

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
STRIPLOIN 250G	\$54
SCOTCH FILLET 300G	\$58

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
BABY CHAT POTATOES with Salt & Vinegar Seasoning	\$8
CHAR-GRILLED BROCCOLINI with Toasted Almond & EVOO	\$12
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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greenspace.

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

VICTORIAN WINES

SPARKLING WINE

CLOUD STREET SPARKLING BRUT

King Valley, Victoria

\$15/\$60

MOTLEY CRU PROSECCO

King Valley, Victoria

\$16/\$65

WHITE WINE

LA BOHEME PINOT GRIS

Yarra Valley, Victoria

\$17/\$70

MOTLEY CRU SAUVIGNON BLANC

Central Victoria

\$16/\$65

MOTLEY CRU CHARDONNAY

Victoria

\$16/\$65

ROSÉ

CLOUD STREET ROSÉ

Heathcote, Victoria

\$15/\$60

RED WINE

CLOUD STREET PINOT NOIR

Victoria

\$16/\$60

TAR & ROSES TEMPRANILLO

Heathcote, Victoria

\$16/\$70

MOTLEY CRU SHIRAZ

Heathcote, Victoria

\$16/\$60

DISCOVER MORE

SPARKLING WINE

CHANDON BRUT

Yarra Valley, Victoria

\$18/\$90

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

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

FIRST CREEK PINOT NOIR

Hunter Valley, New South Wales

\$16/\$70

ROBERT OATLEY SHIRAZ SIGNATURE SERIES

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	\$14
CAMPARI	\$14
PIMMS	\$14
PERNOD	\$15

PORT & SHERRY

GALWAY PIPE	\$16
PENFOLDS GRANDFATHER	\$26
PENFOLDS CLUB	\$14

WINDOWS COCKTAILS

WINDOWS DELIGHT \$24
Mediterranean Inspired Infused Gin, Cointreau, Blue Curacao, Citrus & Rosemary

The Cloudy Delight, a previous signature cocktail by Jay, has returned with a refreshed recipe. Windows 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
Olmecca 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 FASHIONED	\$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, Kahlua, 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
HEINEKEN SILVER <i>Amsterdam, Netherlands</i>	\$14/ \$18
GUINNESS <i>Dublin, Ireland</i>	\$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

S P I R I T S

RUM

BACARDI	\$14
BUNDABERG	\$14
CAPTAIN MORGAN SPICED	\$15
SAILOR JERRY SPICED	\$14
THE BARON SAMEDI SPICED	\$16
RON ZACAPA	\$24
APPLETON ESTATE	\$15
HAVANA CLUB 3	\$14
HAVANA CLUB 7	\$18
MALIBU	\$14
DIPLOMATICO EXCLUSIVA	\$24
RESERVA	
KRAKEN SPICED	\$18

VODKA

SMIRNOFF	\$14
KETEL ONE	\$14
BELVEDERE	\$18
GREY GOOSE	\$19
CIROC	\$18

GIN

MORTIMER'S GIN	\$16
GORDON	\$14
BOMBAY SAPPHIRE	\$16
TANQUERAY	\$15
TANQUERAY 10 YR	\$22
HENDRICKS	\$20
FOUR PILLARS	\$19
FOUR PILLARS SHIRAZ	\$22
ARCHIE ROSE	\$16
ROKU	\$16

TEQUILA

OLMECA	\$14
DON JULIO BLANCO	\$22
SIERRA	\$14

BOURBON

JIM BEAM	\$14
JACK DANIEL'S	\$15
WILD TURKEY	\$18
MAKER'S MARK	\$18

WHISKY

JOHNNIE WALKER RED	\$15
JOHNNIE WALKER BLACK – 8YR	\$16
CHIVAS REGAL – 12YR	\$19
CANADIAN CLUB	\$15
JAMESON	\$16

SINGLE MALT SCOTCH

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

BRANDY & COGNAC

COURVOISIER VSOP	\$24
REMY MARTIN VSOP	\$19
HENNESSY VSOP	\$28
HENNESSY VS	\$26
HENNESSY XO	\$36
ST AGNES	\$15

LIQUEUR

DISARONNO AMARETTO	\$15
BAILEYS	\$14
KAHLUA	\$14
FRANGELICO	\$14
CHAMBORD	\$16
COINTREAU	\$15
GRAND MARNIER	\$19
SOUTHERN COMFORT	\$15
ST-GERMAIN	\$15
OZO	\$15
OPAL NERA	\$15



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
JUICE (APPLE, ORANGE, PINEAPPLE) 300ML	\$6
RED BULL 300ML	\$5
RED BULL SUGAR FREE 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

