

## ENTREE

High Country Pork Belly, Smoked Beetroot, Eggplant Caviar, Carrot Puree	18
Tempura Zucchini Flowers, Goats Cheese, Hazelnuts, Roasted Corn	16
Salmon Ceviche, Bloody Mary Jelly, Crab Salad, Cucumber, Horseradish Crème Fraîche	17
Smoked Beef Carpaccio, Roasted Peach, Blackberry Compote, Almonds	18
Chicken & Leek Croquettes, Cauliflower, Crisp Apple, Pickled Fennel	16
Pumpkin Tortellini, Caramelised Figs, Asparagus, Pea Puree	16

## MAIN

*Inclusive of 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 Fraîche; 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
Roasted Corn on the Cob, Paprika Salt
Mini Yorkshire Pudding, Mushroom Ragout, Marinated Fetta
Roasted Eggplant, Chilli, Spring Onion, Garlic
Radicchio & Pickled Fennel Salad, Semi Dried Tomatoes, Cucumber, Orange Dressing

## DESSERT

Macadamia Nut Cheesecake, Chocolate Mousse, Custard Ice Cream	16
Blueberry Yuzu Cake, Coconut & Lime Panna Cotta, Blueberry Compote	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