

**BEST.
DAD.
EVER.**

THE LANGHAM

MELBOURNE

BREAKFAST

Dad always said breakfast is the most important meal of the day!

This breakfast is not your average eggs 'n' muesli affair. Melba's famous buffet breakfast features all your favourite hot and cold dishes, Asian specialties, indulgent sweet selections and the Melba chocolate fountain.

But if you would like to start the day on a healthy note enjoy a breakfast entree of fresh fruit, juice and cereal.

But save room for your eggs to be made to order, crispy bacon, sizzling sausages and let's not forget everyone's favourite, hash browns.

PRICE

Saturday 3rd September 2016

Adults \$50

Children aged 4- 12 years \$25

Sunday 4th September 2016

Adults \$80

Children aged 4 - 12 years \$40

TIME

6.30am concluding at 10.30am

Melba
RESTAURANT



SATURDAY 3RD SEPTEMBER 2016 LUNCH

Dine with Dad for an early Father's day celebration.

MENU FEATURES

Grazing Buffet.
Open Kitchens.
Bountiful Seafood.
Char Grill.
Turbo Woks.
Japanese Station.
Classic Carvery.
Indian Spice Kitchen.
Chinese Dumplings.
Italian Pasta.
Farmhouse Cheeses.
Chocolate Fountain.
Ice Creams.

PRICE

Adults \$84
Children aged 4- 12 years \$42

TIME

Served from 12 noon
Entree, main course and live cooking concludes at 2.30pm
Desserts & cheese concludes at 4pm



SATURDAY 3RD SEPTEMBER 2016 DINNER

Dear Dad, we'll meet you at the buffet! With Love xo

MENU FEATURES

Queensland prawns
Oysters natural
Grilled Morton bay bugs
Wagyu steak with Dijon mustard
Szechuan Prawns
Wasabi salmon toro sushi roll
Chipotle lime roast chicken
Indian Somosas
Shanghai Xiao Long Bao
Fresh tagliatelle with heirloom tomatos
Farmhouse Cheeses.
Hot Chocolate Pudding
Lindt Chocolate Fountain
Salted caramel macarons.
Bailey profiteroles
Cookies & Cream Connoisseur ice cream

PRE THEATRE DINNER

5pm concluding at 7.30pm
Adults \$99
Children aged 4- 12 years \$49.50

DINNER

8.30pm concluding at 11pm
Adults \$109
Children aged 4- 12 years \$54.50

SUNDAY 4TH SEPTEMBER 2016 LUNCH

MENU FEATURES

Chilled Queensland Hervey Bay Champagne lobster, Blue swimmer crab
Tiger prawns, Pacific oysters & Tasmanian Spring Bay mussels
Soft shell crab, tobiko caviar, Smoked Salmon with Capers,
Grilled Moreton bay bugs and Wok fry scallops.

Jack daniels bbq ribs, Peri Peri roast chicken,
crispy roast pork, grilled sirloin steak with mushroom sauce,
Ricotta and spinach ravioli with truffle oil,
Tikka chicken masala and Tandoori prawns.

Chocolate pear tart with orange zest, Mars Bar cupcakes,
Sticky date pudding with butterscotch sauce,
Guinness mousse & rocky road brownies.

PRICE

Adults \$150

Children aged 4- 12 years \$75

+\$25 per person to guarantee a window view

TIME

Served from 12.30pm

Entree, main course and live cooking concludes at 2.30pm

Desserts & cheese concludes at 4pm

GIFT

Each Dad receives a Mini Langham branded Sherrin football.



SUNDAY 4TH SEPTEMBER 2016 DINNER

MENU FEATURES

Blue swimmer crab

Tiger prawns

Pacific oysters

Tasmanian Spring Bay mussels

Soft shell crab, tobiko caviar

Smoked Salmon with capers

Singapore chili crab

Char grilled sirloin steak

Ricotta and spinach ravioli with truffle oil

Roasted pork belly

Tikka chicken masala

Tandoori prawn cutlets

Vanilla bean panna cotta

Sticky date pudding with butterscotch sauce

Mars bar cupcakes

PRE THEATRE DINNER

5pm concluding at 7.30pm

Adults \$99

Children aged 4- 12 years \$49.50

DINNER

8.30pm concluding at 11pm

Adults \$89

Children aged 4- 12 years \$44.50

THE CHOCOLATE BAR HIGH TEA

The Chocolate Bar High Tea features a contemporary menu of sweet meets savory.

Hand crafted exquisite, extravagant and almost too good to eat treats served on our very own Langham Rose Wedgwood crockery.

It's high time for tea! With all the Melbourne commotion for coffee, there's a quieter revolution happening on the tea front. Our Langham Tea Sommeliers are trained and certified by the Wedgwood tea academy.

Langham's Tea Sommeliers can be recognized by their Wedgwood ceramic badge and/or cufflinks.

SATURDAY 3rd SEPTEMBER 2016
12.30pm concluding at 2.30pm
3pm concluding at 5pm

SUNDAY 4th SEPTEMBER 2016
10am concluding at 12 noon
12.30pm concluding at 2.30pm
3pm concluding at 5pm

PRICE

Adults \$79 including a glass of sparkling wine
\$39.50 per child aged 4 to 12 years

BEVERAGES

Served with Wedgwood leaf teas
Specialty coffee
Hot chocolate

A glass of sparkling wine upon arrival



THE CHOCOLATE BAR MENU

KARALLA

Mango jelly, 66% Praline mousse, milk chocolate rice crispy bar

THREE CHOCOLATES

61% chocolate, 35% vanilla chocolate mousse Orange brulee

DULCEY & EXOTIC MARMALADE PANNACOTTA

Valrhona dulcey pannacotta, Almond streusel, Banana marmalade

BERMUDAS

Chocolate remoux, Lemon grass jelly and Chocolate almond cake

DULCEY CHOCOLATE TART

Hazelnut pate sablee, Chocolate ganache

KALINGO

Coconut pineapple confit, Kalingo 65% mousse, Pistachio biscuit

ECLAIR LI CHU

Sable Crumble, Choux pastry with Li chu, 65% Dark chocolate cream

ST. GERMAINE

Galaxie lait milk chocolate cream, 67% Dark chocolate bavarian

GREEN TEA VOYAGE CAKE

Green tea almonge sponge, 64% Dark ganache and raspberry

RONSATON

Milk chocolate ginger mousse, Lychee mousse with Crunchy hazelnut

SANDWICHES

Smoked salmon
Cucumber ribbon
Egg mayonnaise and cress
Cream cheese and chives sandwiches

SAVOURY

Chicken and mushroom pastry pie