

Entrée

TRADITIONAL GARLIC BREAD herb infused olive oil		\$9.50
HOMEMADE SOUP OF THE DAY (g) crusty bread		\$10.50
A SALAD OF PAN FRIED HALLOUMI CHEESE asparagus, pink grapefruit, salad, olive crouton & tomato vinaigrette		\$14.50
AUSTRALIAN SEARED LAMB LOIN (g) (cooked medium) baby beetroot, milawa goats cheese, wild rocket & quince dressing		\$17.50
HARVEY BAY HALF SHELL SCALLOPS (g) prawn cherviche, avocado, lime, watermelon & cinnamon dressing		\$17.50
DEEP SEA MARINATED PRAWNS & CALAMARI (g) green papaya and cucumber salad & sweet tamarind dressing		\$17.50
TODAYS MARKET FRESH SHUCKED TASMANIAN OYSTERS (g)		
sea salt & fresh lemon	\$12.50 ½ doz	\$23.00 doz
kilpatrick	\$13.50 ½ doz	\$24.00 doz
oysters of the day	\$13.00 ½ doz	\$24.00 doz

Daily Special

Each day our Chef's choose from the freshest ingredients at the market to create our "Daily Special". Please ask your waiter for today's special.

Mains

YARRA VALLEY BRAISED LAMB SHANKS (g) potato mash, garlic confit & rosemary jus	\$30.50
HERB CRUSTED CHICKEN BREAST crushed potatoes, pumpkin, onion and macadamia salsa & light cream sauce	\$29.50
DOUBLE COOKED CRISPY DUCK fennel, shitake mushroom, snake bean salad, palm sugar, chili & tapiocca dressing	\$31.00
PAN SEARED SNAPPER FILLET (g) (novotel signature) battered zucchini flower filled with thyme feta, popcorn shoots, mushroom salad & spicy orange dressing	\$31.00
GRILLED ATLANTIC SALMON (g) avocado, mango, chili salsa, grilled prawn & green curry sauce	\$29.50
CRUSTED LEBANESE EGGPLANT garlic & spinach gnocchi, pine nuts, capsicum salsa & parmesan wafers	\$25.50

from the grill

220G GIPPSLAND BEEF EYE FILLET (g) bocconcini tossed in mustard butter, oregano potatoes & red wine jus	\$31.50
300G RIB EYE STEAK (g) roasted root vegetables, steak fries & peppercorn sauce	\$39.50
250G CERTIFIED ANGUS BEEF PORTERHOUSE (g) mushroom & onion compôte, baked sweet potato & red wine jus	\$44.00

sides

All \$8.00

herb roasted potatoes
garden salad with lemon dressing
baby beetroot, goats cheese & wild rocket salad
crispy chips with mustard aioli
mixed seasonal vegetables
cherry tomato, bocconcini with balsamic

(g) Gluten Free

Desserts

COCONUT PANNA COTTA (g) caramelised mango, pineapple & palm sugar sauce	\$11.00
HOMEMADE BREAD & BUTTER PUDDING banana caramel & thick cream	\$12.00
DOUBLE BAKED CHEESE CAKE fresh cream, berry compote	\$12.50
WARM CHOCOLATE PUDDING rich chocolate sauce & double cream	\$12.50
SEMOLINA CAKE WITH APPLE & PEAR COMPOTE saffron syrup & cinnamon ice cream	\$12.50
SELECTION OF CHEESES - served with dried fruits, muscatel, crisp bread & quince paste	
DOUBLE BRIE ~ Tarago River, Victoria BRIQUE D’AFFINOIS ~ France FOUNDATION BLUE ~ Berry Creek, Victoria CHEDDAR ~ Tasmania Pyengana 14 month farmhouse	
2 cheeses	\$16.50
3 cheeses	\$21.00
4 cheeses	\$26.00

(g) Gluten Free Novotel Melbourne Glen Waverley is proud to offer a range for gluten free meals & is certified by the Coeliac Disease Association of Victoria. Our Chefs can adapt a range of meals to be gluten free, please ask your waiter for further information.

Novotel Melbourne Glen Waverley (Infusion Restaurant) cannot guarantee the absence of nut traces and other allergens during the preparation of food in our kitchen.

1.5% surcharge applies to all credit card transactions.