

a&e good taste

Window of opportunity

By Haydn Godony

HAVING sat vacant for months, Windows on the Bay on Mordialloc foreshore is embarking on a new lease of life with ownership now in the hands of experienced restaurateur group, Rivers.

The group operates successful restaurants at the Docklands, dinner cruises on the Yarra and half a dozen other high profile waterfront eateries.

Rivers' philosophy is to consistently provide food and service that is well above average.

Extensively renovated with well-thought-out aesthetics and décor, Windows complements the fine bay vista with a casual dining area leading in from the entrance off Peter Scullin Reserve, flanked by more formal zones towards the building's wings.

There are soft leather couches in the reception lounge, leading to blonde curved timber seating in the central zone and deep toned timber chairs padded in burgundy in the more formal areas.

The tables are draped in white linen and napkins throughout and the large wine glasses indicate the breadth and depth of the wine-list. A finely polished two-tone timber floor reflects the hues of expanses of polished granite, marble and stonework.

A large flat screen and a wood heater add to the comfort.

Head chef Aleksandar Horvat leads a highly trained team.

He presents an eclectic, "Aussified" international menu influenced by various cultures including Italy, Greece, Brazil and Japan.

A bar menu is offered in the central area with more than a dozen single course snacks of various sizes, including a san choy bow (\$14.50) of shredded roast chicken, julienne vegies and mango served in a lettuce cup, a club sandwich with turkey, egg, tomato and lettuce on a toasted pane di casa served with chips (\$16) or a dim sum platter with five varieties of dump-

lings served with sweet chili sauce (\$14).

Windows is family friendly, catering for children with a specific breakfast and dinner menu.

The mains menu goes beyond the ordinary, offering six varieties of oysters including the regular options — natural, kilpatrick and mornay — but also encompassing less common flavours.

These include the Greta Garbo, prepared with crème fraiche, smoked salmon, chives and salmon roe; Rockefeller topping with fennel, spinach, breadcrumbs, pernot and diced capsicum; and Asian style, in which a dab of Japanese sorbet is placed atop each shell and presented on crushed ice.

The grilled seafood assiette is served on a long rectangular platter of Moreton Bay bugs, king prawns and salmon all brushed with garlic butter and then lightly chargrilled.

The platter also has grilled baby octopus pre-marinated in olive oil infused with garlic and oregano, and some sizeable cross-hatched calamari rings, dusted with seasoning and then deep-fried. The steaks are offered in five cuts and served four ways including a well-marbled 350g eye fillet or 450g New York strip loin, both grain fed and aged at least 28 days. All steaks are offered with green peppercorn, field mushrooms or red wine sauce.

Fish and chips are served with a twist — Japanese style in tempura batter.

The freshly dipped rockling fillets are given a little extra flavour with lime and orange zest before they share the plate with a vertical stack of battered potato wafers dusted with togarashi spices, comprised of yellow and black sesame seeds, seaweed, pepper, ginger and orange peel.

Mains are served mindful of presenting three colours, flavours and textures on each plate.

Windows on the Bay grill and bar will satisfy discerning diners, snack-eaters and families.

It is at 333 Beach Road Mordialloc. To book or enquire, call 9580 2899.



New view:
Aleksandar Horvat with a succulent seafood offering.



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Beautiful beachfront location

Enjoy a leisurely meal overlooking the water
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Ph: 9580 2899
www.windowsonthebay.net.au
Peter Scullin Reserve
333 Beach Rd Mordialloc Vic 3195