg Dark Rum, Ginger Beer, Bitters

Tequilla Sunrise : Olmeca Tequilla, fresh sourced orange juice, grenadine

Harvey Wallbanger : Wyborowa Vodka, fresh sourced orange juice, galliano

Gin Fizz : Beefeater Gin, sugar, freshly squeezed lemon, soda water

Midori Sour : Midori, sugar, freshly squeezed lemon, sprite

SOFT BEVERAGES

MOCKTAILS

12

STRAWBERRY

Plain yoghurt, strawberry syrup, fresh strawberries, cold milk, vanilla ice-cream

CRANBERRY COOLER

Cranberry juice, fresh lime juice, soda water

TROPICAL

Pineapple juice, orange, cold milk, apple juice, fresh lemon juice

FRESHLY SQUEEZED JUICE

5.5

Apple	Grapefruit
Pineapple	Orange
Tomato	Cranberry

WATER

6.5

Evian (500ml)
Badoit (330ml)

COFFEE & TEA

5

LIQUOR COFFEE

15

Irish Jameson Irish Whiskey
Jamaican Rum & Kahlua
Italian Amaretto
French Cointreau & Kahlua