

THE LANGHAM

MELBOURNE

ARIA ALL DAY MENU

SOMETHING SMALL

Beef brisket sliders “master stock braised”, Asian slaw	\$17
Crisp Soft shell crab lemon grass and ginger mayo	\$16
Char grilled Sesame butternut sliders with Kim chi (V)	\$16
Murray River Salt and native pepper chicken tenderloin and tamarind sauce	\$16
Tempura school of prawns with wasabi aioli	\$18
Crispy pork belly on apple slaw in lettuce cups	\$16
Peking duck pancake, pickles and crispy shallots, hosin sauce	\$17
London’s Old fashioned style “fish and chips” served with mushy peas	\$29
Polenta Chips, Smokey paprika sea salt and Romesco Sauce (V)	\$14
Potato Fries with tomato and aioli sauce (V)	\$12

GF: Gluten free option available
V: Vegetarian

All prices are inclusive of GST



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SANDWICHES AND SALADS

Prawn Club Sandwich, sour dough with grilled prawns, tomato, egg, bocconcini and lettuce with crispy fries	\$27
Rye Baguette melted Manchego, caramelised walnuts & micro salad (V)	\$16
Wagyu "Steak Sandwich" with tomato, rocket, bacon, Gruyere cheese, BBQ Sauce	\$28
Charred broccoli with almonds lemon and chilli (GF,V)	\$18
Tuna on sugar cane and togaroshi skewers on pea sprout salad. (GF)	\$21
Charred broad beans and potato salad (GF,V)	\$18
Raw veggie salad with bird seed and pomegranate (GF,V)	\$18
Roast beets with haloumi pink grapefruit and bitter leaves. (GF,V)	\$19

TO SHARE

Sashimi platter with pickled ginger wasabi soy sauce	\$39
Charcuterie board with cured meats inc. Jamon Serrano, Sopressa, Duck rillettes, cornichons, olives and sour dough crustini	\$35
6 Oyster or 12 Chilled Pacific (GF) Served natural with lemon, ponzo, mignonette Served hot Kilpatrick and Finger lime pearls dressing	\$18 or \$35

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DESSERT

Croissant bread and raisin pudding With vanilla bean ice cream	\$16
Coconut and pineapple mousse, raspberry and lemon anglaise lime coconut sorbet (GF)	\$16
Dulcey Panna Cotta with berry compote and lemon madeleine (GF)	\$16
Crème Brulee stewed with strawberries and brandy snap (GF)	\$16
Chocolate hazelnut gateau, chocolate crumble and honey caramel macadamia ice cream	\$16
Artisan Cheese Platter (Brillat Savarin, Tarago, Gippsland Blue, King Island Cheddar and Mauri Taleggio) served with quince paste, lavosh and gluten free crackers	\$28

CREAM TEA

Scones with jam and Clotted Cream served with your choice of leaf tea or coffee Please advise our staff if you prefer gluten free scones Available from 10:30am to 4:30pm	\$27
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