



WINDOWS

A place to gather

FOLLOW US
@WINDOWS_RESTAURANT



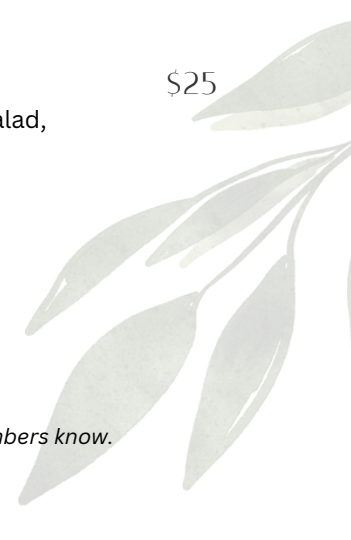


S H A R I N G

FRESHLY BAKED BREAD OF THE DAY Sea Salt, Olive Oil & Dukka Spice	\$5
PIQUILLO PEPPERS (2) Crumbed Goat's Cheese & Pistachio Stuffed Piquillo Peppers, Romesco, Aioli & Crispy Fried Onions (V)	\$16
EASTERN VICTORIAN SCALLOPS (2) Pan Seared Pancetta Wrapped Scallops, Cauliflower Purée, Walnut Butter Emulsion & Juniper Berries (GF)	\$20
WINDOWS GARLIC PRAWNS (2) King Prawns Pan Fried with Extra Virgin Olive Oil, Chorizo, Concasse Tomato, Chilli, Garlic, Herbs & White Wine (GF)	\$25
ITALIAN STYLE MEAT BALLS (4) Goulburn Valley Free Range Minced Pork Shoulder Meat Balls, Tomato & Herb Gravy, Green Olives, Shaved Parmesan & Grilled Ciabatta (GFO)	\$25
SAGANAKI CHEESE Pan Roasted Kefalograviera, Chargrilled Ciabatta & Fresh Lemon (GFO)	\$15
STICKY PORK RIBS (5) House Smoked Goulburn Valley Pork Ribs, Braised in Maple, Fennel, Rosemary, Garlic & Chipotle (GF)	\$25
CAULIFLOWER BITES (4) Chermoula Dipping Sauce & Cumin & Garlic Yoghurt (V, GF, VGNO)	\$22
HOUSE CURED KING SALMON Hot Seared House Cured King Salmon Fillet, Beetroot Purée, Shaved Fennel, Red Onion & Herb Salad, Horseradish Mouseline (GF)	\$25

So we can take care of you, if you have any dietary requirements, please let one of our team members know.

VG - Vegan, **VGO** - Vegan Option, **DF** - Dairy Free, **DFO** - Dairy Free Option,
GF - Gluten Free, **GFO** - Gluten Free Option, **V** - Vegetarian, **VO** - Vegetarian Option





M A I N S

VEGETABLE TAGINE Moroccan Style Mixed Vegetable & Chick Pea Tagine, Served with Preserved Lemon & Coriander Couscous, Cumin Labneh & Charred Pita Bread (V, VGNO, GFO) <i>Make it for two people - \$40</i>	\$22
RISOTTO Roast Pumpkin, Goat's Cheese, Sage Beurre Noisette & Sage Crisps (V, GF VGNO)	\$28
BLUE SWIMMER CRAB LINGUINE Lakes Entrance Crab, Homemade Linguine, Tomato Concasse, Garlic, Chilli & Parsley Deglazed in Chardonnay	\$36
PAN SEARED BARRAMUNDI Humpty Doo Barramundi Fillet, Cilantro & Sweet Potato Purée, Confit Cherry Tomatoes, Crispy Onions, Herb Salad & Windows' Chimichurri (GF)	\$38
CRISPY SALMON FILLET Braised Young Fennel, Tenderstem Broccoli, Confit Shallots, Tuscan Concasse Ragu (GF)	\$38
LAMB RACK Herb Crusted Mount Leura Rack of Lamb, Oven Roasted, Confit Pomme Purée, Spicy Eggplant, Olive Tapenade & Mint Jus (GF) <i>Make it for two people - \$88</i>	\$48
CHICKEN MARYLAND Sous Vide Middle Eastern Spice Crusted Part Boned Maryland, White Radish Mousseline, Confit Garlic Mash & Mild Harissa (GF)	\$36
CHICKEN BREAST Crispy Skin Pan Roasted Chicken Breast, Squash Puree, Pressed Potato, Vine Ripened Cherry Tomatoes, Orange & Ginger Creamy Sauce (GF)	\$38
CHICKEN DUO – TO SHARE The perfect share dish, enjoy our signature dishes of Chicken Breast & Chicken Maryland served share style (GF)	\$68





