

SCOTCHMANS HILL

Starters

Charcuterie board <i>four local cured meats, cheese pickled vegetables & relish</i>	28.0
Cheese tasting board <i>chef selection of 4 cheeses</i>	20.0
<i>Duo of Dips with Little wings sourdough (Vegetarian)</i>	15.0
Chorizo Arancini with semi dried tomato hummus	18.0
Toasted garlic, herb & cheese bread	8.5

Sides

Rosemary roasted potato chunks	12.0
Bowl of fries	8.5
Sautéed spring greens	12.0

Desserts

Chocolate panna cotta with <i>Chocolate syrup & choc hazelnut crunch (GF)</i>	15.0
<i>Honey and Lavender Cheese Cake with Lavender syrup (GF)</i>	15.0
Mille-feuille <i>Prosecco chantilly cream & berries</i>	15.0
Salted coconut caramel tart <i>(GF, Vegan)</i>	15.0

BELLARINE PENINSULA
VICTORIA
ESTABLISHED 1982

Specials

Thai Fish Cakes with bean shoot salad & nuoc cham dressing <i>(GF)</i>	24.0
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Mains

Garlic roasted chicken breast <i>with caramelized fennel, leek & fig relish (GF)</i>	28.0
Bellarine pressed lamb <i>Panko crumbed lamb with rocket, walnut, pomegranate & goats cheese</i>	34.0
Otway Torchio pasta <i>with Smoked Chicken, semi-dried tomato, asparagus, spinach & cream</i>	25.0
5 spiced caramel pork belly <i>with Asian noodle salad & chili caramel (GF)</i>	28.0
Portarlington Mussels <i>with creamy white wine, garlic & leek</i>	26.0
Bellarine smoked salmon <i>with potato rosti, asparagus, beetroot & Drysdale goats curd (GF)</i>	30.0
Confit Mushrooms <i>Local oyster mushrooms with roasted sweet potato & chimichurri (GF, Vegan)</i>	24.0

