

INFUSION

RESTAURANT & BAR

DINNER MENU

Entrée

Traditional garlic bread with herb infused olive oil		8.50
Soup of the day with crusty bread (g)		11.00
Twice cooked pork belly served on pickled cabbage & pineapple with caramelized apple yakitori sauce		17.50
Pan fried halloumi cheese w/ roquette, fennel & grapefruit salad w/ olive crouton & tomato vinaigrette (v)		15.50
Trio of mushroom risotto w/ truffle oil & parmesan		16.50
Chefs tasting plate		
Salmon roulette, grilled scallops with sauce vierge, marinated sliced fillet beef with asparagus & balsamic glaze		19.50
Salt & pepper calamari, prawns w/ green mango & papaya salad, tamarind, sweet chili sambal		19.50
Fresh Pacific Oysters (g)	1/2 DOZ	Doz
Sea salt and lemon	12.50	25.00
Kilpatrick	13.50	26.50
Chef's special	13.50	26.50

Daily Special

Each day our chefs choose from the freshest seasonal ingredients to create our daily special. Please ask your host for today's selection.

(g) Gluten Free (v) Vegetarian

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Main Course

Lamb shanks confit served w/ mashed potato, green beans, topped w/ cherry tomato salsa & lamb jus	30.50
Provençal marinated chicken breast fillet w/ tossed Mediterranean vegetables & olive, tomato & capsicum jus	32.50
Papardelle pasta tossed with prawns, scallops, calamari, mussels in a champagne cream sauce drizzled w/basil pesto	34.50
Smoked tomato & goats cheese tortellini in spicy tomato concasse, olive, basil, toasted pine nuts & parmesan wafer (v)	27.50
Crispy skin Atlantic salmon, avocado, mango & chilli salsa, & prawns topped w/ Thai green curry sauce	34.50
Snapper fillet, tempura zucchini flower filled with thyme fetta, popcorn shoots, mushroom salad and orange dressing (g)	33.50

From the Grill

220g Gippsland beef eye fillet, duck rilette, braised shallots, & grilled asparagus	32.50
Char grilled lamb rump w/ cous cous, baby carrots, crispy feta puff & mint jus	33.50
Rib Eye steak 300g with roasted root vegetables, steak fries & peppercorn sauce (g)	39.50

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Accompaniments

Garden salad with lemon vinaigrette	7.00
Salad of rocket, asparagus, goat's cheese and grapefruit	7.50
Steak fries with mustard aioli	7.50
Steamed seasonal vegetables	7.50
Rosemary salt roast potatoes	8.50

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Dessert

Warm chocolate pudding with rich chocolate sauce and double cream	14.50
Baked filo pastry stack w/ orange & lemon custard, semolina & pineapple sorbet	14.50
Sticky date pudding in a rich butterscotch sauce served w/ vanilla bean ice cream	14.50
Cherry coconut cake served w/ cherry coulis & white chocolate ganache	14.50

Farmhouse cheeses with crisp breads and muscatels

Two cheeses	18.50
Three cheeses	23.00
Four cheeses	28.00

Poitiers goat brie - France

Brique D'Affinois - France

Berry Creek Tarwin Blue - Victoria

Pyengana 14 month old cheddar - Tasmania

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Novotel Melbourne Glen Waverley is proud to offer a range of gluten free meals and is certified by the Coeliac disease Association of Victoria. (g) Novotel Melbourne Glen Waverley cannot guarantee the absence of nut traces and other allergens during the preparation of food in our kitchen.