

Restaurant @ Glen Erin

Entrée

Poached Prawns & Asparagus (GF, DF)

Tossed with a ponzu sauce

Duck salad (DF)

Roasted duck breast, soba noodles, cucumber, spring onions with a sweet tamarind dressing

Grilled Haloumi (VEG, GF)

served with a herb & watermelon salsa & balsamic glaze

Chef's Tasting Plate*

A selection of house made amuse-bouche

Main

Beef Tenderloin

Grilled, served with smoked white bean puree, braised beef ravioli, mushroom ragout, greens & jus

Jamaican Jerk Spiced Chicken Thigh (GF, DF)

Marinated in jerk spices served with pumpkin coconut rice & seasonal greens

Crispy Skin Pork Belly (GF)

Served with baby chat potatoes, pepperonata & chimichurri

Zucchini, cherry tomato and preserved lemon Risotto (VEG,GF)

Topped with freshly shaved Grana Padano

Catch of the day

Market fresh selection of fish/seafood, prepared daily by the chef, to provide a perfect taste sensation

Dessert

Sticky Date Pudding (GF)

Served with butterscotch sauce, berry compote & double cream

Rosewater Panna cotta (GF)

With pistachio praline & citrus glaze

Dark chocolate delice (GF)

served with double cream, berries & drizzled with chocolate sauce

Chef's Selection of Australian Cheeses *

With Lavosh, muscatels & quince jelly

Ask about our daily specials!

2 Course Meal—55.00

3 Course Meal—70.00

Additional sides

Farm Greens

14.00

Steamed seasoned mixed greens with Mt. William extra virgin olive oil

Classic Crinkle Cut Chips

12.00

Served with saffron aioli

Caesar Salad*

14.00

Caesar Salad with chicken*

24.00

A classic salad in the traditional Caesar style with Grana Padano

Roasted Potatoes

12.00

Herb roasted potatoes

*DF - Dairy Free GF - Gluten Free VEG- Vegetarian *Can be made gluten free if required so please ask*

Please advise our Staff of any food intolerances. Descriptions of our dishes cannot include all ingredients.

Please note menu is subject to change. Minimum selection of 2 courses is required per person.

Sunday Surcharge of 10% applies. Public Holiday Surcharge of 15% applies.