

Fresh Feast

25

Loaded Hummus

chickpeas, marinated olives, heirloom cherry tomatoes, parsley, fetta (ngi, v, h)

Citrus Radicchio

radicchio, snow pea leaves, cos, orange, grapefruit, red onion, coconut yoghurt, lemon dressing, pomegranate glaze (ndi, ngi, vg, h)

Provincial Chickpeas

chickpeas, celery, capers, artichoke, raisins, dill vinaigrette (ndi, ngi, vg, h)

Casarecce Chorizo

casarecce pasta, chorizo, green pea, oregano, red onion, tomato, red wine vinegar, dijon mustard (ndi)

Vietnamese Chicken Noodle

Asian slaw, rice noodle, nuoc cham dressing, Thai basil, Vietnamese mint, crispy shallots (ndi, ngi, h)

Mains

30

Pan Seared Port Philip Bay Snapper

nduja sauce, braised baby octopus, wilted spinach, rice cracker (ngi)

Pappardelle

mixed mushroom ragout, crispy enoki, caramelised onion, lemon zest, shaved parmesan (v)

Hazeldene Free Range Chicken Breast

Puy lentils, carrots, red wine jus (ngi)

Grilled Wagyu Cheese Burger

brioche bun, grilled back bacon, tomato, lettuce, cheese, pickles & fries

Victorian Eye Fillet: +\$15

chickpea sumac fries, confit onion, peppercorn sauce (ngi, h)

Sides

Warm bread with whipped butter	7
Fresh feast side salad	12
Truffle salted fries	13

Desserts

20

Belcolade Cocoa Trace Milk Chocolate Mousse

yoghurt sorbet, vanilla rhubarb, raspberry snow, coco puffs (ngi)(h)

Champagne & Rocky Creek Strawberries

torn sponge, sorbet, Belcolade white chocolate

Blooming Rose

cherry blossom, white chocolate tartlet, rose & berry emulsion, raspberry lavender sorbet, strawberry rose mousse (ngi, h)

Chef Daily Cheese Selection

Single: inc Two: + \$5 Four: +\$10

served with quince gel, dried fruits, crackers, French baguette

No35 Lunch

Experience a culinary journey at No35 with our fresh feast salad options, a fusion of wellbeing & honouring Melbourne's multicultural heritage.

Five exquisite salads, each a work of art, crafted with fresh, wholesome ingredients. Join us for a midday meal that celebrates heritage & health in a gastronomic symphony.

Lunch Pricing

2 course with a glass of wine 65
(salad/mains or mains/dessert)

3 course with a glass of wine 80

Beverage List

Champagne

	Gls	Btl
NV Champagne Deutz Brut Classic – Aÿ, France	33	175

Sparkling Wines

NV Madame Dumont Blanc de Blancs – Loire Valley, France	15	85
NV Fizzero Zero Alcohol Sparkling – Multi-Regional, Germany	13	65

White Wines

2021 Kuku Sauvignon Blanc – Marlborough, NZ	15	75
2020 Rob Dolan Chardonnay – Yarra Valley	16	80

Rosé Wine

2021 Oyster Bay Rosé – Marlborough, NZ	15	75
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Red Wines

2021 Helen's Hill Pinot Noir – Yarra Valley	16	80
2021 Francois Arnaud Côtes du Rhône – Rhône, France	17	85
2021 Mount Avoca Shiraz – Pyrenees	16	80

Cocktails

Almond Jack		22
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Jack Daniels, Amaretto, orange bitters, lime, egg white

Pink Lady		24
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Tanqueray gin, Maraschino liquor, grapefruit, lime, egg white

Extended beverage menu available upon request

No Discounts are applicable on this menu.



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