

SCOTCHMANS HILL

BELLARINE PENINSULA
ESTABLISHED 1982

TO SHARE

- Warmed Ciabatta**, mixed S.A. olives, extra virgin olive oil, Manicardi Balsamic of Modena * 21
- Buffalo Mozzarella**, vine ripened tomatoes, basil, house pita* (5 pc) * 26
- Selection of Charcuterie** – artisan cured & smoked meats, smallgoods, house pork terrine, mixed olives, pickles, toasted sourdough* 49
- Gluten free pita bread 8

ENTRÉE

- Carpaccio of Wagyu Beef (Crudo)**, lemon, olive oil, roquette, parmigiano 25
- Galician Octopus**, chorizo, kipfler, lemon, paprika, dinner roll * 26
- 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** * 11
- 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

- Tiramisu**, poco wafers * 20
- Chocolate Fondant**, ganache, double cream, chocolate icecream, berries * 20
- Mango & Passionfruit Tartlet**, fromage blanc, coulis 20
- Duo of Sorbet** – mango, lemon, served with fresh berries 20

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