CHARGRILLED STEAKS

ANGUS PORTERHOUSE 250GM	\$46
ANGUS RIB EYE 300GM	\$50
ANGUS EYE FILLET 250GM	\$48
STEAK DUO – TO SHARE Chargrilled Rib Eye & Porterhouse served with two sauces of your choice (GF)	\$88

Served with Rocket, Fire Roasted Red Capsicum & Parmesan Salad (GF)
All steaks are grass fed from Angus cattle aged for up to 42 months from Bacchus Marsh

HOUSE MADE SAUCES \$4


Red Wine Jus (GF, DF)
Mustards
Peppercorn (GF)
Horseradish
Windows' Chimichurri (GF, DF)
Mushroom (GF)
Garlic Butter (GF)

SIDES

STEAMED VEGETABLES Broccolini, Dutch Carrots, Cauliflower, Olive Oil, Lemon & Sea Salt (GF, VGN)	\$14
STEAK HOUSE CHIPS Rosemary Salt & Aioli (DF)	\$12
ROCKET SALAD Rocket, Parmesan & Roasted Red Capsicum Salad, Balsamic Vinaigrette (GF,V)	\$14
MASH POTATO (GF,V)	\$12

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DESSERTS

BAKED SPANISH CHEESECAKE Burnt Baked Spanish Cheesecake Accompanied with Passionfruit Curd, Yuzu Soil & Sour Cherry Pearls (GF, V)	\$14
RICH STICKY DATE PUDDING Cream Cheese Stuffed Warm Rich Date Pudding Served with Toffee Sauce Accompanied with Vanilla Ice Cream, Brandy Snap & Salty Cashew Nougatine (V)	\$14
DARK SPHERE Vegan Coconut Mousse Insert with Passionfruit & Mango Pale Served with Rosemary Infused Strawberry Coulis & Dark Chocolate Crumble (VGN, V, GF, NF, DF)	\$16
SWEET MEMORIES Mixed Crispy Pops Base Top with Creamy Pistachio Tort Accompanied with Raspberry & Mango Gel	\$23
MIKADO CHOCOLATE TART Hazelnut Praline & Crunchy Feuilletine Flakes Milk Chocolate Ganache Tart & Dark Chocolate Raspberry Mousse Served with Mint Greek Frozen Yogurt & Fresh Raspberry & Freeze-Dried Powder	\$22
SWEET DUO – TO SHARE Sweet Memories & Mikado Chocolate Tart	\$40
CHEESE PLATTER Choice of 1 cheese with Quince Jam, Poached Pear, Fresh Fruit & Crackers Add on cheese - \$7 Yarra Valley Brie (70g) or Maffra Cheddar (70g) or Gippsland Blue (70g)	\$21
FRUIT PLATTER Selection of Season Fresh Fruits with Greek Yoghurt	\$20

