

# SCOTCHMANS HILL

BELLARINE PENINSULA  
ESTABLISHED 1982



## Starters

<b>Green Olive &amp; White Bean Pate</b> with warm flat bread (vegan)	<b>16.0</b>
<b>Whipped Drysdale Goat Cheese</b> with burnt spiced honey and warm flat bread (Veg)	<b>18.0</b>
<b>Bellarine Smoked Barramundi Croquettes</b> with paprika aioli and fresh salsa	<b>20.0</b>
<b>Roasted Corn and Sweet Chili Empanadas</b> with jalapeno creamed corn & chimichurri (vegan)	<b>18.0</b>

## Sides

<b>Bowl of Fries</b> with aioli	<b>10.0</b>
<b>Mini potato cakes</b> with sticky balsamic mayo	<b>12.0</b>
<b>Roasted Pumpkin Chunks</b> with Meredith fetta and toasted pepitas	<b>12.0</b>
<b>Garden Fresh Salad</b> of roquette, tomato, red onion and Drysdale Ricotta Salata	<b>12.0</b>

## Mains

<b>Chicken Veronique</b> boned Maryland in creamy white wine and garlic with roasted chats and green beans (gf) <i>Pair with 2019 Scotchmans Hill Chardonnay</i>	<b>30.0</b>
<b>Red Wine Braised Beef Cheek</b> on blue cheese mash and greens (gf) <i>Pair with 2015 Cornelius Strathallan Syrah</i>	<b>38.0</b>
<b>Bellarine Smoked Salmon Pasta</b> Otway made pasta with cream, white wine, spinach and a caper salsa <i>Pair with 2015 Cornelius Kincardine Chardonnay</i>	<b>32.0</b>
<b>Miso Caramel Pork Belly</b> bok choy and pickled carrot and herb salad (gf) <i>Pair with 2020 Scotchmans Hill Pinot Gris</i>	<b>36.0</b>
<b>Portarlinton Mussels</b> in a fragrant red coconut curry broth (gf on request) <i>Pair with 2019 Mount Bellarine Pinot Noir</i>	<b>28.0</b>
<b>Black Pepper Eggplant</b> with silken tofu and pickled shallot (gf, vegan) <i>Pair with 2015 Cornelius Pinot Noir</i>	<b>28.0</b>



## Desserts

<b>Dark Chocolate Creme Brulee</b> with mulled raisins (gf) <i>Pair with 2019 Mount Bellarine Shiraz</i>	<b>15.0</b>
<b>Honey and Lavender Cheese Cake</b> lavender syrup & cream (gf) <i>Pair with 2019 Scotchmans Hill Late Harvest Riesling</i>	<b>15.0</b>
<b>Apple and Rhubarb Crumble</b> with coconut caramel and ice-cream (gf, vegan) <i>Pair with 2019 Scotchmans Hill Chardonnay</i>	<b>15.0</b>
<b>Cheese Plate</b> a selection on 1, 2 or 3 local artisan cheeses with lavosh crackers and quince jelly	<b>10.0</b> <b>18.0</b> <b>25.0</b>