

Windows

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@WINDOWS_RESTAURANT

Windows

GATHER. TASTE. EXPERIENCE

OUR MODERN AUSTRALIAN MENU IS A FUSION OF UNIQUE, WORLDLY FLAVOURS THAT REFLECT THE DIVERSITY OF OUR REGION, OFFERING SOMETHING FOR EVERY PALATE.

WITH A FIRM COMMITMENT TO SUSTAINABILITY AND SUPPORTING LOCAL COMMUNITIES, WE PROUDLY SOURCE OUR INGREDIENTS FROM REGIONAL VICTORIAN FARMERS AND SUPPLIERS, ENSURING EACH DISH IS CRAFTED WITH THE FRESHEST SEASONAL PRODUCE.

LOCATED WITHIN THE PULLMAN & MERCURE MELBOURNE ALBERT PARK HOTEL, GUESTS CAN EXPECT PREMIUM DINING & SERVICE EVERY TIME YOU DINE WITH US.

ENTRÉE

TOMATO PANNA COTTA	\$22
Slow Roasted Tomatoes, Petite Tomato Salad, Olive Tapenade & Sourdough Bread 	
KOO WEE RUP ASPARAGUS	\$24
Prosciutto, Sumac Labneh, Pomegranate Glaze & Nut Granola 	
GARLIC PRAWNS (A)	\$25
Corn Salsa, Crispy Chili, Chipotle Aioli, Charred Sourdough Bread & Dill	
SMOKED WIMMERA DUCK BREAST	\$27
Pickled Cherry Gel, Nasturtium Emulsion & Puffed Quinoa 	
RAVIOLI DI PESCE (M)	\$28
Tasmanian Salmon, Prawns, Shellfish Butter Sauce & Herb Gremolata 	

SEAFOOD ORIGIN KEY

(A) Australian (I) Imported (M) Mixed

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.

MAINS

CHICKPEA PANISSE	\$34
Piperade, Mediterranean Vegetables, Olive Crumb & Herb Oil	
CASERECCE PASTA	\$37
Italian Sausage, Sundried Tomato, Artichoke & Parmigiano	
HAZELDENE SPICED CHICKEN BREAST	\$38
Grilled Zucchini, Olive Mash & Green Onion Vinaigrette 	
TASMANIAN SALMON (A)	\$44
Teriyaki Salmon, Cauliflower, Black Garlic, Pickled Radish & Snow Pea	
GOULBURN VALLEY PORK BELLY	\$44
Braised Red Cabbage, Celeriac, Pork Crackling & Finger Lime 	
LAMB BACK STRAP	\$48
Bass Coast Lamb, Sweet Potato, Courgette, Jus, Date & Olive Jam 	

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GRILLED STEAKS

EYE OF RUMP 250G	\$48
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STRIPLOIN 250G	\$54
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SCOTCH FILLET 300G	\$58
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All Steak is served with Roasted Cherry Tomato and your choice of Sauce
Our Beef is Grass Fed Angus Cattle from Victoria

SELECTION OF HOUSE-MADE SAUCES

Roquefort & Cayenne
Red Wine Jus
Roasted Capsicum

SIDES

BABY GEM LETTUCE with Shaved Radish & Spring Onion Dressing	\$8
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BABY CHAT POTATOES with Salt & Vinegar Seasoning	\$8
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CHAR-GRILLED BROCCOLINI with Toasted Almond & EVOO	\$12
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STEAKHOUSE CHIPS with Herb Salt & Aioli	\$12
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DESSERTS

DARK SPHERE	\$22
Vegan Coconut Mousse Insert with Passionfruit & Mango Pale' Served with Rosemary Infused Strawberry Coulis & Dark Chocolate Crumble	
PICKLED BERRY CLOUD CAKE	\$23
Vanilla Chiffon Strawberry Mousse Cake, Vanilla Bean Mascarpone, Pickled Strawberry, Lychee Popping Pearls, Quandong Ice Cream & Salted Macadamia Crumble	
BLUE MOON PLUM	\$24
Creamy Blueberry Mousse Dome, Davidson Plum Curd Insert, Blueberry-Lavender Coulis, Sesame Tuile & Lemon Myrtle Cream	
THAT'S AMORE CHEESE PLATTER	\$36
Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes	
SEASONAL DESSERT	
SPRING KISS	\$22
Blood Orange Mousse, Milk Chocolate Ganache, Cherry Jelly, Vanilla Chantilly, Yuzu & White Chocolate Espuma, Mandarin-Mint Gel, Finger Lime & Hazelnut Praline Soil	

