



BRASSERIE

SPRING SUMMER DINING MENU

TO START

Souffle

Estate made cheese souffle served with marinated zucchini - veg

Ravioli

Estate made spinach & goat cheese ravioli tossed with some Little Acre Moorooduc cherry tomatoes, roasted red capsicum, fresh coriander & estate garden parsley, finished with toasted cumin seeds - veg

Scallops

Pan fried scallops served with pickled pineapple & chilli, julienne of snow pea, red onions & fresh basil leaves - gf

Duck Confit

Slow cooked shredded duck of leg confit served with soba noodles & shaved cucumber salad, fresh mint, pink ginger & estate banana passion fruit dressing - gf

MAIN COURSE

Salmon

Seared salmon fillet with sesame seeds served with a rocket leaves, baby corn & fresh strawberry salad; finished with a coconut beurre blanc sauce - gf

Beef

Pan fried Gippsland Black Angus eye fillet served with baba ghanoush puree, seasonal asparagus, black pepper & sage jus - gf

Black Bean "Burger"

Beetroot seeded bun stacked with a vegetarian black bean burger, fried free range egg, caramelised onion, tomato & chilli chutney & mixed leaf salad with vegetable crisps - vegetarian / gf option

Lamb

Slow cooked shredded Gippsland lamb shoulder with yoghurt & mint dressing, balsamic purple onion & mixed baby leaves - gf

SIDES : ALL \$9.50

Twice cooked crushed baby potatoes with cracked black pepper & paprika sea salt - gf

Roasted seasonal vegetables finished with sweet chilli sauce, ginger & sesame seeds - gf

Mixed garden leaf salad, shaved parmesan, pear slices, pine nuts, red radish & mandarin grain mustard vinaigrette - gf



DESSERTS

Bombe Alaska

Strawberry and vanilla Bombe Alaska served with a Cointreau anglaise & toasted pistachios - gf

Chocolate

Estate made chocolate semi-freddo served with berry coulis & hot chilli tulle - gf option

Filo Pastry Pie

Apple & estate rhubarb filo pastry pie finished with a salted caramel sauce & soft cinnamon whipped cream

Sorbets

Trio of estate made fruit sorbets - gf

CHEESE AS DESSERT : PLUS \$5 PER PERSON

Choose your favourite two cheeses from our selection of local Peninsula made cheeses. Your plate is served with seasonal condiments, water crackers & lavosh - gf option

** Additional cheeses can be added to your board for \$10 each*

WINES BY THE GLASS

Woodman Estate Sparkling (Victoria)	\$10
Louis Roederer Champagne (France)	\$28
Woodman Estate Moscato (Victoria)	\$9
Woodman Estate Chardonnay (Victoria)	\$9
Phaedrus Pinot Gris (Mornington Peninsula)	\$11
Woodman Estate Sauvignon Blanc (Victoria)	\$11
Little Goat Creek Sauvignon Blanc (Marlborough NZ)	\$11
Foxeys Hangout Rose (Mornington Peninsula)	\$12
Woodman Estate Pinot Noir (Victoria)	\$10
Phaedrus Pinot Noir (Mornington Peninsula)	\$13
Red Claw Shiraz (Heathcote)	\$11
Stumpy Gully Merlot (Mornington Peninsula)	\$10
Woodman Estate Shiraz Cabernet (Victoria)	\$10
Foxeys Hangout Late Harvest Pinot Gris (60ml)	\$10
De Bortoli Noble One Semillon (60ml)	\$10
Campbells Rutherglen Muscat (60ml)	\$9
Barbadillo Pedro Ximinez Sherry (60ml)	\$9
Brasserie Menu - Two Courses	\$63pp
Brasserie Menu - Three Courses	\$79pp