

July 2007

Executive Chef ~Tim Menger

Baker Boy's ciabatta with David Mackey Main Ridge cold pressed olive oil \$0.80pp
Warm olives with vincotto reduction crusty bread, lemon and herbs \$3.00pp

Entrees

Goats Cheese crispy fried, warm salad of beetroot, ciabatta and walnut, 30 yr old balsamic dressing and estate grape butter \$22.00

Cream of cauliflower and mascarpone soup with spinach and roasted garlic \$19.00

Smoked Atlantic Salmon with ciabatta croutons, herb aioli and red capsicum coulis \$21.90

Pancetta wrapped seared Scallops, leek and parmesan risotto, pea puree \$22.00

Mains

Green pea Reggiano risotto with braised trussed tomato, crisp eggplant, rocquet pesto and shaved truffle \$32.50

Seafood Linguini of scallops and prawns, trussed tomato, Red Hill olive oil, garlic and a hint of fresh chilli \$30.00

Japanese style Flat Head fillets in a beer tempura with salad and fat chips \$35.00

Roasted Salmon, garlic Prawns and Scallops with cauliflower, avocado greens and chick pea vinaigrette, nutty tomato and dill butter \$39.00

Roasted Veal cutlet with ragout of bean, bbq chorizo sweet potato and mushroom, mustard and horseradish cream \$39.90

Eye Fillet with sautéed baby veg, creamy celeriac and potato mash and a shallot, red wine jus \$39.00

Sides

Mixed Vegetables of baby carrots, asparagus, Brussels sprouts and broccoli drizzled with lemon oil

Fat chips with garlic mayo

Garden salad with avocado dressing

\$9.50 each