

MENU

AFL 2011

Entrée

Cream of cauliflower soup – tempura cauliflower – toasted almonds	15
Spiced quail – baby eggplant and zucchini salad – pine nut pesto – lemon dressing*	20
Spiced rare roasted Limestone Coast beef – crisp vegetable salad – Nahm Jim dressing	19
Garlic scented Spencer Gulf prawn tails – saffron and spring onion risotto – baby herb salad	23

Main Course

Char grilled Limestone Coast porterhouse – parsley potato mash – sautéed mushroom and shallots – handpicked green beans – red wine jus*	38
Oven baked Tasmanian salmon – beetroot – braised cabbage and pancetta – butter roasted potato – fish cream sauce*	32
Trio of Wimmera duck: Five spice duck breast – honey lacquered duck leg – Peking duck risotto baby bok choy – hoi sin glaze	33
Dukkah spiced Murray Valley lamb rump – Middle Eastern spiced chick pea braise - lemon yoghurt	33
Spinach and ricotta ravioli – roasted pumpkin and hazelnut – crisp sage leaves	29.5

Sides

French fries	6.2
Garlic and rosemary roasted autumn vegetables*	6.2
Baby salad leaves – roasted beetroot – orange – Persian feta – lemon dressing	6.2

Dessert & Cheese

Caramelised lemon tart – raspberry coulis – clotted cream	15
Sticky date pudding - caramel sauce - drunken date ice cream	15
Chai late infused chocolate delice – crème fraiche ice cream – cashew crumbles	15
Selection of Yarra Valley cheeses – fruit paste – fresh strawberries – crackers with fig and ginger biscuits	13.5

Cheese – gluten free on request

* - Gluten Free Products

*This dish is prepared with gluten free products. However, we cannot guarantee 100% gluten free as the dish is prepared in our kitchens that also use gluten products.