

Claribeaux

ON THE BELLARINE

To Start

FRENCH ONION SOUP 16 *GFO, V*

gruyère cheese crouton

CELERIAC & BLACK TRUFFLE NAPOLEON 19.50 *GF, DF, VEG*

wild mushroom & tarragon

ESCARGOT PERSILLADE 19.50 *GF, DF*

snails in the half shell (12), garlic and parsley butter

STEAK TARTARE 21.50 *GF, DF*

hand cut eye fillet, smoked egg yolk, gaufrette potatoes & condiments

SLOW COOKED PORK JOWL 21.00 *GF*

seared scallop, roast fennel puree, Flying Brick Cider sauce

ROAST BEETROOT & GOAT CHEESE TERRINE 19.50 *GFO, V*

shallot jam, petit herb salad, melba toast

HICKORY HOT SMOKED OCEAN TROUT 21.50 *GF*

kipfler potato, watercress sauce, salmon roe

CONFIT DUCK LEG 21.50 *GF*

pomme puree, rosemary jus

PORTARLINGTON MUSSELS 19.50/28.50 *GFO*

cream & garlic sauce, baguette

10% MEMBER DISCOUNT APPLIES ON PRESENTATION OF MEMBERSHIP CARD

20% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

GF = gluten free GFO = gluten free option V = vegetarian VO = vegetarian option VEG = vegan DF = dairy free

Food Allergies: The team at Curlewis Golf Club will make every effort to accommodate guests with food allergies. Present in our kitchen are ingredients and items such as garlic, eggs, dairy, sesame, gluten, nuts, fructose, shellfish; along with many other ingredients. As a result we cannot completely guarantee there will be no trace of these items in our dishes.

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The Main Event

MARKET FISH EN PAPILLOTTE 39.50 *GF*

piperade and a shellfish bisque sauce

STEAK-FRITES 47.50 *GF*

200gm Bellarine Beef Eye Fillet, winter greens, French fries, béarnaise sauce

ROAST RABBIT BALLOTTINE 38.50 *GF*

herb butter, vichy carrots, potato fondant, chardonnay jus

BOULETTE DU BEAUFORT 31 *V*

local pine mushrooms, mâché, pickled shallot, sherry vinegar

CRUMBED CHICKEN CORDON BLEU 32.50 *GF*

free range chicken breast stuffed with pancetta & gruyere cheese, chard, broccolini, pine nut gremolata, celeriac dauphinoise, mustard cream

CASSOULET 38.50 *GF, DF*

pork sausage, confit duck, pork cheek, lardons, haricot beans, breadcrumbs

KAMPOT PEPPER ARTICHOKE TOURTE 31 *GF, DF, VEG*

spinach, cashew, artichoke puree, espagnole sauce

SIDES (FOR 2) 9.50 ea

Garden salad *GF, V*

French fries *GF, V*

Kipfler potatoes, Lard Ass black garlic butter *GF, V*

Brussels sprouts, bacon, garlic & shallot *GF*

Roast baby vegetables *GF, V*

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To Finish

VANILLA & RHUBARB CRÈME BRÛLÉE 16.50 *GFO*

palmiers

MICHEL CLUIZEL CHOCOLATE PUDDING 16.50 *GF*

cognac ice cream

QUINCE TARTE TATIN 16.50

port poached quince, ginger ice cream

BLACKBERRY VACHERIN 16.50 *GF, DF, VEG*

fermented blackberry, cassis, lemon blancmange, hazelnut, blackberry sorbet

CUMQUAT & WALNUT PRALINE PARFAIT 16.50 *GF*

succade fruit, orange & cardamom sauce

CHEESE PLATTER 20.50 *GFO*

muscatel grapes, quince paste, fruit, crackers & bread

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