

IN ROOM DINING - available 12pm to 10pm

SNACKS & SMALL

BREAD	10
House made spelt sourdough, whipped ricotta, garlic & herb pesto, Maldon salt	
ARANCINI	18
Spinach & pumpkin arancini, truffle aioli, pecorino	
WAFFLE & EEL	19
Chickpea waffle, smoked eel, dill crème, olive tapenade, lumpfish caviar, bottarga	
SOUP	16
Leek & potato velouté, truffle oil, sourdough bread	
ZUCCHINI & STRACCIATELLA	22
Velisha farm grilled zucchini, stracciatella, marjoram verde, pepita & linseed granola, saltbush	
PORK BELLY	26
Twice cooked crisp pork belly, sweet & sour glaze, kewpie aioli, peanut & sesame nibs	
CALAMARI	23
Queenscliff sourced squid, lemon myrtle crumb, saltbush & cucumber kimchi, kafir lime aioli	
CAESAR SALAD	23
Aged parmesan, crispy pancetta, anchovy, sourdough crisp, home-made Caesar dressing	
CHARCUTERIE	36
San Danielle prosciutto, salami, mortadella, chicken liver parfait, pork terrine, marinated olives, pickles, mustards & crostini	
MUSHROOM	22
Confit king oyster mushroom, romesco, seagrape, pickled kohlrabi, porcini dust	
THE CLIVEDEN LEAF SALAD	12
Baby cos, radicchio, lollo rosso, witlof, Champagne vinaigrette, pickled shallot, pomegranate	
SEASONAL VEGGIES	14
Shallot & red wine elixir	
TRUFFLE FRIES	12
Truffle salt, truffle oil, parmesan	

SEASONAL SPECIALITY

MURRAY COD	48
Mascarpone & parmesan potato purée, green moss crumb, beurre blanc with tobiko, shiraz cured caviar, charred asparagus	
BAKED CHICKEN ROULÉE	38
Taleggio & morel stuffed chicken roulade, cacciatore sauce, kipfler potato, broccolini	
GNOCCHI	38
Sweet potato gnocchi, butternut squash cream, cavolo nero, pine nuts	
BRAISED LAMB	45
Mulwarra free range lamb shank, seasonal vegetable, kipfler potato, pearl onion & port wine jus	
SOUTHERN RANGES STRIPLAIN MB4+ 300g	62
Dry aged Angus striploin, smoked chestnut purée, grilled artichoke, shiraz jus	
CLIVEDEN TRIPLE DECKER	28
La Madre sourdough, mayo, roast chicken, cos lettuce, tomato, egg, prosciutto, Swiss cheese, served with fries	
GRILLED VEGETABLE TOASTIE	24
Char-grilled vegetable, mix mushroom, basil pesto, vegan cheese, sourdough bread, served with fries	
WAGYU BEEF BURGER	30
Grass-fed wagyu beef patty, Jarlsberg cheese, lettuce, tomato, pickle, burger relish, straw onion, milk bun, served with fries	
BRISKET BOMB	24
Slow cooked pulled Angus brisket, caramelised onion, tomato ketchup, pickles, yellow mustard, American cheese	
TIKKA TOASTED	24
Char-grilled tandoori chicken, coriander, garlic & minted hummus, pita bread	
PEPPERONI PIZZA	28
Sugo, nduja, salami, buffalo mozzarella, wild rocket & pecorino	
MARGHERITA PIZZA	26
Neapolitan pizza base, San Marzano tomato, basil & stracciatella	
ALL-DAY BREKKIE	28
Organic sunny side egg, chorizo, hash brown, tomato sourdough toast	

SWEET ENDINGS

CHEF NEHUL'S BLACKFOREST	22
Chocolate financier, amarena cherry compote, Guanaja chocolate crèmeux, caramel Chantilly, cacao nib glaze	
BASQUE CHEESECAKE	22
Tahitian vanilla Basque-style cheesecake, Earl Grey-infused mixed berry confiture, vanilla Chantilly, strawberry crisp	
RASPBERRY COCONUT CRÈME BRÛLÉE	18
Coconut crème with raspberry-thyme gel, Valrhona raspberry crumble, raspberry chocolate crisp, freeze-dried raspberry	

Consumer advisory: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Sustainability is more than just a philosophy at Pullman Melbourne on the Park. It is woven into every dish we serve. Through eco-friendly practices, locally sourced and seasonal ingredients, we provide guests with exceptional flavour and a dining experience that honours the environment, offering a sustainable fine dining experience.