

SCOTCHMANS HILL

TO SHARE

- Warmed Ciabatta**, marinated S.A. olives, basil pesto* 16
- Selection of Charcuterie** – artisan cured and smoked meats, smallgoods, house pork terrine, mixed olives, cheese, pickles, toasted sourdough* 46
- Gluten free bread 8

ENTRÉE

- W.A. Scampi**, baked with tarragon butter, caviar 27
- Haloumi cheese**, baby beets, balsamic, lemon 21
- Duck liver Parfait**, toasts, pickles, beet relish* 23
- Pork Belly**, chilli, ginger, sesame, green mango slaw 24
- Premium Tasmanian Oysters** (half doz.)
Natural with shallot vinaigrette 26
- Oven baked with garlic butter and breadcrumb* 30

SIDES

- Patatas Bravas** - Roasted potatoes in garlic, lemon, olive oil and smoked paprika 10
- House Salad** 10
- Fries and aioli** * 10
- Charred Zucchini**, macadamia miso, olive oil 10
- Green Beans**, romesco, toasted almonds 12

MAIN

- 320g. O'Connor grain fed Porterhouse**, stilton butter, Lyon potato, red wine jus` 50
- Pair with Cornelius Syrah*
- Smoked and roasted Duck breast**, Roman gnocchi, spring peas, baby carrots, jus`* 44
- Pair with Scotchmans Hill Pinot Noir*
- Hand crumbed John Dory**, smoked mussel butter, house salad, lemon* 43
- Pair with Scotchmans Hill Riesling*
- Slow cooked Moroccan Lamb shoulder**, harissa, braised swede, cauliflower, dates, yoghurt 46
- Pair with Cornelius Pinot Noir*

VEGAN

- Roasted Marinated Mushrooms**, endive salad, house pickles, confit garlic, truffle 21
- Korean fried Eggplant**, black sesame, saffron vegan aioli 22
- Tahini baked Zucchini**, brown sugar glazed pumpkin, cashew crème, tomato salsa 35
- Pair with Swan Bay Rose*

DESSERT

17

- Spiced Rhubarb**, marshmallow, crumble*
- Chocolate Fondant**, ganache, double cream, chocolate ice cream, berries*
- Cinnamon Panna Cotta**, caramel, double cream, berries
- Duo of vegan Sorbet** – mango, lemon, fresh berries

CHEESES

17

- Cheese 17 per 50gms
- Lavosh, muscatels, quince paste (GF crackers avail.)
- Bleu de Laqueuille (FRA)
- Taleggio (ITA)
- Daffinois triple Brie (FRA)
- Gruyere (SWZ)
- Bay of Fires cloth wrapped Cheddar (AUS)

CHILDREN'S MENU (12 and under) 20

- Chicken nuggets and chips*
- Fish bites and chips*
- Pasta with tomato, butter and cheese*
- Served with complimentary vanilla or chocolate ice-cream

We cater for most dietary requirements. All menu items are GF unless specified otherwise. No menu items are guaranteed allergen free.

* CONTAINS GLUTEN.

No Split Bills | 15% Public Holiday Surcharge

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SPECIALS

Pasta, Spaghettini tossed with diced ocean trout, mussels, dill, vermouth, cream, parsley *

Pair with Scotchmans Pinot Gris **39**

Seafood of the week Baked fillet of Rainbow Trout, marinated peppers, soft egg, Sardinian anchovies, garlic potatoes

Pair with Corneluis Chardonnay **45**

Bistecca Fiorentina, 1 kg Angus T bone, sliced to shar Sardalaise potatoes, butter leaf salad, fresh horseradish, sauce bordelaise

allow 30 mins for medium/rare **120**
Pair with Cornelius Syrah

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