

Claribeaux

ON THE BELLARINE

To Start

FRESHLY SHUCKED OYSTERS 6 ea GF, DF

choice of:

natural with lemon, shallot

red wine vinegar

finger lime dressing

½ SHELL SCALLOPS GRATIN 6 ea GF

herb and lemon butter, rye bread crumb

FRENCH ONION SOUP 16.50 GFO, V

gruyère cheese crouton

ASPARAGUS AND KOSSIES SMOKED EGG 19.50 GF, V

soft smoked egg, asparagus, broad bean, horseradish crème, herb oil

ESCARGOT PERSILLADE 19.50 GF

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

DUCK CHARCUTERIE 24.50 GFO, DF

pressed confit duck terrine, duck prosciutto, duck rilette, duck pate, shallot jam, Melba toasts

SPRING HARVEST SALAD 18.50 VEG

spring peas, radish, pickled shallot, pea puree, shoots, green goddess sauce

ROASTED JUNIPER SPICED VENISON LOIN 22.50 GF

carraway and carrot puree, pickled red onion, currants, sherry vinegar dressing

PORTARLINGTON MUSSELS 19.50/28.50 GFO

white wine 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

BAKED MARKET FISH WITH POTATO SCALES 39.50 *GF*

garlic puree, shallot, dill, charred onion soubise sauce

STEAK-FRITES 47.50 *GF*

200gm Bellarine Beef Eye Fillet, charred asparagus, French fries, béarnaise sauce

ROASTED LOIN OF LAMB 39.50 *GF*

rolled lamb loin, lamb farce, spring peas, mint, pea puree, port jus

TWICE BAKED GOATS CHEESE SOUFFLE 32.50 *V*

tempura zucchini flower salad, sorrel sauce

DUCK A L'ORANGE 39.50 *GF*

braised witlof, smoked walnuts, orange jus

CRUMBED CHICKEN CORDON BLEU 34.50 *GF*

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

ROAST BEETROOT AND CASHEW BON BON 32.50 *DF, VEG*

spinach, cashew cream, mandarin and cardamon sauce

SIDES (FOR 2) 9.50 ea

Garden salad *GF, V*

French fries *GF, V*

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

Charred asparagus with roast pistachio *GF*

Roast baby vegetables *GF, V*

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To Finish

VANILLA & DAVIDSON PLUM CRÈME BRÛLÉE 16.50 *GFO*

palmiers

CHOCOLATE AND CAFÉ CRÈME MARTINI 16.50 *GF*

warm chocolate mousse, chocolate soil, coffee liquor ice cream

BANANA TARTE TATIN 16.50

crème anglaise, hazelnut praline ice cream

STRAWBERRY CHARLOTTE 16.50 *GF*

macerated strawberry, mint, white chocolate and strawberry ice cream

COCONUT PARFAIT 16.50 *GF, DF, VEG*

Callebaut NXT chocolate, lime granita, kiwi fruit sorbet

CHEESE PLATTER 20.50 *GFO*

muscatel grapes, quince paste, fruit, crackers & bread

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