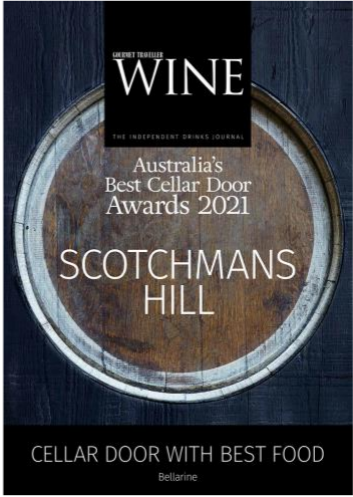


SCOTCHMANS HILL

BELLARINE PENINSULA
ESTABLISHED 1982



Starters

- Green Olive & White Bean Pate** 16.0
warm flat bread (vegan)
- House-made Sesame Prawn Toasts** 22.0
milk bun, yuzo mayo and coriander micro herbs
- Three Cheese Arancini** 20.0
Romeso and feta crumble (veg)
- Pan-seared Squid and chorizo** 22.0
caramelized fennel and Pernod aioli (gf)
- Charcuterie Board** 30.0
of local artisan cheese, cured meats and pickles

Sides

- Bowl of Fries** 10.0
with aioli
- Rosemary Roasted Kipflers Potatoes** 12.0
- Cauliflower Gratin** 12.0
cheese sauce and lemon crumb
- Burnt Broccolini** 12.0
toasted almonds

Mains

- Chicken Involtini** 34.0
boned Maryland wrapped in prosciutto, filled with Shultz Organic Quark and served on creamy polenta (gf)
Pair with 2020 Scotchmans Hill Chardonnay
- Slow Cooked Beef Mole** 42.0
with Mojo Rice (gf)
Pair with 2019 Mount Bellarine Shiraz
- Bellarine Hot Smoked Salmon** 40.0
Sweet potato latke, avocado cream, confit beetroot (gf)
Pair with 2020 Mt Bellarine Pinot Noir
- Slow Cooked Lamb Shoulder** 42.0
whipped goat cheese, baby carrot and burnt honey (gf)
Pair with 2020 Scotchmans Hill Pinot Noir
- Portarlington Mussels** 28.0
in a fragrant red coconut curry broth (gf opt)
Pair with 2019 Mount Bellarine Pinot Gris
- Mushroom & Walnut Filo** 32.0
on pumpkin mash with pepita praline and pomegranate molasses (vegan)
Pair with 2015 Cornelius Norfolk Pinot Noir

Specials

- Cookies and cream cheesecake** 15.0

Desserts

- Lemon Verbena & Yoghurt Panna Cotta** 15.0
blueberry compote and ginger crisp (gf opt)
Pair with 2021 Swan Bay Prosecco
- Upside-down Toffee Apple Cake** 15.0
Coconut caramel and ice-cream (gf,vegan)
Pair with 2020 Scotchmans Hill Late Harvest Riesling
- Dark Chocolate Crème Brulee** 15.0
with spiced Syrah Cherries
Pair with 2016 Cornelius Syrah
- Cheese Plate** 1@10.0
a selection on 1, 2 or 3 local artisan cheeses 2@18.0
Today's cheeses (Subject to availability): 3@25.0
Berry's Creek - Mossvale Blue
Drysdale Cheeses - Saltbush Ash Rolled Chev
L'Artisan - Fermier
L'Artisan - Triple Cream Extravagance

*Scotchmans Hill Bistro uses fresh, locally sourced produce.
Menu is subject to last minute changes due to availability.

