

# SCOTCHMANS HILL

BELLARINE PENINSULA  
ESTABLISHED 1982

## TO SHARE

- Warmed Ciabatta**, mixed S.A. olives, balsamic \* 20
- Buffalo Mozzarella**, our tomatoes, basil, house pita \* (5 pcs) 25
- Selection of Charcuterie** – artisan cured and smoked meats, smallgoods, house pork terrine, mixed olives, pickles, toasted sourdough\* 48
- Gluten free pita bread 8

## ENTRÉE

- Carpaccio of Wagyu Bresaola**, agro dolce, celeriac remoulade 24
- Galician Octopus**, chorizo, kipfler, lemon, paprika, dinner roll \* 26
- Chilled Prawn tails**, wasabi aioli, pickled radish, tatsoi and black garlic 24
- Premium Tasmanian Oysters** (half doz.) 28  
Natural with shallot vinaigrette

## SIDES

- Garlic and rosemary Kipfler potatoes** 10
- Iceberg wedge salad, blue cheese dressing, roasted hazelnuts** 12
- Roquette, parmesan, pear, pine nut salad** 12
- Fries and chipotle aioli \*** 10
- Green Beans, fetta, toasted almonds** 12

## MAIN

- 250g. Angus Eye fillet**, pomme puree, mushroom ragu, redwine jus` \* 52  
*Pair with Cornelius Syrah*
- Smoked and roasted Duck breast**, potato gratin, baby carrots, green pea puree, crisp prosciutto, jus` 46  
*Pair with Scotchmans Hill Pinot Noir*
- Risotto of Salmon**, Prawn, tomato, parsley and butter 40  
*Pair with Scotchmans Hill Chardonnay*
- Roasted fillet of Blue Eye**, miso macadamia, kelp butter, brassica 49  
*Pair with Cornelius Sauvignon*
- Charred Pork Cutlet “au Normande”**, barley pilaf, crème fraiche, apple, dill \* 45  
*Pair with Cornelius Chardonnay*

## VEGAN

- Crispy Chilli Eggplant**, black sesame, vegan aioli 22  
*Pair with Cornelius Pinot Gris*
- Roasted Chermoula Cauliflower**, date chutney, roti, lentil salsa \* 30  
*Pair with Swan Bay Rosé*

## DESSERT

20

- Tiramisu**, poco wafers \*
- Chocolate Fondant**, ganache, double cream, chocolate icecream, berries \*
- Mango and passionfruit tartlet**, fromage blanc, coulis
- 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)

## CHILDREN’S MENU (12 and under) 20

**Chicken nuggets and chips \***

**Fish bites and chips \***

**Smoked Chicken salad**

*Served with complimentary vanilla or chocolate ice-cream*

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

\* CONTAINS GLUTEN.

No Split Bills | 15% Public Holiday Surcharge

