

# ESSENCE

## *Restaurant*

At Essence, we celebrate the finest local produce our region has to offer, carefully selected by our Chefs, and his team of talented culinary artists.

Each dish is complimented by the unique flavours of native herbs and spices. Step into Essence and savor rich, hearty, and warming flavors of our chefs' signature creations, crafted to showcase the true essence of local ingredients.

Join us on a journey to rediscover the vibrant tastes of our region.

Welcome to Essence!

Essence Restaurant  
Corner Lonsdale & Exhibition Streets, Melbourne, VIC, 3000  
+61 (03) 96601150

# LUNCH

(2 Courses \$59 | 3 Courses \$69)

With a Glass of House Wine/ Beer/ Cocktails (Steaks Excluded)

# ESSENCE

*Restaurant*

## ENTRÉE

**Caesar Salad** \$22  
Baby Cos Lettuce, Lardons, Anchovies, Seasoned Croutons, Shaved Parmesan Cheese, Poached Egg, Caesar Dressing.

Add on - Chicken Tenderloins \$4 | Prawn \$6

**Bay Spiced Calamari** \$22  
Crispy Fried Calamari Tossed With Rocket and Aioli

**Grilled Kent Pumpkin (VG, GF, CN)** \$22  
Steamed Grilled Kent Pumpkin, Beet Hummus, Furikake

**Slow Cooked BBQ Pork Ribs (GF, DF)** \$22  
Molasses, Brown Sugar and Sweet Paprika Marinated Slow Cooked Pork Ribs, Remoulade

(Upgrade to Mains for \$28)

## MAINS

**Australian Beef & Burgandy Pie** \$24  
Served with Creamy Sebago Mash & Wild Mushroom Jus

**200 GMS Striploin** \$32  
Shorthorn 1000 Guinness Breed Beef, Served with Creamy Sebago Mash OR Crispy Coated Fries, and Choice of Red Wine Jus OR Wild Mushroom Sauce

**Lemon Myrtle Chicken (GF, H)** \$34  
Roasted Free Range Chicken Breast, Creamy Sebago Mash, Charred Broccolini, Wild Mushroom Sauce

**Pan-seared Humpty doo Barramundi (GF, DF)** \$36  
Celeriac Remoulade, Crusted Lemon Roasted Potato, Bell Pepper & Garlic Velouté

## FAVOURITES

**Sustainable Crispy Hoki Fillet** \$24  
Smoked Tempura Fried Hoki Fillet, Crispy Fries, Tartare Dip

**Lentil & Potato Burger (V)** \$24  
Smoked Cheddar Cheese, Cos, Aioli, Crispy Coated Fries

**Marriott Beef Burger** \$28  
Grilled Angus Beef Patty, Smoked Cheddar Cheese, Crispy Bacon, Cos, Aioli, Crispy Coated Fries

**Crispy Chicken Sandwich** \$24  
Crispy Chicken, Celeriac Remoulade, Cheddar Cheese, Smashed Avocado, Crispy Coated Fries

**Steak Sandwich** \$24  
Grilled Tosted Grande Bread, Bush Tomato Chutney, Aioli, Grilled Minute Steak, Crispy Coated Fries

## DESSERT

**Orange & Almond Tumblecake (V)** \$18  
Navel Orange & Almond Cake, Ube Halaya Ice Cream

**Mississippi Mud Cake Slice (V)** \$18  
Dark Rich Chocolate Cake, Pastillas de Leche Ice Cream

**Biscoff Toffee Cheesecake (V)** \$18  
Rich & Creamy Toffee Cheesecake, Rum & Raisin Ice Cream

**Kariton Ice Cream (V)** \$18

**Select Three Scoops from -**  
Ube Halaya (Purple Yam)  
Mango Float  
Pastillas de Leche (Caramelised milk)  
Pan de Kape (Barako Coffee)

## Every Tuesday \$35 Steak Night

Striploin 200 gm, Grass Fed Steak, Unlimited Crispy coated Fries, Seasonal Salad, Red Wine Jus and a Glass of Victoria Park Shiraz

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (H) Halal (CN) Contains Nut

# DINNER

(2 Courses \$59 | 3 Courses \$69)

With a Glass of House Wine/ Beer/ Cocktails (Steaks Excluded)

