

SCOTCHMANS HILL

TO SHARE

Warmed Ciabatta , marinated S.A. olives, pesto*	16
Cantabrian Anchovies , whipped goats cheese brioche, black caviar* (4 pcs)	25
Selection of Charcuterie – artisan cured and smoked meats, smallgoods, house pork terrine, mixed olives, cheese, pickles, toasted sourdough*	46
Gluten free bread	8

ENTRÉE

Haloumi cheese , baby beets, balsamic, lemon	21
Duck liver Parfait , toasts, pickles, beet relish*	23
Garlic King Prawns , chorizo, lemon, crusty dinner roll*	27
Premium Tasmanian Oysters (half doz.) Natural with shallot vinaigrette	28

SIDES

Patatas Bravas - Roasted potatoes in garlic, lemon, olive oil, 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, Sardelaise potato, redwine jus` <i>Pair with Cornelius Syrah</i>	50
Smoked and roasted Duck breast , Roman gnocchi, spring peas, baby carrots, crisp prosciutto, shallot jus`* <i>Pair with Scotchmans Hill Pinot Noir</i>	44
Crisp skin Barramundi , Nicoise salad, soft egg <i>Pair with Scotchmans Hill Riesling</i>	45
Slow cooked Moroccan Lamb shoulder , harissa, braised swede, cauliflower, dates, yoghurt <i>Pair with Cornelius Pinot Noir</i>	46
Pasta – Paccheri, slow cooked Pork, chili, parmesan* <i>Pair with Cornelius Chardonnay</i>	39

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 <i>Pair with Swan Bay Rose</i>	35

DESSERT

17

Spiced Rhubarb , marshmallow, crumble*
Chocolate Raspberry 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, estate honey (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*
Smoked Chicken salad
Served with complimentary vanilla or chocolate ice-cream

We cater for most dietary requirements. No menu items are guaranteed allergen free.

* CONTAINS GLUTEN.

No Split Bills | 15% Public Holiday Surcharge