

# DINNER

## ENTREE

**OYSTERS** 6 each

Natural Shallot Dressing *or*  
Sweet Soya & Ginger Dressing

**PAN SEARED NATIVE SCALLOPS**

Brown Buttered Shallots, Capers, Lemon, Red Sorrel 24

**PORK BELLY**

Crispy Fennel Braised, Brown Butter Carrot Purée, Mango Chilli Salsa 20

**RAVIOLI**

Pea, Mint, Lemon Zest, Tomato Fondue, Hazelnut 18

**ZUCCHINI CARPACCIO**

Salted Victorian King Prawns, Garlic Dressing 22

## **MAIN**

### **PORTARLINGTON MUSSELS**

Chilli, Fish Sauce, Lemongrass, Crushed Tomatoes, Mint 26

### **MARKET FISH**

Pan Fried, Chargrilled Lemon 31

### **VICTORIAN SALMON**

Vanilla Poached Baby Beetroots, Pea, Basil, Lime Purée 36

### **YARRA VALLEY SIRLOIN**

Grass Fed Dry Age 300gm, Red Wine Jus 38

### **GRILLED CHICKEN**

Farmer's Lentil Salad, Apple Cider Sauce 33

### **BUTTERNUT SQUASH RISOTTO**

Roasted, Spring Peas, Mint, Freshly Shredded Parmesan 25

## **SIDE**

### **MESCLUN SALAD**

Roma Tomatoes, Cucumber, Parmesan, Lemon Vinaigrette 9

### **SEASONAL VEGETABLES**

Brown Butter & Almond Flakes 9

### **CHAR GRILLED CAULIFLOWER**

Oven Roasted Capsicum, Chickpeas, Lemon, Parsley 9

### **SWEET POTATO FRIES**

Lemon Aioli 9

### **SHOESTRING FRIES**

Rosemary Salt 9

## **DESSERT**

### **CARAMEL & MILK CHOCOLATE CONE**

Frozen Praline Mousse, Hazelnut Sponge, Berries & Walnut 22

### **CRÈME BRULÉE**

Poached Raspberry Mascarpone, Watermelon & Mint Sorbet 18

### **MUNRO MERINGUE**

Swiss style Meringue with Lemon, Vanilla Sponge, Strawberry Compote, Fresh Berries, Mint 16

### **VICTORIA PALACE SUNDAE**

Chocolate Ice Cream, Butterscotch Sauce, Crème Chantilly 15