

# Clancy's Restaurant - Summer 2016/17

## Entrée

Goat cheese panna-cotta, goat cheese croquette with medley of beetroot	\$18.9	v
Salt & pepper calamari, Greek inspired salad & black garlic aioli	\$18.5	ogf
Pan seared scallop, pea puree, chicken boudin blanc & crispy pork cheek pressé	\$19.9	ogf
Cured Atlantic salmon, crab remoulade, watermelon salad & crostini	\$19.5	ogf
Twice cooked pork belly, pumpkin puree, apple & pecan crumble	\$19.9	ogf
Clancy's Individual Taste Plate featuring: <i>Calamari; Cured salmon; Pork belly; Goat cheese croquette</i>	\$24.5	

## Main Course

Three cheese agnolotti, truffled asparagus, peas, sage beurre noisette, grana padano & pistachio dukkah	\$32.9	v
Market fish with chef's accompaniments	{Market}	ogf
Tiger prawn & bay bug spaghetti with garlic, cherry tomato, olive oil, chilli, broccoli, lemon & fresh herb	\$35.5	
Roasted Aylesbury duck breast, parsnip puree, potato gnoccho, peach & raspberry jus	\$37.5	ogf
Tasmanian wilderness roast lamb rump, potato galette, carrot puree, eggplant chutney, labna & lamb jus	\$36.5	ogf
Char-grilled O'Connor Gippsland eye-fillet {220g}, potato fondant, beans, baby carrots & red wine jus	\$42.5	ogf

v Vegetarian or ov Optional Vegetarian - dishes that can be made Vegetarian by request  
gf Gluten Free or ogf Optional Gluten Free - dishes that can be made Gluten Free by request  
**Please advise staff of ALL dietary requirements and allergies**

All prices include 10% GST

## Side dishes all \$8.9

- Asparagus, cherry tomato & pecorino {gf}
- Green beans with almonds & Feta {gf}
- Beetroot & baby carrots with Persian fetta & macadamia nuts {gf}
- Roquette salad with pear, walnut & parmesan {gf}
- Garden salad with lemon vinaigrette {gf}
- Roast herbed young potato with crispy pancetta {ov|gf}
- French fries with tomato sauce & aioli {gf}
- Chunky beer battered chips with tomato sauce & aioli

## Dessert

Clancy's Blackberry soufflé, pistachio ice-cream & chocolate ganache {please allow 25 mins}			\$18.5	
Passionfruit mousse, mango, pineapple & rum baba			\$15	
White peach panna-cotta, raspberry jelly & fresh berries			\$15	ogf
Plum & rosemary crème brulée, petit sablé & vanilla bean ice-cream			\$15	ogf
Black forest inspired cherry & chocolate tart			\$16.5	
Affogato - vanilla bean ice-cream served with a side shot of espresso coffee			\$9.9	gf
<i>with a liqueur of your choice</i>			\$16.9	gf
Chocolatier praline chocolates & truffles (2)	per person		\$3.9	
<i>add a glass of Campbell's Classic Tokay or Muscat</i>	per person		\$12.9	
Campbells Taste Plate - Liquid Gold Tokay & Classic Muscat {30mls of each} with Chocolatier praline chocolates & truffles			\$14.9	
Farmhouse cheese selection with quince paste & assorted crackers {see staff for cheese selections}	1 cheese	\$14.5	ogf	
	2 cheeses	\$22	ogf	
	3 cheeses	\$29	ogf	

## Clancy's Restaurant @ HOTEL BRUCE COUNTY

445 Blackburn Road, Mount Waverley, 3147

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**Lunch** - Wednesday to Friday

**Dinner** - Tuesday to Saturday

Clancy's  
RESTAURANT