

LUNCH



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
'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
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

FAVOURITES

Elements burger - brioche bun, fried egg, bacon, cheddar, bush tomato chutney, tomato, lettuce, aioli & beer battered fries • Grilled Angel Bay beef or grilled chicken	22
Alpine pepper penne carbonara, mushroom, bacon, shaved parmesan, cream & egg	20
Essence club sandwich - shaved turkey, bacon, fried egg, tomato, lettuce, lemon myrtle aioli & beer battered fries	20
Butter chicken, red desert dusted rice & papadum	20
Caesar salad - baby cos, bacon, shaved parmesan, anchovies, poached egg, croutons & wildfire spice • Grilled chicken 20 • Grilled prawns 22	18
Alpine pepper tempura fried fish, tartare sauce & beer battered fries	22
Asparagus panzanella, croutons, feta, cos lettuce, cherry tomato, olives, poached egg & mint bush béarnaise	18

The GRILL

MAKE IT YOUR OWN

Choose your choice of sauces: port jus, mint bush béarnaise, lemon myrtle aioli, mountain pepper sauce + choice of beer battered fries or onion rings

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

SEAFOOD STACK

FOR TWO \$79

LEMON ASPEN CHILLI MARINATED GREEN MUSSELS AND OCTOPUS, BEER BATTERED FISH, ALPINE PEPPER CALAMARI, FISH SKEWERS, BLUE SWIMMER CRAB, SMOKED SALMON, FRESH OYSTERS, CREAMY GARLIC PRAWNS.

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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Please let our associates know of any allergies or special dietary requirements" GF- Gluten Free V - Vegetarian DF - Dairy free