

Claribeaux

ON THE BELLARINE

To Start

FRESHLY SHUCKED OYSTERS 7 ea *GF, DF*

choice of:

natural w. lemon

pepperberry mignonette

peppermint-gum mignonette

KINGFISH CEVICHE WITH PASSION FRUIT 24.50 *GF, DF*

citrus cured Kingfish, passion fruit gel

FRENCH ONION SOUP GRATINEÉ 16.50 *GFO, DF, V*

gruyère cheese crouton

BEETROOT TARTARE 19.50 *GF, VEG*

fermented blackberries, macadamia pâté

GRUYÈRE SALADE 24.50 *GF, V*

shredded carrots, golden raisin puree, dehydrated carrot

PÂTÉ AU FILO ESCARGOT 21.50

garlic foam, parsley oil, filo

ÉCLAIR DU CANARD 21.50

duck rilette, duck prosciutto

CHEVREUIL POELE 24.50 *GF*

pan-seared venison, juniper berry, purple carrots, globe artichokes, blackberry gel,
water chestnuts

PORTARLINGTON MUSSELS 21.50/30.50 *GFO, DF*

truffle oil, tomato 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

CONFIT MARKET FISH 41.50 *GF, DF*

smoked chickpea and lime cream, black cabbage, fish mayo

STEAK-FRITES 49.50 *GF*

200g Bellarine Beef Eye fillet, charred broccolini, béarnaise sauce, French fries

CAILLES FARCIES 37.00 *GF, DF*

stuffed quail, wild rice, chorizo, pomegranate gastrique, rainbow chard, broccolini

HERB CRUSTED LAMB RACK 44.50 *GF*

celeriac purée, lamb jus

MAGRET DE CANARD AU MIEL 44.50 *GF*

honey lacquered pink duck breast, sangria sauce, apple ginger purée, charred peaches, witlof

CRUMBED CHICKEN CORDON BLEU 37.50 *GF*

free range chicken breast stuffed with pancetta and gruyère, rainbow chard, broccolini, pine nut gremolata, potato dauphinoise, mustard cream

MUSHROOM WELLINGTON 32.50 *DF, V*

mushroom medley duxelles, crepe, puff pastry, jus, baby veg

BUTTERNUT SQUASH STEAK 32.50 *GF, DF, VEG*

butternut squash broth, Brussel sprouts, garlic crisps, hazelnuts

SIDES (FOR 2) 9.50 ea

Garden salad *GF, V*

French fries *GF, V*

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

Sautéed charred green beans *GF, V*

Honey glazed carrots *GF, V*

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To Finish

BEURRE CONFIT APPLE 20.50 *GF, V*

macadamia crumb, apple jelly, ricotta mousse

STONE FRUIT TARTE TATIN 17.00 *V*

charred peaches, salted caramel, vanilla ice cream

GATEAU AU CHOCOLAT 20.50

decadent dark chocolate cake, whipped chocolate ganache, cinnamon ice cream

GOAT'S CHEESE CRÈME CUITE 17.00 *GF*

raspberries coulie

RAVIOLIS AUX FRAISES 19.50 *GF, V*

strawberry mousseline, rhubarb gel, mascarpone sorbet

CHEESE PLATTER 24.50 *GFO, V*

muscatel grapes, quince paste, fruit, crackers & bread

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