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## ENTRÉE

**Toasted Tumeric Sourdough (V)** \$10  
With Cultured Black Garlic Butter

**Bay Spiced Calamari** \$22  
Crisp Calamari Tossed with Rocket and Aioli

**Prawn Wonton Soup** \$22  
Fragrant Chicken Broth With Seasonal Mushroom,  
Pok Choy, Soy, Sesame Oil and Prawn Wonton

**Slow Cooked BBQ Pork Ribs (GF, DF)** \$22  
Molasses, Brown Sugar and Sweet Paprika  
Marinated, Slow Cooked Pork Ribs, Remoulade

(Upgrade to a main for \$28)

## MAINS

**Ratatouille Sundried Tomato Fusilli (V)** \$28  
Served with Italian Herbed Napoli Sauce  
Add on: Chicken \$4 | Prawn \$6

**Sustainable Crispy Hoki Fillet** \$24  
Tempura Fried Hoki Fillet, Crispy Coated  
Fries, Tartare Dip

**Chicken Curry** \$32  
Chicken Thigh Simmered with Onion, Tomato,  
Cinnamon, Degi Chili, and Caraway Seeds,  
Served with Steamed Basmati Rice & Naan

**Lemon Myrtle Chicken (GF)** \$34  
Roasted Free Range Chicken Breast, Creamy  
Sebago Mash, Charred Broccoli, Wild  
Mushroom Sauce

**Dark Chocolate & Heathcote Sangiovese  
Beef Cheek (GF)** \$40  
Slow Cooked, Shorthorn 1000 Guinness Breed  
Beef, Creamy Sebago Mash, Crispy Bacon &  
Peas, Jus

**Pan-seared Humpty doo Barramundi (GF, DF)** \$36  
Celeriac Remoulade, Crusted Lemon Roasted  
Potato, Bell Pepper & Garlic Velouté

## FROM THE GRILL

Served with mash or fries and choice of  
red wine jus or wild mushroom sauce.

**250gm Rib Eye Fillet** \$50

O'Connor grain fed 240 days, Marble score 3+

**250gm Eye Fillet** \$50

O'Connor grain fed 240 days, Marble score 3+

**250gm Striploin** \$40

Thousand Guinness Shorthorn Grain Fed, Marble  
score 2+

## SIDES

All Sides at \$10 each

**Crispy Coated Fries, Aioli (V)**

**Dukka Spiced Tender Stem Broccoli, Lemon  
Dressing (VG, GF)**

**Creamy Sebago Mash (GF, V)**

**Seasoned Potato Wedges, Sour Cream & Sweet Chili  
(V)**

**Mixed Winter Salad Leaves, Cherry Tomato, Sliced  
Cucumber, Italian Dressing (VG, GF)**

## DESSERT

**Orange & Almond Tumblecake (V)** \$18

Navel Orange & Almond Cake, Ube Halaya Ice  
Cream

**Mississippi Mud Cake Slice (V)** \$18

Dark Rich Chocolate Cake, Pastillas de Leche  
Ice Cream

**Biscoff Toffee Cheesecake (V)** \$18

Rich & Creamy Toffee Cheesecake, Rum & Raisin  
Ice Cream

**Kariton Ice Cream (V)** \$18

Select Three Scoops from -

Ube Halaya (Purple Yam)

Mango Float

Pastillas de Leche (Caramelised milk)

Pan de Kape (Barako Coffee)

## Every Tuesday \$35 Steak Night

Striploin 200 gm, Grass Fed Steak, Unlimited Crispy coated Fries,  
Seasonal Salad, Red Wine Jus and a Glass of Victoria Park Shiraz

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (H) Halal (CN) Contains Nut

## BEVERAGES

## SPARKLING &amp; CHAMPAGNE

		Glass	Bottle
Victoria Park Brut	South Australia	\$11.00	\$55.00
Dal Zotto Pucino Prosecco NV	King Valley, VIC	\$14.00	\$65.00
Veuve Ambal Vin Mousseux Rosé NV	Burgundy, France	\$14.00	\$70.00
Chandon Brut Sparkling	Yarra Valley, VIC	\$16.00	\$80.00
Moet & Chandon Champagne	France		\$120.00
G.H Mumm Rosé, Reims, FRA(PW) Champagne	France		\$115.00

