



WINDOWS RESTAURANT

Entrée

GARLIC MUSHROOM AND GRILLED SAUSAGE SOURDOUGH (NF, VGO, GFO) \$28

Braised Garlic Mushrooms with Spinach & Spanish Sausage on Toasted Sourdough

WARM BEEF SALAD (DF, NF) \$25

Stir Fried Beef with Cherry Tomatoes, Cucumber, Wombok, Thai basil, Coriander, Fried Shallots & Crispy Rice Noodles in Nước Mắm Dressing

SESAME CRUSTED TUNA TATAKI (GF, DF, NF) \$26

Sesame Seared Tuna Loin with Wakame, Edamame, Spring Onion, Wasabi Tobiko Roe, Ginger & Yuzu Dressing (Sustainable Sourced)

HARISSA GRILLED CAULIFLOWER (GF, NF, V) \$19

Barmah Pomegranates, Chickpeas, Fennel, Mint, Spanish Onion, Garlic Labneh & Lemon

GOATS CURD MOUSSE (GF, V) \$21

Date Peppercorn & Walnut Crumb, Beetroot Crisps & Confit Fennel

Mains

SPECIAL OF THE DAY

Please Ask Our Friendly Team Member To Share You The Details!

PAN FRIED BARRAMUNDI (GF, NF) \$38

With Buttered Hawks Farm Kipfler Potatoes, Capers, Parsley, Vine Ripened Blistered Cherry Tomatoes & Herbed Hollandaise (Sustainable Sourced)

6 -HOUR SLOW COOKED CHICKEN MARLYAND (NF) \$34

With Sweet Corn Velouté, Charred Parsnip, Nasturtium, Braised Onion & Chorizo Crumb

250G MYRTLE BRAE SIRLOIN STEAK (NF, GF, DFO) \$43

Chargrilled MSA 3 Dry Aged, Served with Parmesan & Rocket Salad & Choice of Sauce

300G MYRTLE BRAE RIB EYE (NF, GF, DFO) \$46

Chargrilled MSA 3 Dry Aged, Served with Parmesan & Rocket Salad & Choice of Sauce

SOUS VIDE MILLAWARRA LAMB RUMP (NF, GF) \$38

With Minted Pea Purée, Fennel & Zucchini Salad, Red Shiso & Chimichurri Dressing

RICOTTA & SPINACH CAPPELLO (VG, NF) \$38

With Leek, Spinach & Parsnip Ragout, Garlic Pangrattato & Grana Padano

Accompaniments

PARMESAN ROCKET SALAD WITH BALSAMIC VINAIGRETTE
(GF, VO, NF, DFO, VG) \$14

STEAMED SEASONAL VEGETABLES, GARLIC AND HERB BUTTER
(NF, DFO, VG, VO, GFO) \$14

TOSSED GARDEN SALAD WITH HONEY MUSTARD DRESSING
(GF, VO, VG, DF, NF) \$12

STEAKHOUSE CHIPS, ROSEMARY SALT AND AIOLI
(DF, VG, VO) \$12

DUCK FAT AND ROSEMARY HAWKS FARM KIPFLER POTATOES
(DF, GF, NF, VO, VGO) \$14

House Made Sauces

MUSHROOM SAUCE (GF, NF) \$3

RED WINE JUS (GF, DF, NF) \$3

PEPPERCORN SAUCE (GF, NF) \$3

MUSTARD (DIJON, GRAIN OR ENGLISH)
(GF, DF, NF, VG, V) \$3

HORSERADISH (GF, DF, NF, VG, V) \$3

GARLIC BUTTER (GF, NF, VG) \$3

Desserts

MACADAMIA CHEESECAKE DELIGHT **\$18**

(VG, CONTAINS NUTS & GELATINE)

Drouin Macadamia Cheesecake, Spice Poached Pear, Mango Coulis & Salted Chocolate Crunch

BAILEY'S CHOCOLATE AND COFFEE **\$16**

(VG, CONTAINS NUTS & GELATINE)

Milk Chocolate Mousse with Bailey's Ganache, Almond Crumble, Vanilla Chantilly Cream & Chocolate Sauce.

