

# AUTUMN À LA CARTE MENU

## STARTERS

### BREAD OF THE DAY

Served with olive oil, balsamic and dukkah \$9.90

### TRIO OF DIPS

Served with grilled bread *(GF on request)* \$19.90

## ENTREE

### SMOKED CHICKEN

Red radish, chat potato crush, avocado pulse, spiced pimento glaze, winter leaves \$18.90

### LAMB MEDALLIONS

Lentil ragout, baby spinach, spiced plum jus, micro herbs *(GF)* \$19.90

### CHILLED BRAISED BABY OCTOPUS

Kiwifruit chutney, roasted beets, Asian leaves, mixed herbs \$19.90

### BLUE CHEESE MILLE-FEUILLE

Crisp puff pastry wafers, Gippsland blue cheese, balsamic roasted onion, wilted kale *(V)* \$17.90

## MAIN

### NEW YORK CUT PORTERHOUSE

Lotus potatoes, buttered broccolini, candied garlic jus *(GF)* \$39.90

### CHICKEN BALLOTINE

Pistachio, jamon serrano and cheese farce, cranberry turnip pulse, glazed beans, carrot shards, dark jus *(GF)* \$36.90

### ROASTED BLUE EYE COD

Lemon lime gremolata, roasted root vegetables, butter citrus drizzle *(GF)* \$38.90

### ROASTED RED PEPPERS

Vegetable rice pilaf, rocket, baby corn, dukkah, balsamic *(GF) (V)* \$34.90

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## SIDES

|  |        |
|--|--------|
| <b>BEER BATTERED CHIPS</b> - rosemary salt, aioli (V)                            | \$9.90 |
| <b>STEAMED VEGETABLES</b> - truffle oil, cracked pepper (GF) (V)                 | \$9.90 |
| <b>MAPLE ROASTED PUMPKIN FREEKAH SALAD</b> - mesculin leaves, olive oil (GF) (V) | \$9.90 |

## DESSERTS

### STICKY DATE PUDDING

Caramel wattle seed glaze, double cream (GF) \$18.90

### LEMON COCONUT CAKE

Citrus curd, orange compote, double cream \$18.90

### APPLE & RASPBERRY CRUMBLE

Rhubarb coulis, macadamia ice-cream \$18.90

### WHITE CHOCOLATE & RASPBERRY BROWNIE

Spiced ganache, vanilla ice-cream (GF) \$18.90

### REGIONAL CHEESE PLATTER

Selection of Victorian cheeses, quince paste, dried fruit, nuts,  
water crackers (GF on request) \$26.90

## EXTRA INDULGENCE

### AFFOGATO COFFEE

Two Seasons espresso coffee, shot of Liqueur, vanilla ice cream, tuile

- Baileys
- Frangelico
- Vanilla Galliano
- Tia Maria
- Kahlua
- Cointreau



\* Cakeage surcharge \$3.50 per person.