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VICTORIAN WINES

SPARKLING WINE

CLOUD STREET SPARKLING BRUT

King Valley, Victoria

\$15/\$60

MOTLEY CRU PROSECCO

King Valley, Victoria

\$16/\$65

WHITE WINE

LA BOHEME PINOT GRIS

Yarra Valley, Victoria

\$17/\$70

MOTLEY CRU SAUVIGNON BLANC

Central Victoria

\$16/\$65

MOTLEY CRU CHARDONNAY

Victoria

\$16/\$65

ROSÉ

CLOUD STREET ROSÉ

Heathcote, Victoria

\$15/\$60

RED WINE

CLOUD STREET PINOT NOIR

Victoria

\$16/\$60

TAR & ROSES TEMPRANILLO

Heathcote, Victoria

\$16/\$70

MOTLEY CRU SHIRAZ

Heathcote, Victoria

\$16/\$65

DISCOVER MORE

SPARKLING WINE

CHANDON BRUT
Yarra Valley, Victoria

\$18/\$90

DAL ZOTTO PUCINO PROSECCO
King Valley, Victoria

\$18/\$75

WHITE WINE

ROCKBARE RIESLING
Clare Valley, South Australia

\$16/\$65

CATALINA SOUND SAUVIGNON BLANC
Marlborough, New Zealand

\$17/\$70

ROSÉ

AUDREY WILKINSON ROSÉ
Hunter Valley, New South Wales

\$16/\$60

RED WINE

ROBERT OATLEY SHIRAZ SIGNATURE SERIES
McLaren Vale, South Australia

\$16/\$65

CREDARO FIVE TALES CABERNET MERLOT
Margaret River, Western Australia

\$14/\$55

AUDREY WILKINSON SHIRAZ
Hunter Valley, New South Wales

\$16/\$60

APERITIF & DIGESTIVE

APEROL	\$14
CAMPARI	\$14
PIMMS	\$14
PERNOD	\$15

PORT & SHERRY

PENFOLDS GRANDFATHER	\$26
PENFOLDS CLUB	\$14
YALUMBA ANTIQUE MUSCAT	\$16

COCKTAILS – THE SIGNATURES

Discover our carefully curated cocktail creations served here at Windows.
Crafted with Passion, Perfected with Precision & Served with Elegance.

ROYAL FLUSH	\$26
St. Rémy VSOP, Cinzano Rosso, Crème de Cassis, Crème de Pêche	
ORANGECELLO SPRITZ	\$24
Orangecello, Quandong, Orange Juice, Ate Brut, Lemonade	
MOON	\$24
Bombay Sapphire, St.Germain Elderflower Liqueur, Orange Bitters	
LONDON EMBER	\$24
Sailor Jerry Spiced Rum, Triple Sec, Earl Grey Tea	
SALTED CARAMEL ESPRESSO MARTINI	\$25
Ketel One Vodka, Kahlua, Caramel Syrup, Espresso, Sea Salt, Honeycomb	
PILGRIM MARGARITA	\$26
Sierra Tequila, Ginger Syrup, Ginger Liqueur, Lime Juice, Triple Sec	
VANILLA WHITE CHOCOLATE OLD FASHIONED	\$26
Jim Beam, Crème de Cacao White, Vanilla Syrup	
POLAR ROSE	\$25
Smirnoff Vodka, Triple Sec, Grapefruit Juice, Cranberry Juice	

COCKTAILS – THE CLASSICS

MARGARITA	\$23
Olmecca Tequila, Triple Sec, Lime Juice, Sugar Syrup, Salt	
DAIQUIRI	\$23
Bacardi, Lime Juice, Sugar Syrup	
ESPRESSO MARTINI	\$23
Ketel One Vodka, Kahlua, Espresso	
MARTINI	\$24
Served Dirty or Dry	
TOM COLLINS	\$23
Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda Water	
NEGRONI	\$23
Mortimer's Gin, Campari, Rosso Vermouth	
OLD FASHIONED	\$23
Maker's Mark, Aromatic Bitter, Orange, Sugar	
IRISH COFFEE	\$22
Jameson Whiskey, Espresso, Whipped Cream	

T A P B E E R

Available in your choice of Schooner or Pint

KIRIN ICHIBAN LAGER <i>Yokohama, Japan</i>	\$14/ \$18
STONE & WOOD <i>Byron Bay, Australia</i>	\$12/ \$16
FURPHY REFRESHING ALE <i>Geelong, Victoria</i>	\$12/ \$16
HEINEKEN <i>Amsterdam, Netherlands</i>	\$14/ \$18
HEINEKEN SILVER <i>Amsterdam, Netherlands</i>	\$14/ \$18
KIRIN HYOKETSU – LEMON <i>Japan</i>	\$14/ \$18
GUINNESS <i>Dublin, Ireland</i>	\$18

