

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	\$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	\$28
Tasmanian Salmon, Prawns, Shellfish Butter Sauce & Herb Gremolata 	

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

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	\$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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STEAK FRIES 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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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
- THAT'S AMORE CHEESE