

# LOBBY LOUNGE

## LUNCH AND DINNER MENU

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### Snacks & Starters

Mount Zero olives (v, gf) **\$6**

Whipped feta, garlic chive and fennel oil, char-grilled flatbread **\$8**

Flinders Casa Sopressa salami 150g **\$12**

Sliced pork and fennel sausage with pickled fennel and herb salad **\$12**

Manchego and corn croquettes 3 pieces (v) **\$6**

Dr Marty's crumpets with Yarra Valley salmon roe and crème fraiche **\$12**

Cheese plate with artisanal cheese selection from Australia and Europe,  
served with lavosh, spiced fruit bread (v) **\$28**

Charcuterie platter with assorted cured meats, gherkins, pickled onions,  
mustard and char-grilled sourdough **\$28**

### Sandwiches

Avocado wrap with kale, baby spinach, carrot, cranberry and mayonnaise (v) **\$18**  
Add poached turkey **\$5**

Club sandwich with free range chicken, smoked kaiserfleisch, tomato, lettuce,  
egg, cheese and mayonnaise served with thick chips or green salad **\$26**

Wagyu cheeseburger with tomato, lettuce, onion and burger sauce  
served with thick chips or green salad **\$26**

## Mains

Roasted Japanese pumpkin salad with hazelnuts, rocket and hazelnut and white balsamic dressing **\$25**

Crispy fried whiting, watercress, chips and lemon **\$28**

Char-grilled Otway sirloin accompanied by bone marrow croquette, smoked shallot and chimichurri **\$37**

## Sides

Mixed leaf and cherry tomato salad with honey sumac dressing (v, gf) **\$9**

Potato chips with feta, garlic oil and native thyme (v) **\$9**

## Desserts

Devonshire Tea

Vanilla and fruit scone served with fresh cream, strawberry preserve and your choice of either coffee or Jing Tea herbal infusions (v) **\$19**

Basque cheesecake **\$12**

Beurre noisette madeleines, whipped lemon mascarpone and fresh honeycomb (v) **\$12**

Blueberry, passionfruit and kiwi fruit pavlova with crème Chantilly (v) **\$16**

*Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.*