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**BRASSERIE RESTAURANT**  
**WINTER / SPRING DINING MENU**

**TO START**

**Souffle**

*Twice cooked cheese souffle with shredded cabbage, sliced pear & toasted almond salad - veg*

**Soup**

*Estate made creamy cauliflower soup with a puff pastry lid - veg / gf option*

**Scallops**

*Pan fried scallops served with buttered Dutch carrots, bonito flakes & rocket pesto - gf*

**Gnocchi**

*Estate made ricotta gnocchi with sautéed bacon & green peas; finished with shaved parmesan & parsley oil - veg option*

**MAIN COURSE**

**Barramundi**

*Seared barramundi fillet served with a fennel beurre blanc sauce & topped with a Japanese seaweed salad & crushed macadamia nuts - gf*

**Beef**

*Pan fried Gippsland Black Angus eye fillet with sautéed brussel sprouts & a mushroom & thyme sauce - gf*

**Black Bean "Burger"**

*Beetroot seeded bun stacked with a vegetarian black bean burger, fried free range egg, sliced avocado, tomato & chilli chutney & mixed leaves salad with vegetable crisps - veg / gf option*

**Lamb / Share for Two**

*12-hour slow baked Gippsland lamb shoulder to share with buttered broccoli; finished with herb & citrus jus - gf*

**SIDES - \$10 each**

*Mixed estate green salad; roasted cashew nuts, feta, citrus fruit & red onions tossed with a grain mustard dressing - gf*

*Roasted seasonal vegetables with Peninsula honey & estate kitchen garden rosemary - gf*

*Twice cooked potatoes finished w duck fat, cracked pepper & sea salt - gf*

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\*WOODMAN ESTATE FINE FOODS PRODUCTS ARE USED IN THIS MENU\*

**DESSERTS**



### **Bombe Alaska**

*Strawberry and vanilla bombe Alaska served with a Cointreau anglaise & toasted pistachio - gf*

### **Chocolate**

*Decadent chocolate lava cake served with estate made vanilla bean ice-cream, toasted almonds & spicy 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**

|  |      |
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| Woodman Estate Sparkling (Victoria)                | \$10 |
| Louis Roederer Champagne (France)                  | \$28 |
| Woodman Estate Moscato (Victoria)                  | \$10 |
| Woodman Estate Chardonnay (Victoria)               | \$10 |
| 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  |

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**Brasserie menu - Two Courses** **\$63 pp**

**Brasserie menu - Three Courses** **\$79 pp**

**\*\* Please Note - Sunday Surcharge - 10% / Public Holiday Surcharge - 20% \*\***