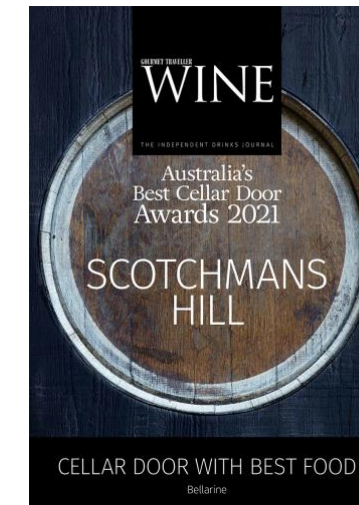


SCOTCHMANS HILL

BELLARINE PENINSULA ESTABLISHED 1982



Starters

Green Olive & White Bean Pate with warm flat bread (vegan)	16.0
Whipped Drysdale Goat Cheese with burnt spiced honey and warm flat bread (veg)	18.0
Bellarine Smoked Barramundi Croquettes paprika aioli and fresh salsa	20.0
Thai Corn Cakes bean shoot salad and nam jim dressing (vegan)	20.0

Sides

Bowl of Fries with aioli	10.0
Mini potato cakes with sticky balsamic mayo	12.0
Roasted Pumpkin Chunks with Meredith feta and toasted pepitas	12.0

Mains

Chicken Veronique boned Maryland in creamy white wine and garlic with roasted chats and green beans (gf) <i>Pair with 2019 Scotchmans Hill Chardonnay</i>	30.0
Slow Cooked Beef Mole with Mojo Rice (gf) <i>Pair with 2019 Mount Bellarine Shiraz</i>	42.0
Pink Peppercorn & Smoked Chilli Salt Squid on rocket, chat & chorizo salad <i>Pair with 2020 Scotchmans Hill Sauvignon Blanc</i>	40.0
Miso Caramel Pork Belly bok choy and pickled carrot and herb salad (gf) <i>Pair with 2020 Scotchmans Hill Pinot Gris</i>	36.0
Portarlington Mussels in a fragrant red coconut curry broth (gf opt) <i>Pair with 2019 Mount Bellarine Pinot Gris</i>	28.0
Adobo Spiced Sweet Potato with sauce Romesco, kale crisps and sticky balsamic (gf, vegan) <i>Pair with 2021 Swan Bay Pinot Noir Rose</i>	28.0

Specials

Honey Cheese Cake (gf) <i>Pair with 2019 Scotchmans Hill Late Harvest Riesling</i>	15.0
Charcuterie Board of mixed local cheeses, meats and pickles	30.0

Desserts

Dark Chocolate, Anise and Blackberry Indulgence <i>Pair with 2015 Cornelius Strathallan Syrah</i>	15.0
Lemon Verbena & Yoghurt Panna Cotta blueberry compote and ginger crisp (gf opt) <i>Pair with 2019 Scotchmans Hill Late Harvest Riesling</i>	15.0
Maple & Vanilla Roasted Peaches with Moscato and peach sago (gf opt, vegan) <i>Pair with 2021 Swan Bay Prosecco</i>	15.0
Cheese Plate a selection on 1, 2 or 3 local artisan cheeses with lavosh crackers	1@10.0 2@18.0 3@25.0
<i>Today's cheeses (Subject to availability):</i> <i>Drysdale goats blue</i> <i>Drysdale saltbush ash rolled chevre</i> <i>L'Artisan Triple cream extravagance</i> <i>L'Artisan Fermier</i>	

