

# THE RESTAURANT

## DAILY SPECIALS

SERVED LUNCH AND DINNER | \$28

### MONDAY

Chef's pasta special

### TUESDAY

Chicken Parmigiana with salad and fries

### WEDNESDAY

220g Angus beef porterhouse with fries and red wine jus

### THURSDAY

Pan-fried market fish, house salad, fries and aioli

### FRIDAY

Venison bangers and mash with caramalised onion gravy

### SATURDAY

Angus beef burger with fries

## SIDES | \$10

### HOUSE SALAD

Vinaigrette dressing

### DUTCH CARROTS

Hummus and toasted seeds

### MASHED POTATOES

Butter and garlic

### SKINNY FRIES

Aioli and tomato sauce

## ENTRÉE

### GRILLED HERB FOCACCIA

\$18

Hummus, dukkah and balsamic olive oil

### PAN SEARED SCALLOPS

\$24

Quinoa salad, caviar and carrot purée

### SUPERFOOD SALAD

\$22

Roasted butternut pumpkin, pearl barley, avocado, toasted sunflower seeds, lettuce, heirloom tomato and green goddess dressing

### SWEET POTATO CROQUETTE

\$22

Arrabbiata and pecorino

### LAMB NIÇOISE SALAD

\$24

Chat potatoes, green beans, tomatoes, Kalamata olives, boiled egg and herb vinaigrette

### TASMANIAN SMOKED SALMON TERRINE

\$26

Bok Choy, olive tapenade, chive sour cream, focaccia croutons & micro herb salad

## MAINS

### PAN ROASTED HUMPTY DOO BARRAMUNDI

\$40

Fennel and dill purée, avocado, egg and tomato salad

### EGGPLANT TORTELLINI

\$32

Semi-dried tomato, carrot purée, wilted spinach and parmesan

### VEGAN GNOCCHI

\$32

Warragul spinach, heirloom tomato and vegan feta

### HARISSA-ROASTED CAULIFLOWER STEAK

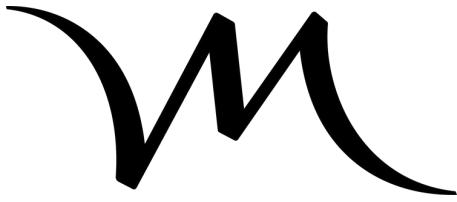
\$32

Roasted red pepper purée, toasted pine nuts and micro herbs

### TIGER PRAWN TAGLIATELLE

\$36

Chilli, basil, heirloom tomato, white wine and pecorino



## THE GRILL

*All meat served with seasonal greens, mashed potatoes, and a choice of sauce:*

**300G ANGUS GRAIN-FED T-BONE STEAK**

\$48

**300G ANGUS GRAIN-FED BEEF PORTERHOUSE**

\$49

**200G VICTORIAN LAMB RUMP**

\$45

**200G PAPRIKA & SAGE GIPPSLAND PORK LOIN**

\$38

**HAZELDENE'S TUSCAN HALF SPATCHCOCK**

\$40

**EXTRA SAUCE**

\$5

*Béarnaise, red wine jus, mushroom jus or peppercorn jus*

## FAVOURITES

### ANGUS BEEF BURGER

\$30

*Tomato relish, aioli, lettuce, tomato, cheddar cheese and fries*

### CHICKEN CAESAR SALAD

\$24

*Boiled egg, anchovy, bacon, parmesan and croutons*

### BEER BATTERED

\$28

### BARRAMUNDI FILLETS

*Green salad, fries and tartare sauce*

**HAZELDENE'S CHICKEN PARMIGIANA**

\$32

*Green salad and fries*

### AUBERGINE PARMIGIANA BURGER

\$28

*Buffalo mozzarella, lettuce, tomato, aioli and fries*

## DESSERTS

### BLUEBERRY CRÈME BRÛLÉE

*Berry jelly, seasonal berries and biscotti*

\$16

### LEMON TART

*Double cream, berries and macaron*

\$16

### WARM CHOCOLATE PUDDING

*Vanilla bean ice cream*

\$16

### AMORE CHEESE SELECTION

\$28

*Assorted crackers, dried fruits, nuts & quince paste.*

### DRUNKEN BUFFALO CHEESE

*Made with 80% Victorian water buffalo milk, 20% Victorian cow milk, and soaked Nebbiolo grape skins*

### CACIO CHILLI

*A semi-firm cow milk cheese with a slightly sharp, acidic and salty flavour, finished with a spicy chilli*

### STELLA ALPINA

*Semi-soft, mould-ripened cheese, crafted solely from pasteurised Victorian farm cow milk*

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.