

# SCOTCHMANS HILL

BELLARINE PENINSULA  
ESTABLISHED 1982

## TO SHARE

**Fresh Baked Baguette**, mixed S.A. olives, extra virgin olive oil, Manicardi Balsamic of Modena \*

**Buffalo Mozzarella**, vine ripened tomatoes, basil, house pita\* (5 pc) \*

**Selection of Charcuterie** – artisan cured & smoked meats, smallgoods, house pork terrine, mixed olives, pickles, toasted baguette \*

Gluten free pita bread

## ENTRÉE

**Carpaccio of Wagyu Beef (Crudo)**, lemon, olive oil, roquette, parmigiano 25

**Galician Octopus**, chorizo, kipfler, lemon, paprika, dinner roll \*

**Chilled Prawn Tails**, wasabi aioli, pickled radish, tatsoi, black garlic, sesame 25

**Premium Tasmanian Oysters** (half doz.) 29

## SIDES

**Garlic & Rosemary Kipfler Potatoes** 11

**Iceberg Wedge Salad, Blue Cheese Dressing, Roasted Hazelnuts** 13

**Roquette, Parmesan, Pear, Pine Nut Salad** 13

**Fries & Chipotle Aioli** \*

**Green Beans, Fetta, Toasted Almonds** 13

## MAIN

**250g. O'Connor Angus Eye Fillet**, pomme puree, sauce Béarnaise 56

*Pair with Cornelius Syrah*

**Smoked & Roasted Duck Breast**, potato gratin, baby carrots, green pea puree, crisp prosciutto, jus` 48

*Pair with Scotchmans Hill Pinot Noir*

**Risotto of Market Fish & Prawn**, tomato, parsley & butter 41

*Pair with Scotchmans Hill Chardonnay*

**Crisp Skin Barramundi Fillet**, miso macadamia, kelp butter, brassica 47

*Pair with Scotchmans Hill Riesling*

**Charred Pork Cutlet "au Normande"**, barley pilaf, crème fraiche, apple, dill \* 47

*Pair with Cornelius Chardonnay*

## VEGAN

**Crispy Chilli Eggplant**, black sesame, vegan aioli 23

*Pair with Cornelius Pinot Gris*

**Roasted Chermoula Cauliflower**, date chutney, roti, lentil salsa \* 32

*Pair with Swan Bay Rosé*

## DESSERT

20

**Baked vanilla Cheesecake**, peanut butter mousse, praline

**Chocolate Fondant**, ganache, double cream, chocolate icecream, berries \*

**Quince frangipane tart**, burnt orange icecream, white chocolate sauce

**Duo of Sorbet** – mango, lemon, served with fresh berries

## CHEESES

17

**Cheese 17 per 50gms**

Lavosh, muscatels, quince paste, estate honey figs  
(GF crackers available)

**Bleu D'Auvergne** – Blue (FRA)

**Milawa Gold** – Washed Rind (AUS)

**Lingot** – Triple Brie (FRA)

**Gruyere** – Semi hard Swiss (SWZ)

**Bay of Fires** – Cloth wrapped Cheddar (AUS)

**Homemade Fig Brandy Shot** 10

We cater for most dietary requirements. No menu items are guaranteed allergen free.

\* CONTAINS GLUTEN. Menu is subject to change

No Split Bills | 15% Public Holiday Surcharge