## WHITE WINE

		Glass	Bottle
Victoria Park Chardonnay	South Australia	\$11.00	\$55.00
Heggies Vineyard Cloudline Chardonnay	Eden Valley ,SA	\$14.00	\$70.00
La la land Vermentino	Mildura, VIC	\$12.00	\$60.00
Rising Chardonnay	Yarra Valley ,VIC		\$80.00
Motley Cru Pinot Grigio	Central Victoria, VIC	\$12.00	\$60.00
La la land Pinot Gris	Mildura, VIC	\$12.00	\$60.00
brokenwood Pinot Gris	Beechworth, VIC	\$16.00	\$80.00
Rockbrae Riesling	Clare Valley, SA	\$14.00	\$70.00
Victoria Park Sauvignon Blanc	South Australia	\$11.00	\$55.00
Brokenwood 8 Rows Sauvignon Blanc Semillion	Hunter Valley, NSW	\$16.00	\$80.00
Cullen Semillon Sauvignon Blanc	Wilyabrup, WA		\$90.00
Louis Jadot Petit Chabilis	France		\$120.00

## MOSCATO &amp; ROSE

		Glass	Bottle
Counterpoint Rose	South Australia	\$11.00	\$55.00
Rameau d'Or Petit Amour Rosé	France		\$80.00
42 Degree South Sparkling Rose	Tasmania	\$14.00	\$70.00
Angas Moscato Sparkling Moscato	Eden Valley ,SA	\$12.00	\$60.00

## RED

		Glass	Bottle
Victoria Park Cabernet Shiraz	South Australia	\$11.00	\$55.00
Amelia Park Cabernet Sauvignon Merlot	Margaret River, WA	\$15.00	\$70.00
Penny's Hill 'The Experiment' Grenache	Grenache		\$90.00
Oakdene Pinot Noir	Geelong, VIC	\$15.00	\$70.00
Red Claw by Yabby Lake Pinot Noir	Mornington, VIC	\$16.00	\$80.00
Rochford Single Vineyard Dans de Bois Pinot	Yarra Valley, VIC		\$105.00
Noir Two Hands 'angel Share Shiraz'	McLauren Vale, SA	\$16.00	\$80.00
Oakdene Shiraz	Geelong, VIC	\$15.00	\$70.00
Tar & Roses Sangiovese	Heathcote ,VIC	\$12.00	\$60.00

# BEVERAGES

## NON ALCOHOLIC WINES

NON 1 Salted Raspberry & Chamomile	Melbourne, VIC	\$60.00
NON 3 Tosted Cinnamon & Yuzu	Melbourne, VIC	\$60.00
NON 7 Stewed Cherry & Coffee	Melbourne, VIC	\$60.00

## VODKA

Absolut	Sweden	\$11.00
Grey Goose	French	\$14.00

## GIN

<u>Dry Gin</u>		
Beefeater	UK	\$9.00
Bombay Sapphire London	UK	\$12.00

## TEQUILA

Olmecca Altos Plata	Mexico	\$11.00
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## RUM

Bacardi Carta Blanca	Puerto Rico	\$10.00
Bacardi Carta Oro Gold	Puerto Rico	\$12.00

## WHISKEY

Chivas Regal 12 Year Old	Scotland	\$12.00
Johnnie Walker Black Label	Scotland	\$12.00
Glenmorangi 10 Year Old	Scotland	\$14.00
Lagavulin 16 year Old	Scotland	\$18.00
Starward	VIC	\$14.00
Maker's Mark Bourbon	Kentucky, USA	\$13.00
Jack Daniels	USA	\$11.00
Woodford Reserve	Kentucky, USA	\$15.00

## BEER & CIDER

Furphy Refreshing Ale	\$12.00
Fixation IPA	\$12.00
Boags Premium Lager	\$12.00
Boags Premium Light	\$12.00
Little Creatures Pale Ale	\$12.00
Heineken Zero	\$10.00
Bertie Brewing Apple Cider Australia	\$10.00

## NON ALCOHOLIC

Pepsi	\$6.00
Pepsi Max	\$6.00
Lemonade	\$6.00
Gingerale	\$6.00
Lemon & Lime Bitter	\$8.00
Still or Sparking Water (500ml)	\$8.00

## COCKTAILS & MOCKTAILS

Cosmopolitan	\$20.00
Espresso Martini	\$20.00
Pimm's Cup	\$18.00
Aperol Spritz	\$18.00
Mango Mocktail	\$15.00
Passionfruit Mocktail	\$15.00

