

MERCURE

MELBOURNE DONCASTER

SNACK

Grilled Ciabatta, olive oil, balsamic 9
House-made dips with warmed Italian
flat bread 11


ENTREE

Pan-seared Saganaki, pistachio, pear &
rocket salad 21

 *Motley Cru Prosecco King Valley*

Fried spiced calamari, grilled lemon,
caper & gherkin emulsion 19

 *The Falls Sauvignon Blanc SA*

 Marinated grilled Warrnambool lamb
tenderloins, chickpea, parsley,
orange & mint 24

 *Alta Pinot Noir Adelaide Hills*

Sesame crusted Atlantic salmon,
pickled radish, carrot salad 22

 *Oscar's Folly Pinot Grigio Yarra Valley*

Roast pumpkin & goats cheese arancini,
chipotle mayo 18


 *Longboard Pinot Noir Rosé, Geelong*

SIDES

Seasonal garden salad, house dressing 12

Steamed garden vegetables, garlic,
almond, shallots 12


Fries, tomato dipper 9

 Discover Local - Experience fresh local taste here

MAIN

Spaghetti Aglio e Olio – garlic, chilli,
parsley 32

 *Catalina Sounds, Sauvignon Blanc*

 Victorian Angus Beef ragu with
Rigatoni, shaved parmesan, crisp
basil 35


 *Zonzo Estate Cabernet Sauvignon*

Slow braised Merlot beef cheek, creamy
mash potato, balsamic onions 42

 *Zonzo Estate Cabernet Sauvignon*

Pan seared market fish fillet, Caponata
salsa 44


 *Oscar's Folly Pinot Grigio Yarra Valley*

 Hazeldenes Chicken breast caprese,
heirloom tomato, fresh herbs,
mozzarella 38

 *Lightfoot Chardonnay Gippsland*

Eggplant Cannelloni with Grilled
vegetables, Lemon Ricotta & Pecorino,
Napoli Sauce 38

 *Alta Pinot Noir Adelaide Hills*

 Union Station's Grill of the Day, side of
blistered tomatoes, choice of: merlot jus,
green peppercorn, or mixed mushroom
sauce *Served at Market Price*

 *Helen's Hill Shiraz Heathcote*

MERCURE FAVOURITES

Baby cos leaf Caesar, boiled egg, crisp bacon,
parmesan, garlic croute, dressing 30

 *Lightfoot Chardonnay Gippsland*

Mercure classic double beef burger, pickles,
cheese, onion 34

 *Heineken Lager*

Steak frites, aged sirloin steak, fries,
café de Paris butter 48

 *Furphy Refreshing Ale*


Crisp fried reef fish, mixed leaf salad, fries,
tartare sauce 34

 *Kirin Ichiban Lager*

Farmers bowl, seasonal vegetables, fresh
greens, hummus, lemon dressing 28

 *Zonzo Estate Pinot Noir*

DESSERT

 Local Yarra Valley Cheese Selection - three
Victorian cheese, focaccia, grape, and rooftop
honey 25

Double shot espresso tiramisu, vanilla bean,
anglaise 16

Brule lemon tart, double cream, fresh berries 16

Dark chocolate soft-centred pudding, vanilla
bean ice cream 16