



RESTAURANT

**February  
Daily Dinner Special's**

Dining at Melba Restaurant is always an experience to look forward to. In the New Year our cuisines will be prepared from the fresh harvest of Victoria's bountiful farmlands and the rich sea's surrounding Australia.

Melba Restaurant is focusing on hero ingredients with Season's Harvest, which is the perfect platform to showcase Victoria's local produce.

During the month of January, we will take you on a journey from the bountiful bay of Mornington Peninsula, the finest food producers along the Great Ocean Road and even to China, to celebrate the Chinese New Year!

On Australia Day we will serve Australia's most infamous seafood as well as some of the more traditional Australian proteins.

**THE LANGHAM**  
**MELBOURNE**



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**Monday**

**From the sea of Mornington Peninsula & King Valley**

Crayfish Mornay with Milawa cheddar and Timboon cream au gratin

Port Phillip Bay black mussels, saffron tomato broth

Sake infused abalone sashimi from Indented Head, east of Geelong

Rigatoni with braised lamb shoulder, peas, truffle pecorino

Beechworth honey glazed barbecue pork

Roasted baby carrots, spiced dukkah

Aloo Gobi

Potato & cauliflower, tempered with turmeric, roast full leg of spring

lamb, rosemary and garlic marinade

Dark chocolate & vanilla berry mousse

Tropical Slice – Pandan, coconut, mango and passionfruit

\$99.90 per adult

\$49.95 per child

**THE LANGHAM**

**MELBOURNE**

*Mellie*

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Tuesday

**From the Paddock of Gippsland High Country, coast of  
Tasmania & Queensland**

Crayfish Thermidor

St Helen's oysters

Tasmanian sea urchin gunkan-maki, battleship sushi

Sake infused abalone sashimi from Indented Head, east of Geelong  
Daily catch fish fillet from Bass Strait, à la meuniere, lemon and capers

Succulent chicken from Southern Highlands, oven roasted with  
oregano & garlic chicken jus

Maltose sugar roasted duck, hoi sin and Peking style pancake

Duck parfait and Truffle butter

Lightly fried fresh calamari, lemon & aioli

Seafood linguini with prawns, scallops, vongole, garlic and parsley

Apple & cinnamon crumble

Apricot and pistachio blondie

\$99.90 per adult

\$49.95 per child

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**Wednesday**

**Healesville food trail, seafood from Bellarine Peninsula & Lakes  
Entrance**

Sake infused abalone sashimi from Indented Head, east of Geelong  
Lakes Entrance fish fillets and scallop gratin  
Bermagui Yellowfin tuna sashimi  
Lobster bisque with Hawkes Farm tomatoes  
Victorian High Country pork belly, crispy crackling, Tasmanian apple  
compote  
Soft Shell Crab Maki roll  
Tasmanian hot smoked ocean trout, horseradish cream, beetroot and  
dill oil  
Chana Masala - chickpeas in a traditional onion tomato masala  
tempering

Sticky toffee pudding  
Citrus Pannacotta

\$99.90 per adult  
\$49.95 per child

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**Thursday**

**From town of Milawa & finest food producers along the Great Ocean Road**

Chilled duck foie gras pate, summer truffle, Noble One Botrytis  
Semillon jelly  
Pan seared mi-cuit duck foie gras on grilled baguette, cherry compote  
Tasmanian sea urchin gunkan-maki, battleship sushi  
Port Lincoln yellowtail kingfish nigiri with flying fish roe and Hass  
avocado  
Mount Marta black mussels & grill garlic bread, tomato chilli sauce,  
fresh basil & olive oil  
Okra Masala-Okra cooked with onion, tomatoes, potatoes and mint  
masala  
Mac & cheese with blue swimmer crab