CARAMEL CUSTARD TART **\$17**

(CONTAINS NUTS)

Custard Tart, Oatmeal Crumb & Creme Fraiche

CHOCOLATE MADNESS **\$21**

(GF, DF, V, VG, NF, CONTAINS SOY)

Organic Chocolate Fudge Brownie, Soy Ganache, Coconut Toffee, Macerated Berries Coulis, Strawberry Gel, Caramel Sauce

CHEESE PLATTER (GFO) **\$21**

Choice of 1 cheese with Quince Jam, Poached, Fresh Fruit & Crackers

Add on cheese - \$7

Yarra Valley Brie (70g) or Maffra Cheddar (70g) or Gippsland Blue (70g)

FRUIT PLATTER (VG, VO) **\$20**

Selection of Season Fresh Fruits with Greek Yoghurt

Our purpose is to look after you. Please let one of our team members know if you have any dietary requirements. **VO** - Vegan Option; **DFO** - Dairy Free Option; **GFO** - Gluten Free Option; **VG** - Vegetarian; **V** - Vegan

Beverages

Sparkling Wine

AZAHARA NV BRUT \$14/\$60
Murray Darling, New South Wales

FIRST CREEK BOTANICA \$14/\$60
Hunter Valley, New South Wales

TAITTINGER CUVÉE PRESTIGE \$210
Champagne, France

DAL ZOTTO PUCINO PROSECCO \$72
King Valley, Victoria

AUDREY WILKINSON BRUT RESERVE \$16/\$60
Mornington Peninsula, Victoria

White Wine

AUDREY WILKINSON SEMILLON SAUVIGNON BLANC \$16/\$60
Mornington Peninsula, Victoria

AUDREY WILKINSON CHARDONNAY \$16/\$60
Mornington Peninsula, Victoria

CATALINA SOUNDS SAUV BLANC \$16/\$70
Marlborough, New Zealand

COCKFIGHTERS PINOT GRIS \$15/\$65
Adelaide Hills, South Australia

ROCKBARE RIESLING \$15/\$65
Clare Valley, Victoria

ATE PINOT GRIGIO \$13/\$50
South Eastern Australia

ATE CHARDONNAY \$13/\$50
South Eastern Australia

Rose Wine

ATE ROSE \$13/\$50
South Eastern Australia

RAMEAU D'OR PETIT AMOUR \$75
Côtes de Provence, France

AUDREY WILKINSON ROSE \$16/\$60
Mornington Peninsula, Victoria

Red Wine

AUDREY WILKINSON PINOT NOIR \$16/\$60
Mornington Peninsula, Victoria

AUDREY WILKINSON SHIRAZ \$16/\$60
Mornington Peninsula, Victoria

ROBERT OATLEY GRENACHE SHIRAZ SIGNATURE SERIES \$16/\$70
Mclaren Vale, South Australia

ALLINDA SHIRAZ \$14/\$60
Heathcote, Victoria

ATE CABERNET SAUVIGNON \$13/\$50
South Eastern Australia

TAR & ROSES TEMPRANILLO \$16/\$70
Heathcote, Central Victoria

CREDO FIVE TALES CABERNET MERLOT \$13/\$55
Margaret River, Western Australia

Classic Cocktails

MARGARITA \$23

Olmecca Tequila, Triple Sec,
Lime Juice, Sugar Syrup, Salt

NEGRONI \$23

Mortimer's Gin, Campari,
Rosso Vermouth

ESPRESSO MARTINI

Ketel One Vodka, Kahlua, Espresso \$23

OLD FASHIONED \$23

Maker's Mark, Aromatic Bitter, Orange, Sugar

TOM COLLINS \$23

Tanqueray Gin, Lemon Juice, Sugar Syrup, Soda
Water

Signature Cocktails

NOIX DE COCO SOUR \$25

Jacks Daniel, Malibu, Coconut Palm Sugar, Apple
Juice, Lemon Juice.

