

DOLLY

STARTERS

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|---|-----------------|
| SEASONAL OYSTER ^(GF/DF) Red wine mignonette | 5.5 EA 30 HD |
| HEIRLOOM TOMATO GAZPACHO ^(VE) Basil, crostini | 16 |
| KINGFISH CRUDO ^(GF) Blood orange, salmon caviar, strawberry dressing, chilli | 30 |
| SCALLOPS Nduja, celeriac, citrus gel | 29 |
| STRACCIATELLA ^(GF/VO) Melons, tomato, prosciutto, citrus, mint | 25 |
| PORK & PISTACHIO TERRINE ^(N) Grainy mustard, sauerkraut, sourdough | 27 |
| PISSALADIÈRE ^(V/VEO) Whipped feta, candied tomato, Espelette pepper | 25 |

SIDES

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| BROCCOLINI & GREENS ^(GF/VE) Chilli oil, lemon dressing, fried shallots | 15 |
| DEEP-FRIED SMASHED POTATO ^(V) Parmesan and chives | 12 |
| TRUFFLE PARMESAN FRIES ^(DF) | 14 |
| MIXED LEAF SALAD ^(V/GF) Pickled golden raisin and tomato, honey Dijon dressing | 12 |

MAINS

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| MISO-FRIED EGGPLANT ^(VE) Pangrattato, pickled onion, plant- based jus | 31 |
| MB2 PORTERHOUSE (250G) French fries, Robert jus | 44 |
| HAZELDENES FREE RANGE CHICKEN BREAST ^(GF) Yellow squash, mushroom soy purée, pickled blackberry, rosemary jus | 38 |
| CONFIT DUCK LEG Smashed mustard potato, radicchio salad, duck jus | 49 |
| BARRAMUNDI Zucchini, mussel bouillabaisse, persillade crumb | 44 |
| LODDON VALLEY LAMB RUMP ^(GF) Grilled asparagus and fennel salad, garlic shoot yoghurt | 45 |

SIGNATURE MENU 82 PER PERSON

STARTERS

SEASONAL OYSTER

STRACCIATELLA

MAIN

MB2 PORTERHOUSE (250G)

SIDE

MIXED LEAF SALAD

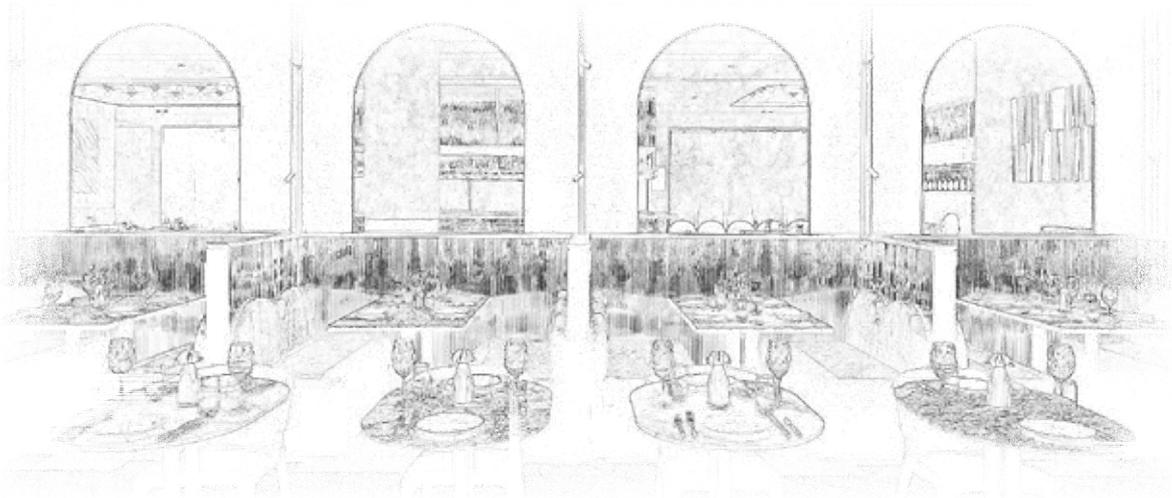
DESSERT

CLASSIC VANILLA CRÈME BRÛLÉE

GF (GLUTEN-FRIENDLY) DF (DAIRY-FRIENDLY) N (CONTAINS NUTS) V (VEGETARIAN) VE (VEGAN) VEO (VEGAN OPTIONAL)

Our menu includes ingredients that may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and other common allergens. While we take all reasonable steps to accommodate dietary requirements, we cannot guarantee that any dish will be completely allergen-free. Please note a 15% surcharge applies on Sundays and public holidays.

DOLLY



OUR STORY

DOLLY's history is as rich and layered as the city she calls home.

Our landmark site has been many things to many Melburnians. It first welcomed guests in the 1850s as the Excelsior Hotel, transformed into Brennan's Amphitheatre in 1912, then evolved into a string of iconic venues — from the Apollo Theatre (1934) and St James Theatre (1951) to the Palace Theatre (1971). By the 1980s, it was pulsing with energy as the Metro Nightclub, a favourite haunt for Melbourne's late-night crowd. After one final encore as live music venue The Palace in 2007, it entered its latest act as Le Méridien Melbourne in 2023, marking the arrival of DOLLY.

DOLLY takes her name from the *dolly zoom* — a film technique made famous in Hitchcock's *Vertigo*. The effect draws the viewer in by shifting scale and perspective, creating a sense of visual pull. It's dramatic, immersive, and unforgettable — just like the many stories once told within these walls. The name pays homage to our cinematic heritage and reflects the way DOLLY has been designed: with warmth, intention, and just enough to transport you for the night.

Today, under the direction of Bordeaux-born Executive Chef Hervé Borghini, DOLLY is a modern bistro where the menu celebrates the best of seasonal ingredients. Chef Hervé's creations are an innovative tribute to European classics, from perfectly cooked Steak Frites to playful desserts and our beloved flaming Bombe Alaska. With dishes that evolve throughout the year, there's always something new to enjoy — whether it's your first visit or your fifth.

We hope you enjoy dining with us today, and we look forward to welcoming you again soon. To stay in the loop, follow us on Instagram at [@dollymelbourne](https://www.instagram.com/dollymelbourne).