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VICTORIAN WINES

SPARKLING WINE

CLOUD STREET SPARKLING BRUT

King Valley, Victoria

\$14/\$55

MOTLEY CRU PROSECCO

King Valley, Victoria

\$16/\$65

WHITE WINE

TAR & ROSES RIESLING

King Valley, Victoria

\$16/\$65

LA BOHEME PINOT GRIS

Yarra Valley, Victoria

\$17/\$70

MOTLEY CRU SAUVIGNON BLANC

Central Victoria

\$14/\$55

ALLINDA CHARDONNAY

Yarra Valley, Victoria

\$14/\$60

MOTLEY CRU CHARDONNAY

Victoria

\$24/\$55

ROSÉ

CLOUD STREET ROSÉ

Heathcote, Victoria

\$15/\$60

LA LA LAND ROSÉ

Central Victoria

\$14/\$55

RED WINE

CLOUD STREET PINOT NOIR

Victoria

\$14/\$55

TAR & ROSES TEMPRANILLO

Heathcote, Victoria

\$16/\$65

MOTLEY CRU SHIRAZ

Heathcote, Victoria

\$14/\$55





DISCOVER MORE

SPARKLING WINE

DAL ZOTTO PUCINO PROSECCO

King Valley, Victoria

\$18/\$75

AZAHARA NV BRUT

Murray Darling, New South Wales

\$14/\$55

WHITE WINE

ROCKBARE RIESLING

Clare Valley, South Australia

\$16/\$65

COCKFIGHTER PINOT GRIS

Hunter Valley, New South Wales

\$15/\$60

CATALINA SOUND SAUVIGNON BLANC

Marlborough, New Zealand

\$17/\$70

AUDREY WILKINSON CHARDONNAY

Hunter Valley, New South Wales

\$16/\$60

ROSÉ

AUDREY WILKINSON ROSÉ

Hunter Valley, New South Wales

\$16/\$60

RED WINE

AUDREY WILKINSON PINOT NOIR

Hunter Valley, New South Wales

\$16/\$60

ROBERT OATLEY SHIRAZ

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	\$11
CAMPARI	\$13
PIMMS	\$14
PERNOD	\$14

PORT & SHERRY

GALWAY PIPE	\$14
PENFOLDS GRANDFATHER	\$25
GRAND TOKAY	\$12



WINDOWS COCKTAILS

WINDOWS DELIGHT \$24

Mediterranean inspired infused Gin, Cointreau, Blue Curacao, Citrus & Rosemary

The cloudy delight is the previous signature cocktail made by Jay, who is now bringing it back with a newly tweaked recipe. The cloudy delight is an uplifting drink that brings back the feeling of clear blue skies, even on cloudy winter days.

Jug for 2 people - \$36

PULLMAN STRAWBERRY GUM \$23

Bacardi Rum, Strawberry Gum Honey Syrup, Apple Juice & Lemon Juice

This cocktail boasts an herbaceous, sour and a little honey sweet taste. We have used the Australian native strawberry gum and taken a new approach with this cocktail, wanting to create an herbal, earthy feel for the drink while also being enjoyable.

Jug for 2 people - \$35

PEACHY PASSION \$23

Spiced Rum, Peach Liquor, Passionfruit Puree, Pineapple & Lemon Juice

The peachy passion, takes the sweet refreshing peach flavor and adds the sour twists from the passionfruit. This cocktail welcomes you in with its sweet and sour flavor, while also leaving you feeling refreshed and wanting some more.

Jug for 2 people - \$35

BLOOD ORANGE SPRITZ \$24

Blood Orange infused Gin, Cinnamon Sugar, Dilmah's Blood Orange Iced Tea.

The blood orange spritz takes the unique citrus flavor of the blood orange and adds a cinnamon sweet tone to it.

Jug for 2 people - \$35

KIWI GLORY \$22

Vodka, Crème de Menthe, Pineapple Juice, Lemon & Lime

The kiwi glory is the ingredient of the month cocktail that draws a cool minty flavor complementing it with the fresh kiwi fruit, inspired by the classic margarita and mojito, we have added our own fruity twists to it.

Jug for 2 people - \$35

RED SANGRIA \$22

Pinot Noir, Triple Sec, Dilmah's Rose & French Vanilla Iced Tea Elixir, Cinnamon & Apple.

Jug for 2 people - \$35

WHITE SANGRIA \$22

Moscato, Peach Liquor, Dilmah's Peach Iced Tea Elixir & Orange.

Jug for 2 people - \$35

ROSÉ SANGRIA \$22

La La land Rose, Dilmah's Rose & French Vanilla Iced Tea Elixir, Cranberry Juice & Mixed Berry.