MORTIMER'S DELIGHT \$25

Rose and French Vanilla Mortimer's Gin,
Cointreau, Citrus

THE ROSÉ SPRITZ \$25

Brut, Lychee Paraiso, Kettle One Vodka, Lemon
Juice, Raspberry Cordial, Pineapple Juice

STRAWBERRY SHORTCAKE \$25

Baileys, Tequila, Strawberry Liqueur, Raspberry
Syrup, Sugar Syrup

Tap Beer

Available in your choice of Schooner or Pint

HEINEKEN	\$14/\$18
FURPHY	\$12/\$16
STONE AND WOOD	\$12/\$16
XXXX GOLD - MID STRENGTH	\$11/\$15

Bottled Beer & Cider

JAMES BOAGS PREMIUM LIGHT	\$11
JAMES BOAGS PREMIUM	\$12
HEINEKEN	\$13
CORONA	\$12
FURPHY REFRESHING ALE	\$12
LITTLE CREATURES PALE ALE	\$12
WHITE RABBIT DARK ALE	\$12
PIPSQUEAK APPLE CIDER	\$12

Non-Alcoholic Drink

COCA-COLA	\$6
COCA-COLA NO SUGAR	\$6
COCA-COLA DIET	\$6
SPRITE	\$6
300ML YARU STILL WATER	\$6
300ML YARU SPARKLING WATER	\$6
750ML PUREZZA STILL WATER	\$5
750ML PUREZZA SPARKLING WATER	\$6
JUICE: ORANGE, PINEAPPLE, CRANBERRY, APPLE	\$6

Aperitif & Digestive

APEROL	\$11
CAMPARI	\$11
PIMMS	\$12
PERNOD	\$12

Port & Sherry

GALWAY PIPE	\$14
PENFOLDS GRANDFATHER	\$22
GRAND TOKAY	\$12

Hot Drinks

THE NIGHTCAP	\$23
Bailey's, Frangelico, Kalua, Hot Mocha, Whipped Cream	

IRISH CLASSIC	\$22
Jameson Whiskey, Espresso Coffee, Whipped Cream	

COFFEE	\$5/\$6
Espresso (\$4), Cappuccino, Latte, Flat White, Mocha, Macchiato, Hot Chocolate Soy, Almond, Lactose Free, Oat, Honey, Extra Shot, Flavours + \$0.50	

Energy Drinks

RED BULL	\$5
RED BULL SUGAR FREE	\$5
THE TROPICAL EDITION REDBULL	\$5
THE GREEN EDITION REDBULL	\$5

Spirits

Rum

BACARDI	\$12
BUNDABERG	\$12
CAPTAIN MORGAN SPICED	\$13
SAILOR JERRY SPICED	\$15
THE BARON SAMEDI SPICED	\$13
RON ZACAPA	\$20
APPLESTON ESTATE	\$13
HAVANA CLUB 3	\$13
HAVANA CLUB 7	\$15
MALIBU	\$11

Vodka

SMIRNOFF	\$12
KETEL ONE	\$13
BELVERDE	\$15
GREY GOOSE	\$17
CIROC	\$14

Gin

MORTIMER'S GIN	\$14
GORDON	\$12
BOMBAY SAPPHIRE	\$14
TANQUERAY	\$12
TANQUERAY 10YR	\$18
HENDRICKS	\$17
FOUR PILLARS	\$15
FOUR PILLARS SHIRAZ	\$18
TINY BEAR GIN	\$16

Tequila

OLMECA	\$10
DON JULIO	\$15
SIERRA	\$14

Bourbon

JIM BEAN	\$12
JACKS DANIEL	\$13
WILD TURKEY	\$14
MAKER'S MARK	\$14
BOOKERS	\$20

Whisky

JOHNNIE WALKER RED	\$12
JHONNIE WALKER BLACK - 8YR	\$14
CHIVAS REGAL - 12YR	\$16
CANADIAN CLUB	\$11
JAMESON	\$13

Single Malt Scotch

GLENLIVET - 12YR	\$17
GLENFIDDICH - 12YR	\$18
GLENMORANGIE - 12YR	\$20

Brandy & Cognac

COURVOISIER	\$18
REMY MARTIN VSOP	\$17
HENNESSY VSOP	\$15
HENNESSY XO	\$40

Liqueur

DISARONNO AMARETTO	\$11
BAILEY'S	\$11
KAHLUA	\$11
FRANGELICO	\$15
CHAMBORD	\$12
COINTREAU	\$12
GRAND MARNIER	\$15
SOUTHERN COMFORT	\$11
ST-GERMAIN	\$12