

SCOTCHMANS HILL

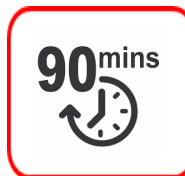
Starters

Charcuterie Board <i>local cured meats, cheese, pickled vegetables & relish</i>	28.0
Cheese Tasting Board <i>chef selection of 4 cheeses</i>	20.0
Duo of Dips <i>Little Wings Sourdough (Vegan)</i>	15.0
Mushroom and White wine Arancini <i>caramelized hummus (Vegetarian)</i>	18.0
Adobo Seasoned Squid <i>chimmichurri and chipotle aioli</i>	20.0
Herb and Garlic Bread	8.5

Desserts

Chocolate Panna Cotta <i>with Chocolate syrup & choc hazelnut crunch (GF)</i>	15.0
Honey and Lavender Cheese Cake <i>with Lavender syrup (GF)</i>	15.0
Mandarin and cardamom pudding <i>with chia spiced cream</i>	15.0
Hasselback Baked Apple <i>coconut caramel custard(GF,Vegan)</i>	15.0

BELLARINE PENINSULA
VICTORIA
ESTABLISHED 1982



Mains

Garlic Roasted Chicken Breast <i>caramelized fennel, leek & fig relish (GF)</i>	28.0
Bellarine Lamb Back Strap <i>fondant potato, smashed pea, mint and whipped Drysdale feta</i>	36.0
Locally Smoked Barramundi Pie <i>winter salad</i>	34.0
5 Spiced Caramel Pork Belly <i>Asian noodle salad & chili caramel</i>	28.0
Portarlington Mussels <i>creamy white wine, garlic & leek (GF on request)</i>	26.0
Cajun Roasted Pumpkin Wedges <i>white bean frijole, corn and zucchini salsa (GF, VEGAN) Add feta 2.0</i>	24.0

Sides

Rosemary roasted potato chunks	12.0
Bowl of fries	8.5
Scotchmans garden salad <i>Add Feta & Olives, \$2</i>	8.0