

# DOLLY

## STARTERS

KALUGA CAVIAR (30G) [I]	99
Blinis, crème fraîche, chives	
SEASONAL OYSTERS (DF/GF) [A]	5.5 EA 30 HD
Blackberry mignonette	
CHICKEN LIVER PARFAIT (GFO)	27
Pickles, port gel, toasted sourdough	
SUMAC-GLAZED PORK BELLY (GFO)	24
Chilli broth, prosciutto crisp	
HARISSA PUMPKIN SOUP (VE/GFO)	17
Toasted seeds, crostini	
VEGETABLE CARPACCIO (GF/VE)	19
Winter roots, citrus, pomegranate	
SEARED SCALLOPS (GFO) [I]	29
'Nduja cauliflower, citrus gel, rye crumb	

## MAINS

ROASTED CAULIFLOWER (GF/VE/N)	31
Vadouvan, kale, dukkah	
BRAISED MB2 BEEF SHORT RIB	49
Celeriac purée, kale, duck fat rösti	
LAMB RUMP (GF)	45
Winter vegetable caponata, spiced labneh	
HAZELDENE'S FREE RANGE CHICKEN BREAST (GF)	39
Pancetta, cabbage, black garlic, polenta, soubise	
MB2 PORTERHOUSE (250G) (GF)	44
Pommes frites, sauce Robert	
BARRAMUNDI (GF) [A]	44
Preserved lemon potatoes, kohlrabi rémoulade, bouillabaisse sauce	
CONFIT DUCK LEG (GF)	49
White bean cassoulet, radicchio	

### SIGNATURE MENU

85 PER PERSON

AMUSE-BOUCHE

SEASONAL OYSTER

STARTER

SEARED SCALLOPS

MAIN

MB2 PORTERHOUSE (250G)

SIDE

PETITE LEAF SALAD

DESSERT

SPICED CRÈME BRÛLÉE

MATCHED WINES

+58 PER PERSON

## SIDES

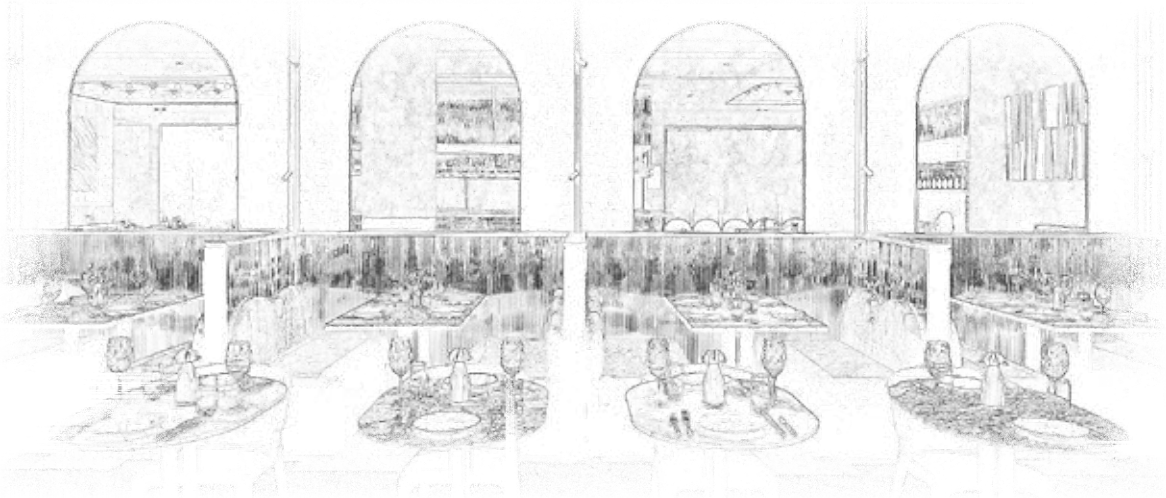
BROCCOLINI & GREENS (N)	15
Beurre noisette, hazelnut dukkah	
KIPFLER POTATOES	14
Confit garlic dressing, Grana Padano	
PETITE LEAF SALAD (GF/VE)	12
Red wine vinaigrette, pickled onion, radish, seed cracker	
TRUFFLE POMMES FRITES	15
Grana Padano	

DF (DAIRY-FRIENDLY) GF (GLUTEN-FRIENDLY) GFO (GLUTEN-FRIENDLY OPTION) N (CONTAINS NUTS) VE (VEGAN)

SEAFOOD ORIGIN: [A] AUSTRALIAN [I] IMPORTED [M] MIXED ORIGIN

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. While all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that food will be allergen free. A 15% surcharge applies on Sundays and public holidays.

# DOLLY



## OUR STORY

DOLLY sits beneath one of Melbourne's most storied addresses.

First opened in the 1850s as the Excelsior Hotel, this landmark site has lived many lives, from theatre and live music venue to late-night meeting place. By the 1980s, it had become Metro Nightclub, a defining part of Melbourne's after-dark culture, before entering its latest act as Le Méridien Melbourne in 2023.

For generations, Melburnians have come here to be entertained, to gather, and to stay a little longer than planned.

DOLLY takes her name from the dolly zoom, a cinematic technique made famous in Alfred Hitchcock's *Vertigo*. It shifts scale and perspective, drawing the viewer in with a sense of drama, tension and visual pull. A fitting name for a room designed to transport you, if only for the night.

Today, under Bordeaux-born, Michelin-trained Executive Chef Hervé Borghini, DOLLY is a modern European bistro shaped by classic French technique, seasonal ingredients and a distinctly Melbourne point of view. Our menu changes with the seasons, so there is always something new to try, alongside the crowd-favorites guests return for: our signature *Steak Frites*, *Confit Duck* and flaming *Bombe Alaska*.

We hope you enjoy dining with us today, and look forward to welcoming you again soon.

Follow us on Instagram at [@dollymelbourne](https://www.instagram.com/dollymelbourne)