

DINNER



ESSENCE ON EXHIBITION

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ENTREE

Milk braised cauliflower soup with red desert dust, prosciutto flakes and grilled paperbark smoked olive bread	17
Alpine pepper calamari, squid ink aioli, pickled veg & herb salad (DF)	20
Moroccan spiced pumpkin flowers, lemon myrtle aioli, fresh herb, pomegranate & quinoa salad (V)	20
Duo of seared scallops & braised pork belly, munthari remoulade & wildfire spiced pumpkin puree (GF)	22
'18 hour' High Country pork belly, celeriac, granny smith and wild apple remoulade, cider dressing (GF)	20
Softshell crab, fruit spiced orange and fennel slaw, shallots, forest anise & dill mayonnaise	22

MAINS

Mushroom & spinach agnolotti, roast pumpkin, pumpkin puree, wild fire spiced crushed macadamia, sage & shaved parmesan (V)	34
Lemon myrtle sprinkled crisp barramundi, kimchi puree, rainforest lime confit, tossed broccolini & pickled baby radish (GF, DF)	36
Umami lamb, sweet potato and mint bush soufflé, charred vine ripened tomatoes, munthari and onion jam, red pepper aioli, parsnip & carrot crisp	37
Alpine pepper rubbed pan roasted chicken breast, paperbark smoked mash, broccolini, yellow curry sauce, green papaya, carrot, Asian herb salad & crushed peanuts (GF)	36
Taylor's Bay Tasmanian salmon, braised baby leek, smoked mash, red pepper aioli, Aussie furikake & dried baby capers (GF)	38
Chocolate & red wine braised beef cheek, pepper berries, paperbark smoked mash, flamed broccolini & toasted macadamia nut pieces (GF)	37
200 gm grass fed Gippsland beef tenderloin aged 21 days, sweet potato and mint bush soufflé, alpine pepper and quandong butter, asparagus & port jus	44

SIDES

Beer battered fries, mountain pepper sauce & sour cream	9
Steamed broccolini & wild fire spiced crushed macadamia (GF)	12
Charred asparagus & mint bush béarnaise	12
Paperbark smoked potato mash (GF)	10
Arugula salad, pear, dried cranberries, ribberries & shaved parmesan(GF)	12
Quinoa, pomegranate & soft herb salad (DF)	12
Beer battered onion rings & lemon myrtle aioli	9

SPECIALS
OF THE
WEEK

ASK US TODAY!

The GRILL **MAKE IT YOUR OWN**

Choose your choice of sauces: port jus, mint bush béarnaise, lemon myrtle aioli, mountain pepper sauce
+ any one side dish from above

200 GM EYE FILLET (AGED MINIMUM 21 DAYS), O'CONNOR FARM, SOUTH EAST GIPPSLAND	44
400 GM RIB EYE ON THE BONE, O'CONNOR FARM, SOUTH EAST GIPPSLAND	49
300 GM GRASS FED PORTERHOUSE, GIPPSLAND VICTORIA	44

DESSERT

Warm apple crumble, crème Anglaise, toffee crisp & forest anise ice cream	19
Fresh seasonal fruits with fruit spice, strawberries & passion fruit (GF, DF)	19
Raspberry & mango bavaroise with rosella sorbet and fruit spiced nuts	19
Gum leaf panacotta, melon salad, wild lime & raspberry pearls (GF)	19
Highland peppermint ice cream and lemon aspen sorbet, chocolate cigar & mango coulis	17
Chocolate marquise, pistachio crumb & lemon aspen sorbet	19

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OPEN FOR BREAKFAST | LUNCH | DINNER **E** ESSENCE.MELBOURNEMARRIOTT.COM.AU **P** 03 9660 1183
Please let our associates know of any allergies or special dietary requirements" GF- Gluten Free V - Vegetarian DF - Dairy free