

## DINNER MENU

Celebrate Melbourne's freshest local produce, Season's Harvest. Here's a sample menu of what we offer daily.

### CHINESE CUISINE

Wonton soup with prawns and pork  
Five spiced roasted duck pancake  
Wok fry squid in spicy XO sauce  
Prawn and bamboo shoots  
Shiitake mushroom, pork and goji berries

### FROM THE FARM & GARDEN OF VICTORIA

Heirloom tomatoes, roasted fennel  
Salad – beetroot, heirloom carrots, mushrooms, artichoke and asparagus  
Avocado, citrus and beetroot  
Bok choy & brocolini  
Baked sweet potato & pumpkin

### VICTORIAN HIGH COUNTRY

Premium South Gippsland grass fed sirloin  
Succulent leg of lamb from Creswick  
Victoria High Country pork belly  
Milawa free range chicken  
Prime rib of beef

### FROM THE COAST OF AUSTRALIA

Spencer Gulf King prawns  
South Australian oysters  
Mount Martha black mussels  
Mornington Peninsula local calamari  
Port Lincoln yellowtail kingfish  
Queensland spanner crab  
Tasmanian salmon

### SUSHI & SASHIMI

Sashimi tuna  
Kingfish  
Tasmanian salmon  
Tobikko caviar  
Sweet prawns  
Ikura, Unagi, Inari, miso soup

### YARRA VALLEY PASTA

Potato gnocchi  
Spinach and nutmeg ricotta ravioli  
Beetroot, feta & mint ravioli  
Free range egg : angel hair, linguine, spaghetti, fettuccine, tagliatelle

### ITALIAN ANTIPASTO

Sopressa salami, Calabrese salami, spicy chorizo  
Mount Zero marinated olives  
Shaw River buffalo mozzarella  
Semi-dried tomato, marinated mushrooms  
Smoked salmon with horseradish and capers

### MUMBAI TANDOOR EXPRESS

Tandoori chicken tikka  
Naan bread  
Lamb rogan josh  
Alu gosht kari  
Lamb seekh kebab  
Tandoori swordfish

### MALAY & NONYA CUISINE

Mee goreng  
Laksa noodles  
Malaysian curry chicken  
Sambal prawns  
Char kuay teow  
Roti

### AUSTRALIAN ARTISAN CHEESES

L'Artisan – North Geelong  
Timboon Cheesery – South West Victoria  
Milawa Cheese Company – Victoria High Country  
Tarago River Cheese – Gippsland  
Yarra Valley Dairy – Yering

### A SWEET EXPERIENCE

Rhubarb and pear crumble  
Apricot cheesecake  
Salted caramel éclair  
Green tea opera cake  
Yuzu passionfruit tart  
Chocolate pudding with crème anglaise  
Ispahan  
Cranberry panna cotta  
Tiramisu  
Lemon meringue tart

### ICE CREAM

Raspberry  
Butterscotch & gingerbread  
Chocolate chip  
Vanilla bean

### DAILY FEATURE DISHES

Melba Restaurant is sharing with guests the provenance of the restaurant's hero ingredients with its Season's Harvest concept, the perfect platform to showcase Victoria's local produce and sensational beef, fish and fruit from interstate. Diners will be able to see where many of the ingredients come from by reading the labels at Melba's open kitchen and all of Melba's team members have learned where ingredients are grown or reared and are able to talk to diners about different areas of Victoria. Let Melba take you on a tour around Victoria's best locations from Monday through till Sunday.

### DIETARY

The buffet menu changes daily however food items are labelled accordingly. Should you require further assistance please let your waiter know and the chef in charge can escort you around the buffet. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient can be made. We cannot guarantee completely allergy-free meals from the open kitchen or buffet. This is due to the potential of trace allergens in the buffet environment and supplied ingredients.

\*A la carte menu is not available for groups of six or more.