

# SCOTCHMANS HILL

BELLARINE PENINSULA  
VICTORIA  
ESTABLISHED 1982

## Starters

Charcuterie Board <i>four local cured meats, cheese pickled vegetables &amp; relish</i>	28.0
Cheese Tasting Board <i>chef selection of 4 cheeses</i>	20.0
Duo of Dips <i>with Little Wings Sourdough (Vegan)</i>	15.0
Feta and Pumpkin Arancini	18.0
Herb and Garlic Bread	8.5

## Sides

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

## Desserts

Chocolate Panna Cotta <i>with Chocolate syrup &amp; choc hazelnut crunch (GF)</i>	15.0
Honey and Lavender Cheese Cake <i>with Lavender syrup (GF)</i>	15.0
Strawberry Prosecco Shortcake	15.0
Chilled Stone Fruit Crumble <i>(GF, Vegan)</i>	15.0

## Special

<i>Pan seared local monk fish on a Greek salad with sticky balsamic and aioli.</i>	28.0
--	------

## Mains

Garlic Roasted Chicken Breast <i>with caramelized fennel, leek &amp; fig relish (GF)</i>	28.0
Bellarine Lamb Medallions <i>with baba ganoush and a zucchini, mint and Drysdale feta salad</i>	36.0
Otway Torchio Pasta <i>with Smoked Chicken, semi-dried tomato, asparagus, spinach &amp; cream</i>	25.0
5 Spiced Caramel Pork Belly <i>with Asian noodle salad &amp; chili caramel</i>	28.0
Portarlington Mussels <i>with creamy white wine, garlic &amp; leek</i>	26.0
Bellarine Smoked Salmon <i>with potato rosti, asparagus, beetroot &amp; Drysdale goats curd (GF)</i>	30.0
Herb Falafel <i>With white bean frijole and baby herbs (GF, Vegan)</i>	24.0

