

## Starters

Please note that a (v) or (g) beside a menu item denotes vegetarian or gluten free.

### Scallops

Baked scallops with smoked salmon, parmesan and roasted prawns.  
\$16.80(G)

### Oysters

Tasmanian pacific oysters from moulting bay, freshly shucked,  
Served natural or tempura with asian style dipping sauce.  
\$2.10(G)

### Oxtail ravioli

Hand shaped pasta filled with braised oxtail, red wine and  
tomato napped with a herb soup  
\$16.80

### Quail

Locally sourced quail stuffed with bocconcini and sage,  
bound in pancetta, served with spiced carrot puree.  
\$16.80(G)

### Duck

Oven roasted duck breast served with Asian greens, pork  
belly tortellini and citrus glaze.  
\$16.80

### Gnocchi

Pillows of ricotta gnocchi with sage and pancetta  
\$16.80(V)

## **Main**

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### **T-bone 500gms**

Aged T-bone served with braised shallots and sliver beet and red wine jus.

\$27.80(G)

### **Lamb rump**

Spiced lamb rump with porcini ravioli, Asian vegetables and black bean sauce.

\$27.80

### **Barramundi**

Roasted barramundi fillets with chive crème fraiche,  
baby potatoes and green beans

\$27.80(G)

### **Chicken**

Oven roasted free range chicken with cream of seasonal vegetables

\$27.80(G)

### **Pithivier**

French style pie filled with roast pumpkin and thyme served  
on a bed of spinach, finished with a red wine jus.

\$21.80(V)

Roasted potatoes \$8.00

Roasted field mushrooms \$8.00

Side salad \$6.50

**Three courses for \$56.00 per head**

**Choice of starter, main and dessert**

**Please note from time to time certain dishes or ingredients are restricted due to market availability thank you, from the left bank team.**

# Cheeses

## **TARAGO GOAT MATURE**

ORIGIN: Victoria, Australia  
CLASSIFICATION: Artisan  
MILK SOURCE: Goat  
FAT CONTENT: 32%  
TYPE: Semi-hard  
FORM: 2kg wheels  
APPROXIMATE AGE: 4-6 months



### **CHARACTERISTICS:**

Pure goat cheese made on the farm at Tarago river in Gippsland Victoria . Hard goat cheese requires milk of exceptional quality to ensure there are no strong off 'bucky' flavours as it matures. This natural rind cheese is made only during the late spring and summer flush using milk from a single grass fed herd. It is matured underground for a minimum 6 months to develop a semi hard flaky texture and slightly sweet fudge goat flavour.

## **MCLARENVALE**

ORIGIN: Woodside Cheesewrights, Adelaide Hills  
CLASSIFICATION: artisan  
MILK SOURCE: cow  
FAT CONTENT: 50 % mg  
TYPE: white mould  
FORM: 200gr wheels  
APPROXIMATE AGE: 6 – 8 weeks  
CHARACTERISTICS

Made from Friesian milk collected from the Adelaide Hills, this traditional ripened cheese matures from the outside until the centre is smooth and creamy.

## **GIPPSLAND BLUE**

ORIGIN: Victoria Australia  
CLASSIFICATION: Farmhouse  
MILK SOURCE: cow  
FAT: Content: 35%  
TYPE: Blue mould  
FORM: 3.2 kg wheel, natural rind  
APPROXIMATE AGE: 2 months  
CHARACTERISTICS

Developed in the 1980's this is Australia's first farmhouse Blue cheese and is only made with milk from hillcrest farm's herd of 280 Friesian cows. Matured under ground cellars, we try to select cheeses that are soft and runny in texture and have a luscious, blue creamy flavour. Like all farm cheese this varies with the seasons and conditions in the region.

Cheeses: Serving size 50gm, with muscatel grapes and quince paste. \$8.00 per cheese, or \$17.50 for a sample of the three.

## Desserts

### **Hand dipped Cacao chocolates**

\$12.50

### **Hot chocolate Fondant**

A rich chocolate fondant served with ginger ice cream  
garnished with candied orange peel.

\$13.50

### **Three way dessert**

An intense espresso crème brulee, vanilla bean panacotta and  
chocolate dipped cardamom macaroon.

\$13.50

### **Seasonal fruits in Malibu syrup with mascarpone quenelles**

Sliced seasonal fruits laced with Malibu syrup  
topped with quenelles of mascarpone and cream.

\$13.50

### **Apple, prune and butterscotch compote**

Prunes served in small shot glasses topped with an apple  
and butterscotch puree and thick creamy yogurt.

\$13.50

### **Soufflé**

Frangelico flavoured soufflé served with a vanilla bean gelato.  
45 minutes to prepare

\$16.00