

Mercer's Restaurant Menus

Summer Menu

Stephen's Dégustation Menu

Minimum two guests
Dégustation menu \$99.00 or \$142.00 per person with listed matching wines
Vegetarian dégustation menu \$93.00 or \$135.00 with listed matching wines

Appetiser

Salt baked beetroot with black sesame mousse and Persian feta salad
2011 Yarraloch Arneis

Malaysian dancing prawns with chilli glaze and candied walnuts
2015 Morgan Simpson Chardonnay

Roasted boned quail with citrus dressing and gingered apple
2015 Domaine A Stoney Pinot Noir

Blackened beef fillet with Mexican chocolate braised ox cheek
2013 Lloyd Brothers Shiraz

or
Spice glazed duck breast with a duck and date pie
2009 Zenith Celestial Bay Petit Verdot

Le Grand Dessert for two
2007 Le Tertre du Lys d'Or Sauternes

A la carte menu

Two Courses \$67.00 (with Vegetarian Main Course \$63.00)
Three Courses \$81.00 (with Vegetarian Main Course \$77.00)
Two course minimum

Entrees

Salt baked beetroot with warm black sesame mousse and a salad of beans and Persian feta

Malaysian dancing prawns with chilli glaze and fried eggplant salad

Vitello tonnato; salad of poached veal fillet with seared yellow fin tuna, tuna dressing, basil oil and pecorino

Roasted boned quail with a candied citrus dressing, gingered apple and eggplant caviar

Confit ocean trout with preserved lemon puree, smoked eel and pickled young vegetables

Organic carrot soup with Gorgonzola fritters, green olives and hazelnuts

Mains

Blackened beef fillet with Mexican chocolate braised ox cheek, roasted carrots, re fried beans and charred corn

Slow cooked lamb rump seasoned with trumpet mushrooms, cumin carrots and black garlic-chorizo puree

Galantine of free range chicken with du Puy lentils, jus gras and young vegetables

Fillet of Atlantic salmon cooked on a cedar shingle with a salad of goats cheese and summer vegetables

Pumpkin and spinach 'cannelloni' on an Italian mushroom stew, polenta and Taleggio ravioli

Spice glazed duck breast with a duck and date pie, caramelized witlof and Balsamic jus

Salad of roasted vegetables with spinach leaves, Persian Feta and pine nuts \$8.50

Salad of rocket, blue cheese, walnuts and pear \$8.50

Twice cooked Désirée potatoes with rosemary salt and truffle aioli \$9.50

Desserts

Pot roasted peaches with summer berries, spiced sponge and raspberry sorbet

Rhubarb creme brulee with poached rhubarb and sorbet

Bread and butter pudding soufflé with whiskey and marmalade icecream

Hazelnut and strawberry parfait with a strawberry salad

Le Grand Dessert for two: Featuring aspects of all our à la carte desserts
served on a platter to share

Stephen's selection of three Australian and International cheeses

with honey–truffle walnuts

Delice de Cremiers

This white mould cows cheese is enriched with cream, then left to drain for a day before being dry salted, inoculated with penicilin and left to mature for up to two months. When young the interior is firm with salty, creamy flavours. A creamy texture and nutty flavour develops with more maturity

Gippsland Blue

Produced by Tarago River Cheese Company Gippsland Blue this blue vein cheese is made in the style of the Italian Gorgonzola Dolce. It is a farmhouse cheese that is complex yet sweet and buttery

Fleuron Vache Brebis

This traditional natural rinded cheese is made with a combination of sheeps and cows milk from the Western Pyrenees. It has a butter coloured interior and is firm with a nutty aroma. It features a perfect balance between salty and sweet.

"Coffea" coffee by Fabio Costa \$4.50 or

"T2" Tea: Chamomile, Mint mix, Sencha Green Tea, Earl Grey, English Breakfast
with our petits fours;
Liqueur coffee \$12.00

Please inform our waiting staff of any food allergies or dietary requirements

Please note that we endeavour to present our current menu, however we recommend that you do not rely on this information without firstly confirming it with us.