

Windows

A PLACE TO GATHER

FOLLOW US
@WINDOWS_RESTAURANT

Windows



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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

GRILLED CIABATTA Sea Salt, Olive Oil & Balsamic	\$7
PAN-FRIED GARLIC PRAWNS King Prawns with Chorizo, Cherry Tomato, Chilli, Garlic & Sourdough Bread	\$25
STICKY PORK RIBS House Smoked Goulburn Valley Pork Ribs, Fennel, Rosemary, Garlic & Chipotle	\$25
CAPRESE Victorian Burrata, Heirloom Tomato, Basil, Green Oil, Gremolata 	\$27
SCALLOPS & CAULIFLOWER Scallops, Cauliflower Purée, Salmon Caviar, Black Olive Oil 	\$28

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.

M A I N S

MOROCCAN VEGETABLE TAGINE	\$27
Served with Preserved Lemon & Coriander Couscous, Cumin Labneh & Charred Pita Bread	
PUMPKIN RISOTTO	\$28
Roast Pumpkin, Goat's Cheese, Sage Beurre Noisette & Sage Crisps	
AUSTRALIAN TIGER PRAWN LINGUINE	\$38
Bisque, Cherry Tomato, Chilli, Asparagus 	
TASMANIAN SALMON FILLET	\$38
White Bean Ragout, Pickled Fennel 	
WEST VICTORIAN LAMB RACK	\$48
Confit Pomme Purée, Mint Pea, Olive Tapenade & Mint Jus 	
HAZELDINE CHICKEN BREAST	\$38
Squash Purée, Pressed Potato, Vine Ripened Tomatoes, Orange & Ginger White Sauce 	

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GRILLED STEAKS

ANGUS PORTERHOUSE 250GM	\$48
ANGUS RIB EYE 300GM	\$55
ANGUS EYE FILLET 250GM	\$55

Grilled Steak is served with Water Cress Salad and your choice of Sauce
All steaks are grass fed from Gippsland Angus cattle aged for up to 42 months

SELECTION OF HOUSE MADE SAUCES

Red Wine Jus
Peppercorn
Mushroom
Garlic Butter
Mustard
Horseradish

SIDES

STEAMED VEGETABLES	\$14
STEAK HOUSE CHIPS & AIOLI	\$12
HOUSE GARDEN SALAD	\$12
MASH POTATO	\$13

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DESSERTS

BAKED SPANISH CHEESECAKE	\$18
Burnt Baked Spanish Cheesecake Accompanied with Passionfruit Curd, Yuzu Soil & Sour Cherry Pearls	
RICH STICKY DATE PUDDING	\$18
Cream Cheese Stuffed Warm Rich Date Pudding Served with Toffee Sauce Accompanied with Vanilla Ice Cream, Brandy Snap & Salty Cashew Nougatine	
DARK SPHERE	\$18
Vegan Coconut Mousse Insert with Passionfruit & Mango Pale Served with Rosemary Infused Strawberry Coulis & Dark Chocolate Crumble	
MIKADO CHOCOLATE TART	\$22
Hazelnut Praline & Crunchy Feuilletine Flakes Milk Chocolate Ganache Tart & Dark Chocolate Raspberry Mousse Served with Mint Greek Frozen Yogurt, Fresh Raspberry & Freeze-Dried Powder	
CHEESE PLATTER	\$21
Choice of 1 cheese with Quince Jam, Poached Pear, Fresh Fruit & Crackers	
Add on cheese - \$10	
Yarra Valley Brie (70g) or Maffra Cheddar (70g) or Gippsland Blue (70g)	

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SUSTAINABILITY

AT WINDOWS RESTAURANT, WE ARE COMMITTED TO ENCOURAGING SUSTAINABLE LIVING AND ECO-FRIENDLY PRACTICES BY PROVIDING FRESH, HOMEGROWN PRODUCE FROM SEED TO TABLE, ALL WHILE MINIMISING OUR ENVIRONMENTAL FOOTPRINT AND CONTRIBUTING TO A HEALTHIER ENVIRONMENT FOR FUTURE GENERATIONS.

WE ARE UTILISING OUR GREENSPACE AREA (LOCATED AT THE CAFE) TO GROW OUR VERY OWN FRESH AND NUTRITIOUS PRODUCE IN-HOUSE.

OUR INITIATIVE FOCUSES ON REDUCING PLASTIC PACKAGING AND REDUCING CO2 EMISSIONS, ENABLING US TO DELIVER THE FRESHEST PRODUCE DIRECTLY TO OUR GUESTS.



WHERE INCLUDED, GREENSPACE PRODUCE IS UTILISED

SUPPLIER LIST

SOME OF OUR KEY SUPPLIERS INCLUDE:

- CHEF'S CHOICE
- M&J CHICKENS
- CLAMMS SEAFOOD
- SIMON GEORGE & SONS