Salted caramel crème brûlée  
Dark chocolate and whiskey bar

\$99.90 per adult  
\$49.95 per child

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**Friday**

**From the Paddock of Central Victoria & shellfish from Port Phillip Bay**

Crayfish Mornay with Milawa cheddar and Timboon cream au gratin

Maltose sugar roasted duck, hoi sin and Peking style pancake

Grilled Spencer Gulf prawns with garlic butter

South Indian spicy duck curry with coriander and chilli

Lake Entrance fish fillets and scallops gratin

Bermagui Yellowfin tuna sashimi

Lobster bisque, Hawkes Farm tomato

Coffin Bay oysters Kilpatrick, bbq sauce

Pumpkin and persimmon cheesecake

Avocado Pannacotta, Cactuspear coulis, margarita Jelly, Cinnamon

Tortilla Crisp

5pm concluding at 7.30pm

\$105.00 per adult

\$52.50 per child

8.30pm concluding at 11pm

\$105.00 per adult

\$52.50 per child

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**Saturday**

**From the High Country & pristine sea water of Victoria**

Crayfish Thermidor  
Chili garlic prawns on avocado salsa  
Southern calamari with tomato linguini, garlic and green chilli, E.V.O.O  
Succulent chicken from Southern Highlands, oven roasted with  
oregano & garlic chicken jus  
Maltose sugar roasted duck, hoi sin and Peking style pancake  
Coffin Bay oysters  
Sunshine coast spanner crab  
Tasmanian salmon fillet with leek risotto, chunky avocado & crème  
fraiche

Boubon and Chocolate Pecan Pie  
Saffron Pannacotta, Moroccan Baby Figs, Apricot and Spice

5pm concluding at 7.30pm  
\$118 per adult  
\$59 per child

8.30pm concluding at 11pm  
\$125 per adult  
\$62.50 per child

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**Sunday**

**Shellfish from Moreton Bay & grass fed beef from Gippsland  
High Country**

Moreton Bay Bugs, brandy cocktail sauce and lime  
Port Lincoln yellowtail kingfish nigiri with flying fish roe and Hass  
avocado  
Sake infused abalone sashimi from Indented Head, east of Geelong  
Maltose sugar roasted duck, hoi sin and Peking style pancake  
Roasted South Gippsland pork belly, crispy crackling  
Great Ocean's black mussels, chilli, sauvignon blanc, garlic and olive  
oil  
Linguine pasta from Healesville, Western Plains pork kaiserfleisch and  
Timboon organic cream with Grana Padano  
  
Dark Valrhona chocolate and walnut brownie, cacao nibs  
Langham pink chocolate and raspberry macaron

\$108 per adult

\$54 per child

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### **Terms & Conditions**

Menu is subject to change due to availability and seasonality. Excludes special events and public holidays unless mentioned. Prices quoted are subject to change without notice. Fees for credit card payments apply.

Delighted to assist with splitting bills upon request but this is limited to a maximum of four (4) ways.

Please note for group bookings of 10 or more we retain \$12 per person as a cancellation fee. All payments are strictly non-transferable & non-refundable.

Increasing reservations is subject to availability.

### **Children's pricing**

Children aged 3 or under can dine from the buffet complimentary. Children aged 4 - 12 years can dine from the buffet at half the adult price.

Alternatively, children aged under 12 years can dine from our children's a la carte menu.

### **IMPORTANT NOTE REGARDING SENIORS PRICING**

\*\$10 discount applies to seniors upon presentation of a seniors card when paying your account.

Please note we do not automatically apply seniors discount unless guests present their seniors cards.

Cannot be used in conjunction with any other offer.

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**TO BOOK**

Please call 1800 641 107 or email [rest.res@langhamhotels.com](mailto:rest.res@langhamhotels.com) or click [here](#)

Prices quoted are subject to change without notice.

We recommend booking as soon as possible to avoid disappointment.

Menus are subject to change due to seasonality.

Please note for group bookings of 10 or more we retain \$12 per person as a cancellation fee. All payments are strictly non-transferable & non-refundable.

Increasing reservations is subject to availability.

Valet car parking is priced at \$69 per car.

The nearest public car parks to the hotel are located in the Southgate Shopping Centre and Eureka Car Park. We recommend viewing their details online for their car park rates.

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