

SCOTCHMANS HILL

BELLARINE PENINSULA
ESTABLISHED 1982

TO SHARE

Fresh Baked Baguette, Toolunka creek olives, extra virgin olive oil, Manicardi Balsamic of Modena 🍷

Gluten Free Pita Bread - Full Serve

Antipasto, Prosciutto di Parma, boar salumi, cacciatore, bresaola, marinated peppers, eggplant, baguette

Ploughmans, Ham off the bone, pork terrine, bay of fires aged cheddar, piccalilli, crispy chicken skin butter, baguette 🍷

Substitute Gluten Free Pita on any sharing item

ENTRÉE

Yellow Split Pea Soup, poached Tasmanian Blue Eye, chervil, pepper, salmon caviar

Carpaccio of Wagyu Beef (crudo), lemon, olive oil, rockette, parmigiano

Buffalo Mozzarella, charred zucchini, spring onion, hazelnuts, herb puree

SIDES

Rockette, pear, pine nut, parmesan salad

Fries, Chipotle aioli 🍷

Sauteed Broccolini, goats fetta, almonds

MAIN

250g. O'Connor Angus Eye Fillet, potato gratin, mustard gravy, rockette salad 🍷

Pair with Cornelius Syrah

Smoked & Roasted Duck Breast, pomme puree, sprouts, pancetta, orange, pomegranate, shiraz jus`

Pair with Scotchmans Hill Pinot Noir

Casarecce, lamb ragu, porcini mushroom, parmigiano 🍷

Pair with Cornelius Pinot Noir (gf available add \$3)

Crisp Skin Barramundi Fillet, spiced braised chickpeas, red peppers, eggplant, chimichurri, lemon

Pair with Scotchmans Hill Pinot Gris

Chargrilled Greek Chicken, almond skordalia, goats fetta, oregano, olives, truss tomatoes 🍷

Pair with Cornelius Chardonnay

Potato & Leek Terrine, caramelized red onion, truffled mushroom, crispy capers (V)

Pair with Scotchmans Hill Sauvignon Blanc

DESSERT

20

Baked Vanilla Cheesecake, peanut butter mousse, brittle 🍷

Chocolate Fondant, ganache, double cream, chocolate icecream, berries 🍷

Quince Frangipane Tart, burnt orange ice cream, 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)

Lingot – Triple Brie (FRA)

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