Jug for 2 people - \$35




CLASSIC COCKTAILS

MARGARITA	\$23
Olmeca Tequila, Triple Sec, Lime Juice, Sugar Syrup & Salt	
NEGRONI	\$23
Mortimer's Gin, Campari & Rosso Vermouth	
ESPRESSO MARTINI	\$23
Ketel One Vodka, Kahlua & Espresso	
OLD FASHION	\$23
Maker's Mark, Aromatic Bitter, Orange & Sugar	
TOM COLLINS	\$23
Tanqueray Gin, Lemon Juice, Sugar Syrup & Soda Water	
IRISH CLASSIC	\$22
Jameson Whiskey, Espresso Coffee & Whipped Cream	

SIGNATURE COCKTAILS

NOIX DE COCO SOUR	\$25
Jack Daniel's, Malibu, Coconut Palm Sugar, Apple Juice & Lemon Juice.	
THE ROSÉ SPRITZ	\$25
Brut, Lychee Paraiso, Kettle One Vodka, Lemon Juice, Raspberry Cordial & Pineapple Juice	
THE NIGHT CAP	\$23
Baileys, Frangelico, Kalua, Hot Mocha & Whipped Cream	





TAP BEER

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

BOTTLED BEER & CIDER

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



SPIRITS

RUM

BACARDI	\$12
BUNDABERG	\$12
CAPTAIN MORGAN SPICED	\$13
SAILOR JERRY SPICED	\$14
THE BARON SAMEDI SPICED	\$14
RON ZACAPA	\$22
APPLESTON ESTATE	\$12
HAVANA CLUB 3	\$13
HAVANA CLUB 7	\$16
MALIBU	\$12

VODKA

SMIRNOFF	\$12
KETEL ONE	\$13
BELVERDE	\$18
GREY GOOSE	\$19
CIROC	\$16

GIN

MORTIMER'S GIN	\$12
GORDON	\$12
BOMBAY SAPPHIRE	\$12
TANQUERAY	\$13
TANQUERAY 10 YR	\$19
HENDRICKS	\$18
FOUR PILLARS	\$17
FOUR PILLARS SHIRAZ	\$20
TINY BEAR GIN	\$14
ARCHIE ROSE	\$12

TEQUILA

OLMECA	\$14
DON JULIO BLANCO	\$20
SIERRA	\$12

BOURBON

JIM BEAM	\$12
JACK DANIEL'S	\$13
WILD TURKEY	\$17
MAKER'S MARK	\$14
BOOKERS	\$25

WHISKY

JOHNNIE WALKER RED	\$13
JOHNNIE WALKER BLACK – 8YR	\$15
CHIVAS REGAL – 12YR	\$17
CANADIAN CLUB	\$12
JAMESON	\$14

SINGLE MALT SCOTCH

GLENLIVET – 12YR	\$20
GLENFIDDICH – 12YR	\$21
GLENMORANGIE – 12YR	\$23

BRANDY & COGNAC

COURVOISIER VSOP	\$20
REMY MARTIN VSOP	\$19
HENNESSY VSOP	\$25
HENNESSY XO	\$65
ST AGNES	\$12

LIQUEUR

DISARONNO AMARETTO	\$13
BAILEYS	\$11
KAHLUA	\$12
FRANGELICO	\$12
CHAMBORD	\$14
COINTREAU	\$15
GRAND MARNIER	\$17
SOUTHERN COMFORT	\$12
ST-GERMAIN	\$13
OUZO	\$12



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
PUREZZA STILL WATER 750ML	\$5
PUREZZA SPARKLING WATER 750ML	\$6
JUICE (APPLE, ORANGE, PINEAPPLE) 300ML	\$6
RED BULL 300ML	\$5
RED BULL SUGAR FREE 300ML	\$5
RED BULL THE TROPICAL EDITION 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	\$5/ \$6
<i>Brilliant English Breakfast, The Original Earl Grey, Green Tea with Jasmine Flowers, Pure Peppermint Leaves, Pure Chamomile Flowers, Rose with French Vanilla</i>	
<i>Soy, Almond, Lactose Free, Oat, Honey or Flavours</i>	\$0.50

