



# GRAND DINING ROOM



## ENTRÉE

- Prawn Jumbo Cutlets with, Spiced Carrot, Lime & Chili
- Pork Rillettes with Crackle Crumb, Pineapple, Chili and Pickled Vegetables
- Snapper Ceviche with Coconut, Coriander and Cucumber
- Heirloom Tomatoes with Zucchini, Toasted Almond, Goat Cheese and Strawberry
- Kangaroo Tartare with Beetroot Ketchup, Egg yolk and Sweet Potato
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## MAIN

- Haloumi, Sweet Pea, Lentils, Cauliflower & Hazelnut
- Confit Chicken Thigh with Sous Vide Breast, Pearl Barley, Porcini and Goat Cheese
- Ocean Trout with Puffed Skin, Broad Bean, Pancetta and Leek

## GRILL

- 200gm Hopkins River Striploin
- 300gm Hopkins River Dry Aged Scotch Fillet                   +\$10
- Both served with Duck Fat Potatoes, Broccolini, Onion Jam & Condiments
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## DESSERT

- Chocolate "Lamington" with Coconut Parfait, Strawberry Jam, Leather and Gel
- Passionfruit Curd with Raspberry, Lime and Mint Granita
- House Made Ice cream and Sorbet
- Selection of Cheese
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2 Course \$59 / 3 Course \$79



# VUE GRAND TASTING MENU



Heirloom Tomatoes  
with Zucchini, Toasted Almond, Goat Cheese and Strawberry

*2015 Leura Park "Vintage Grande" Sparkling Blanc de Blanc*

Snapper Ceviche with Coconut, Coriander and Cucumber

*2013 Jack Rabbit Riesling*

Kangaroo Tartare with Beetroot Ketchup, Egg Yolk and Sweet Potato

*2014 Marcus Hill "People Madly Stomping" Pinot Noir*

Hopkins River Striploin  
With Duck Fat Potatoes, Broccolini and Onion Jam

*2015 Terindah Estate "Two Bays" Shiraz*

Passionfruit Curd with Raspberry, Lime and Mint Granita

*2015 Scotchmans Hill Late Harvest Riesling*



5 Course \$95 pp  
with Bellarine Wine or Regional Beer \$149 pp