



THE RITZ - CARLTON

MELBOURNE

FOOD MENU

TO START

Osetra caviar 30g, traditional accompaniments	255
Mount Zero olives (V, GF, VG, DF)	12
Whipped dairy curd dip, fennel pollen, endive & lavosh	18
Sourdough, garlic and burnt leek butter	12
1/2 dozen Sydney rock oysters, finger lime and chardonnay mignonette (GF, DF)	42
Macedon Ranges duck liver parfait, Davidson's plum, brioche	27

CHEESE & CHARCUTERIE

Local and International cheese plate, grapes, lavosh	36
Handmade local charcuterie of the day, mustard, cornichons (DF)	33

SANDWICH

Club Sandwich poached chicken, comté, beef tomato, oakleaf lettuce, Ortiz mayonnaise, smoked ham, tarragon egg (GFO)	29
Poached Skull Island Prawn Sandwich oakleaf lettuce, Brook trout roe, avocado, brandy Marie Rose (GFO)	32

MAINS

Cheese Burger comté, white onion, oakleaf lettuce, sauce verte, pickle, pomme frites (GFO)	32
Braised beef cheek, herb roasted carrot	48
Roasted spatchcock, hazelnut dressing	46
Fish of the day, à la meunière, crispy saltbush and lemon	57
Victorian seasonal vegetable pithivier, shaved fennel & walnut dressing (V)	39

HANDMADE TORTELLINI

Shark Bay mud crab, saffron bisque, chive, Yarra Valley brook trout roe	58
That's Amore ricotta, spinach, tomato sugo, basil (V)	39

SALAD & SIDES

Oakleaf lettuce, fennel, macadamia, leek ash, pear vinaigrette (V, GF, VG, DF)	13/24
Add poached chicken	10
Add poached prawn	13
Butter poached beans, cured yolk, Parmigiano Reggiano (V, GF)	15
Pomme frites, sauce verte (V, GF, DF)	12

DESSERT

Cake of the day	21
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