B O T T L E D B E E R & C I D E R

JAMES BOAG PREMIUM <i>Tasmania, Australia</i>	\$13
JAMES BOAG PREMIUM LIGHT <i>Tasmania, Australia</i>	\$11
XXXX GOLD <i>Queensland, Australia</i>	\$13
CORONA <i>Mexico City</i>	\$13
FURPHY REFRESHING ALE <i>Geelong, Victoria</i>	\$13
HEINEKEN <i>Amsterdam, Netherlands</i>	\$13
LITTLE CREATURES <i>Geelong Victoria</i>	\$13
JAMES SQUIRE ZERO <i>Wheelers Hill, Victoria</i>	\$10
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER <i>Yarra Valley, Victoria</i>	\$13

S P I R I T S

RUM

BACARDI	\$14
BUNDABERG	\$14
CAPTAIN MORGAN SPICED	\$15
SAILOR JERRY SPICED	\$14
THE BARON SAMEDI SPICED	\$16
RON ZACAPA	\$24
APPLETON ESTATE	\$15
HAVANA CLUB 3	\$14
HAVANA CLUB 7	\$18
MALIBU	\$14
DIPLOMATICO EXCLUSIVA	\$24
RESERVA	
KRAKEN SPICED	\$18

VODKA

SMIRNOFF	\$14
KETEL ONE	\$14
BELVEDERE	\$18
GREY GOOSE	\$19
CIROC	\$18

GIN

MORTIMER'S GIN	\$16
GORDON	\$14
BOMBAY SAPPHIRE	\$16
TANQUERAY	\$15
TANQUERAY 10 YR	\$22
HENDRICKS	\$20
FOUR Pillars	\$19
FOUR Pillars Shiraz	\$22
ARCHIE ROSE	\$16
ROKU	\$16
MONKEY 47 – SLOE GIN	\$22

TEQUILA

OLMECA	\$14
SIERRA	\$14
1800 TEQUILA ANEJO	\$22

BOURBON

JIM BEAM	\$14
JACK DANIEL'S	\$15
WILD TURKEY	\$18
MAKER'S MARK	\$18

WHISKY

JOHNNIE WALKER RED	\$15
JOHNNIE WALKER BLACK – 8YR	\$16
CHIVAS REGAL – 12YR	\$19
CANADIAN CLUB	\$15
JAMESON	\$16
NIKKA YOICHI	\$18

SINGLE MALT SCOTCH

GLENLIVET – 12YR	\$20
GLENFIDDICH – 12YR	\$23
GLENMORANGIE – 12YR	\$23
MACALLAN – 12YR	\$28

BRANDY & COGNAC

COURVOISIER VSOP	\$24
REMY MARTIN VSOP	\$19
HENNESSY VSOP	\$28
HENNESSY VS	\$26
HENNESSY XO	\$36
ST AGNES	\$15

LIQUEUR

DISARONNO AMARETTO	\$15
BAILEYS	\$14
KAHLUA	\$14
FRANGELICO	\$14
CHAMBORD	\$16
COINTREAU	\$15
GRAND MARNIER	\$19
SOUTHERN COMFORT	\$15
ST-GERMAIN	\$15
Ouzo	\$15
OPAL NERA	\$15



NON - ALCOHOLIC

COKE 330ML	\$6
COKE NO SUGAR 330ML	\$6
DIET COKE 330ML	\$6
SPRITE 330ML	\$6
YARU STILL WATER 300ML	\$6
YARU SPARKLING WATER 300ML	\$6
JUICE (APPLE, ORANGE, PINEAPPLE) 300ML	\$6
RED BULL 300ML	\$5
RED BULL SUGAR FREE 300ML	\$5

TEA & COFFEE

ESPRESSO	\$4
CAPPUCCINO	\$5/ \$6
LATTE	\$5/ \$6
FLAT WHITE	\$5/ \$6
MACCHIATO	\$5/ \$6
LONG BLACK	\$5/ \$6
MOCHA	\$5/ \$6
DECAFFEINATED	\$5/ \$6
HOT CHOCOLATE	\$5/ \$6
DILMAH T-SERIES RANGE <i>Brilliant English Breakfast, The Original Earl Grey, Green Tea with Jasmine Flowers, Pure Peppermint Leaves, Pure Chamomile Flowers, Rose with French Vanilla</i>	\$5/ \$6
<i>Soy, Almond, Lactose Free, Oat, Honey or Flavours</i>	\$0.50

