

## ENTREE

Smoked Tomato Soup, Coriander, Curried Onion Fritter  
Crispy Soft Shell Crab, Leek & Parmesan Tart, Pickled Fennel  
Smoked Duck Breast, Beetroot, Broad Beans, Horseradish Cream  
Mushroom Gnocchi, Celeriac Puree, Roasted Cauliflower, Pine Nuts  
Braised Oxtail, Sage, Puy Lentil Salad, Guinness Bread  
Slow Cooked Pork Belly, Chorizo, Compressed Cucumber, Caramelised Quince, Peanut Crunch

## MAIN

Sirloin 300g Little Creek Cattle Co, Yarra Valley, Vic  
Eye Fillet 200g Little Creek Cattle Co, Yarra Valley, Vic  
Scotch Fillet 250g Little Creek Cattle Co, Yarra Valley, Vic  
Corn Fed Confit Duck Legs, Macedon Ranges, Vic  
Slow Cooked Lamb Shoulder 300g, Victorian Farmers, Vic  
Free Range Chicken Breast 220g, Hazeldene Birds, Vic  
Atlantic Salmon  
Fish of the Day  
Vegetarian Tasting Board – Chef's Selection

Selection of Mustards | Red Wine | Béarnaise | Pink Peppercorn  
Lemon & Dill Crème Fraiche | Mushroom

## SIDES

*please choose one*

Crunchy Fries, Parmesan, Truffle Oil  
Roasted Pumpkin, Charred Red Onion, Sage, Goat's Cheese  
Garden Salad, Pine Nuts, House Dressing  
Cauliflower Gratin, Pistachio Crust  
Buttered Broccoli, Silverbeet, Chilli  
Parsnip, Carrots, Honey, Sesame Seeds  
Braised Red Cabbage, Sultana, Apple, Marinated Fetta  
Duck Fat Roasted Potato, Rosemary, Pink Salt  
Golden Beetroot, Cous Cous, Radish, Pomegranate, Semi Dried Tomato, Balsamic

## DESSERT

Tiramisu, Candied Ginger, Roasted Walnut  
Chocolate Fondant, Dark Cherry Mascarpone, Honeycomb  
Victorian Cheese Board, Fig & Apple Compote, Olive Torte  
Oreo Cheesecake, White Chocolate Custard, Blackberry & Vanilla Compote  
Sticky Date Pudding, Banana, Caramel Sauce, Macadamia Ice Cream  
Apple Tart, Rhubarb Chutney, Cookie Dough Ice Cream

2 COURSE \$59 | 3 Course \$75



LOCANDA