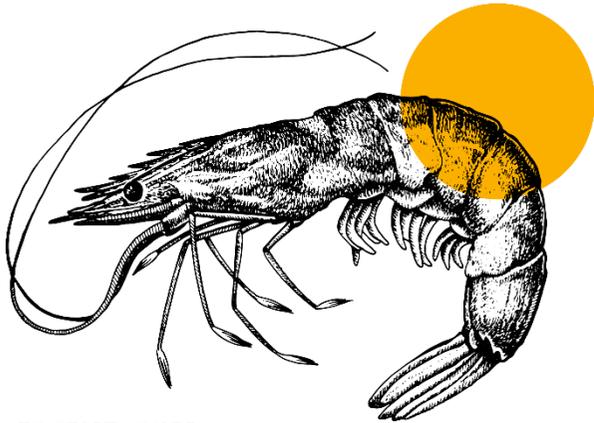


**SUNSET HOUSE**



**TO START, SHARE**

MEXICAN CHICKEN EMPANADAS \$21  
House made Chimmichurri, Sumac Seasoning

GRILLED SHARK BAY PRAWNS \$21  
Aleppo Seasoning, Lemon (LG/DF)

SALT & PEPPER KARAAGE CHICKEN \$21  
Lemon, Kewpie Mayo

BLUE SWIMMER CRAB \$19  
Curried Aioli, Radish, Crumpets

CORIANDER CRUSTED YELLOWFIN TUNA \$23  
Nahm Jim Sauce, Shiso (LG/DF)

MAC & CHEESE CROQUETTES \$21  
Aioli, Parmesan

ROASTED BEETROOTS \$22  
Stracciatella, Radicchio, Sherry Vinegar (LG/ V)

MARRIOTT  
ROOFTOP POOL BAR

# SUNSET HOUSE

**MAIN COURSE**

GRILLED OR BEER BATTERED KING GEORGE WHITING \$52  
Dill Pickled Tartare Sauce, Lemon, Fries or Crispy Chats, Salad

HAZELDENE'S FREE RANGE CHICKEN BREAST \$42  
Parsnip, King Brown Mushrooms, Roasted Shallot Sauce (LG)

LINGUINE \$36  
Pesto, Zucchini, Ricotta, Nasturtiums (V)

GNOCCHI \$40  
Beef Brisket, Tomato Ragu, Oregano, Pecorino

**FROM OUR GRILL**

We are very proud to support our local farmers and with this all our beef is sourced from within Victoria

200 GM GRASS FED EYE FILLET STEAK \$58

250 GM GRASS FED STRIPLOIN \$50

500 GM GRAIN FED RIB EYE STEAK \$80

All served with Red Wine Sauce, Salad and choice of Fries or Hasselback potatoes. (LG/DF)



**SIDES**

CRISPY SKIN ON FRIES \$16  
Oregano Seasoning, Aioli (V)

STEAMED SEASONAL GREENS \$16  
Lemon Oil (LG/DF/V)

GREEN LEAF SALAD \$15  
Radicchio, Green Goddess (LG/DF/V)

**LIMITED TIME OFFER**

2 COURSES \$60 / 3 COURSES \$75

UPGRADE TO 500GM RIB-EYE +\$30

UPGRADE TO AUSTRALIAN CHEESE SELECTION +\$10



CHILDRENS MENU AVAILABLE UPON REQUEST

(V) Vegetarian (VG) Vegan (LG) Low Gluten (DF) Dairy Free (VGO) Vegan Option (LGO) Low Gluten Option

10% GST applies and credit card payments will incur a 1.95% surcharge, all transactions are subject to an additional surcharge of 10% on Sundays and 15% on public holidays. IMPORTANT NOTICE REGARDING FOOD

ALLERGIES: We are committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any of our products are free from cross-contamination by potential allergens. We are happy to answer any questions about the menu, the ingredients we use, and dietary requirements.