# KIDS MENU

Available for children up to 12 years of age

## BREAKFAST

**Full Buffet Breakfast \$30**

**Buttermilk-pancakes \$18**

Your choice of Berry Compote, Vanilla Ice Cream, Maple Syrup & Icing sugar

**Eggs on Toast \$14**

Your choice of Cooked Eggs on Toast

**Raisin Toast with Butter & Preserves \$6**

## LUNCH & DINNER

(From 12 AFTERNOON TILL 10 PM)

### MAINS \$24

Grilled Beef Steak with vegetables (GF)

Fussilli Tossed in Napoli Sauce & Shaved Parmesan (V)

Grilled Chicken Tenderloin with vegetables (GF, H)

Tomato & Cheese Pizza (V)

### FAVORITES \$18

Tempura Battered Fish with Fries

Kid's nuggets with Fries

Crispy onion Rings with Aioli

### SOMETHING SWEET \$18

Kariton ice cream (V)

Select three Scoops from -

Ube Halaya (Purple Yam)

Mango Float

Pastillas de Leche (Caramelised milk)

Pan de Kape (Barako Coffee)

Kids deal: \$28 for any main meal + kids dessert

## Every Tuesday \$35 Steak Night

Striploin 200 gm, Grass Fed Steak, Unlimited Crispy coated Fries, Seasonal Salad, Red Wine Jus and a Glass of Victoria Park Shiraz

# MAGIC SHOW

## ENTRÉE

**Crispy Zucchini (VG)**

Krunchy Fried baby zucchini, Asian Slaw, Vegan Chipotle Mayo

**Bay Spiced Crispy Calamari (GF)**

Crisp Calamari Tossed with Rocket and Aioli

**Tuna Ceviche (GF)**

Lime, Chili, Coriander marinated tuna, Fried Garlic & Avocado Cream

**Slow Cooked BBQ Pork Ribs (GF, DF)**

Molasses, brown sugar and sweet paprika marinated slow cooked pork ribs, remoulade.

## MAINS

**Ratatouille Sundried Tomato Fusilli (V)**

Served with Italian herbed Napoli sauce

**Lemon Myrtle Chicken (GF, H)**

Roasted free range chicken breast, creamy Sebago mash, charred broccolini, wild mushroom sauce

**Pan-seared Humpty doo Barramundi (GF)**

Celeriac remoulade, crusted lemon roasted potato, bell pepper & garlic velouté

## DESSERT

**Orange & Almond Tumblecake (V)**

Navel Orange & Almond Cake, Ube Halaya Ice Cream

**Mississippi Mud Cake Slice (V)**

Dark Rich Chocolate Cake, Pastillas de Leche Ice Cream

**Biscoff Toffee Cheesecake (V)**

Rich & Creamy Toffee Cheesecake, Rum & Raisin Ice Cream

### Every Tuesday \$35 Steak Night

Striploin 200 gm, Grass Fed Steak, Unlimited Crispy coated Fries, Seasonal Salad, Red Wine Jus and a Glass of Victoria Park Shiraz

# BEVERAGE SELECTION

## WINE

Victoria Park Sparkling  
Victoria Park Chardonnay  
Victoria Park Cabernet Shiraz  
Victoria Parkk Sauvignon Blanc  
Counterpoint Rose

## BEER & CIDER

Furphy Refreshing Ale  
Fixation IPA  
Boags Premium Lager  
Boags Premium Light  
Little Creatures Pale Ale  
Heineken Zero  
Bertie Brewing Apple Cider Australia

## COCKTAILS & MOCKTAILS

Passion Fruit Mocktail  
Pimm's Cup  
Aperol Spritz

## PRE THEATRE MENU

(2 Courses \$59 | 3 Courses \$69)

With a Glass of House Wine/ Beer/ Cocktails

## ENTRÉE

**Crispy Zucchini (VG)**

Krunchy Fried baby zucchini, rocket, Vegan Chipotle Mayo

**Bay Spiced Crispy Calamari (GF)**

Crisp Calamari Tossed with Rocket and Aioli

**Tuna Ceviche (GF)**

Lime, Chili, Coriander marinated tuna, Fried Garlic &amp; Avocado Cream

**Slow Cooked BBQ Pork Ribs (GF, DF)**

Molasses, brown sugar and sweet paprika marinated slow cooked pork ribs, remoulade.

