

ENTREE

High Country Pork Belly, Smoked Beetroot, Eggplant Caviar, Carrot Puree	18
Tempura Zucchini Flowers, Goats Cheese, Hazelnuts, Roasted Corn	16
Cured Ocean Trout, Bloody Mary Jelly, Compressed Cucumber, Horseradish Crème Fraiche	17
Smoked Venison Carpaccio, Parsnip Crisp, Pickled Onions, Parmesan, Roasted Pistachio	18
Beef Brisket Croquettes, Pickled Fennel, Rhubarb Ginger Chutney	16
Tomato, Mozzarella Salad, Basil Pesto, Olive Torte, Spiced Tomato Gazpacho	15

MAIN

All include your choice of sauce and side dish

Sirloin 300g Little Creek Cattle Co, Yarra Valley, Vic	43
Eye Fillet 200g Little Creek Cattle Co, Yarra Valley, Vic	46
Scotch Fillet 250g Little Creek Cattle Co, Yarra Valley, Vic	44
Corn Fed Duck Breast, Macedon Ranges, Vic	42
Lamb Rack 3 Points, Victorian Farmers, Vic	45
Free Range Chicken Breast 220g, Hazeldene Birds, Vic	40
Barramundi	39
Fish of the Day	39
Vegetarian Tasting Board – Chef's Selection	36

Choice of Sauce:

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

SIDE

Crunchy Fries, Parmesan, Truffle Oil	
Roasted Pumpkin, Charred Red Onion, Sage, Goat's Cheese	
Garden Salad, Pine Nuts, House Dressing	
Honey & Garlic Roasted Cauliflower, Pistachio Crust	
Cous Cous Salad, Corn, Peas, Raisins, Smoked Almonds, Mint, EVO	
Zucchini, Boc Choy, Sweet Soy Sauce, Sesame Seeds	
Mini Yorkshire Pudding, Mushroom Ragout, Marinated Fetta	
Roasted Eggplant, Chilli, Spring Onion, Garlic	
Radicchio & Pickled Fennel Salad, Semi Dried Tomatoes, Cucumber, Orange Dressing	

DESSERT

Tiramisu, Candied Ginger, Roasted Walnut	16
Black Forest Pavlova, Cherry Compote, Vanilla Bean Cream	16
Victorian Cheese Board, Fig & Apple Compote, Olive Torte	18
White Chocolate Panna Cotta, Strawberry Salad, Honeycomb	16
Apple Crumble Cheesecake, Compressed Apple, Pecan Ice Cream	16
Lemon Meringue Tart, Pumpkin Seed Granola, Freeze Dried Raspberries	16



LOCANDA