

MARRIOTT
LOUNGE BAR

SUNSET HOUSE

DOCKLANDS 3008

| | | | |
|--|---------------|--|-----------|
| Manna Farms Almonds | 8 | Cheese Plate (Individual) | 24 |
| Spiced and honey roasted (v,df) | | Chef selection of local cheese | |
| | | Fresh pear, candied walnuts, poached apricots | |
| Mount Zero Olives | 8 | Crackers and lavosh | |
| Marinated in garlic, chilli, lemon (v,lg,df) | | | |
| | | Sashimi tuna, green chilli sambal, | |
| Edamame | 8 | sesame tofu (lg) | 21 |
| Smoked salt (v) | | | |
| | | Moreton Bay bug brioche roll, | |
| Vegetable Crisps | 12 | fermented chilli | 22 |
| Curried salt (v,df) | | | |
| | | Great Ocean Road duck jaffle, | |
| Appellation Oysters | 8 each | parfait, plum sauce | 21 |
| Sherry and strawberry gum mignonette | | | |
| | | Salt and vinegar rosti, shaved wagyu, | |
| Mini Breads and Rolls (select any 3) | 24 | whipped roe | 23 |
| Smoked salmon bagels, horseradish crème, caper, dill | | | |
| Pastrami rye bagel, sauerkraut, baby rocket | | Mcivor Farm pork “Katsu Sando”, | |
| Peter Rowland chicken sandwich | | bulldog sauce | 21 |
| Crab and charcoal roll, pickled cucumber | | | |
| Whipped Persian feta, cucumber and watercress roll(v) | | Sunset House truffle mac and cheese, | |
| | | smoked paprika (v) | 20 |
| | | | |
| Charcuterie Plate | 28 | Dessert | |
| Pate Negra Iberico Jamon | | A selection of canape dessert created by Peter Rowland Group Pastry Chef Marco Faraci | 14 |
| Fennel salami “Fuet Anis” | | | |
| Wagyu Bresaola | | | |
| Chicken liver parfait | | | |
| Sourdough, bread, pickles, peppered fig compote | | | |

* We pair with our artisan cheeses suppliers to ensure that we get the best product at the right time of the year, please see your waiting staff for our daily selection.