

WINTER 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

PAN-SEARED SCALLOPS

Potato vinaigrette, brussel sprout leaves, bacon crisps, parmesan *(GF)* \$19.90

VENISON CARPACCIO

Pickled cabbage, red radish, horseradish cream, cracked pepper *(GF)* \$19.90

CHICKEN AND DUCK LIVER PÂTÉ

Candied orange slices, freshly baked bread \$19.90

ROASTED BEETROOT AND GOAT CHEESE TART

Caramelised onions, dark soy vegetable glaze *(V)* \$19.90

MAINS

BAKED GRAIN FED BEEF

Spiced potato rosti, green beans, chocolate juniper berry jus *(GF)* \$40.50

BAKED DUCK BREAST

Honey sweet potato mash, braised apple, red cabbage, blueberry jus *(GF)* \$37.90

BAKED BARRAMUNDI

Coastal furikake, roasted kipfler potatoes, steamed winter greens, nori compote *(GF, LF)* \$36.90

CONFIT MUSHROOM AND PEA RISOTTO

White wine, mascarpone, shaved parmesan, baby spinach *(GF, V)* \$34.90

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SIDES

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

DESSERTS

BREAD & BUTTER PUDDING Double cream, rich liqueur glaze (V)	\$18.90
CRÈME BRÛLÉE Native fruit, spiced berry compote, double cream, crisp tuile (GF)	\$18.90
STICKY DATE PUDDING Rich caramel sauce, candied pecans, ice-cream (GF)	\$18.90
CITRUS TART Candied oranges, peppered strawberry compote, mascarpone cheese (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	\$16.90
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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.