## MAINS

**Truffle Pappardelle (V)**

Pappardelle tossed in truffle and porcini cream and Parmesan Shavings

**Lemon Myrtle Chicken (GF)**

Roasted free range chicken breast, creamy Sebago mash, charred broccolini, wild mushroom sauce

**Pan-seared Humpty doo Barramundi (GF)**

Sustainable Farmed NT barramundi, Celeriac remoulade, crusted lemon roasted potato, bell pepper &amp; garlic velouté

**Dark Chocolate & Heathcote Sangiovese Beef Cheek (GF)**

Shorthorn 1000 Guinness Breed Beef, Creamy Sebago Mash, Crispy Bacon &amp; Peas, Jus

Includes sharing dishes between two

Battered Fries, aioli

or

Rocket, cherry tomato &amp; cucumber salad, Lemon dressing

## DESSERT

**Sticky date pudding (V)**

Steamed date pudding, roasted almond &amp; brunt caramel ice-cream

**Chocolate Dome (GF, VG)**

Pistachio &amp; dark chocolate golden chocolate dome, warm truffle sauce, blood orange sorbet

**Red Velvet Cake (V)**

Served with macha green tea ice cream



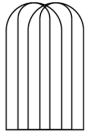
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## To Start With

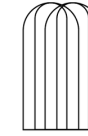
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<b>Toasted Turmeric Sourdough</b>	\$10
Grilled Olive Bread & Smoky Pomodoro Cultured Butter	
<b>Onion Rings</b>	\$10
with Garlic Aioli	
<b>Battered Fries</b>	\$10
with Garlic Aioli	
<b>Seasoned Wedges</b>	\$10
with Sweet Chili Sour Cream & Sweet Chili	

## Entree

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<b>Crispy Zucchini (V)</b>	\$20
Krunchy Fried Baby Zucchini, Rocket, Vegan Chipotle Mayo	
<b>Crispy Calamari tossed with Old Bay Spice</b>	\$22
with Rocket and Aioli	
<b>Tuna Ceviche (GF)</b>	\$26
with Lime, Chili, Fried Garlic and Avocado Cream	
<b>Korean Fried Chicken Wings</b>	\$22
with Sweet Chili	
<b>Slow Cooked BBQ Pork Ribs</b>	\$22
Molasses, Brown Sugar and Sweet Paprika marinated, Slow Cooked Pork Ribs	
<b>Cheese Plater</b>	\$28
Triple Brie, Blue Vein, Cheddar, Lavosh, Grissini, Dry Fruits, & Strawberries	
<b>Cured Meat Platter</b>	\$28
Salami, Smoked Hamarillo, Mortadella Bologna, Ham Champagne, Lavosh, & Olives	



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## Mains

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<b>Marriott Beef Burger</b>	\$28
Grilled Angus Beef Patty, Smoked Cheddar Cheese, Cos, Crispy Bacon, Aioli, Crispy Coated Fries	
<b>Lentil &amp; Potato Burger (V)</b>	\$24
Smoked Cheddar Cheese, Cos, Aioli, Crispy Coated Fries	
<b>Pan-seared Humpty doo Barramundi (GF, DF)</b>	\$36
Sustainable Farmed NT Barramundi, Celeriac Remoulade, Crusted Lemon Potato, Bell Pepper & Garlic Veloute	
<b>Lemon Myrtle Chicken (GF)</b>	\$32
Creamy Sebago Mash, Charred Broccolini, Wild Mushroom Sauce	
<b>Dark Chocolate &amp; Heatcote Sangiovese Shiraz Beef Cheek (GF)</b>	\$40
Slow Cooked, Shorthorn 1000 Guinness Breed Beef, Creamy Sebago Mash, Crispy Bacon & Peas, Jus	
<b>Grass Fed 250 gm Striploin</b>	\$40
with Battered Fries and Red Wine Jus	

## Dessert

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<b>Orange &amp; Almond Tumble Cake (V)</b>	\$18
Navel Orange & Almond Cake, Ube Halaya Ice Cream	
<b>Biscoff Toffee Cheesecake (V)</b>	\$18
Rich & Creamy Toffee Cheesecake, Rum & Raisin Ice Cream	