

Barwon Edge Boathouse

Summer Menu 2011/2012

Entrees To Share

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| Garlic & parmesan focaccia (V) | \$7 |
| Dips & flatbread -Tahini labna -Roasted red pepper & hazelnut | \$16 |
| Mushroom arancini, parmesan aioli | \$16 |
| Local Produce Plate: Camillo olives, bresaola (air dried beef) Istra Kullen salami, baked goats curd, Dukkah crumbed mussels | \$19 |
| French Board: Salmon & buttered leek terrine, chicken liver pate, cornichons, pickled walnuts, toasted brioche | \$19 |

\$20 Menu– Includes a glass of house wine, beer, coffee or soft drink (LUNCH ONLY)

Pork Massaman curry, & sweet potato, coconut rice

Turkish style eggplant filo, pistachio & almond tabouli (V)

Open sandwich, grilled sourdough, bresaola (air dried beef) roasted artichoke, beetroot relish

Prawn salad, snow pea tendrils, capers, croutons, tomato vinaigrette

Sides

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| Garden salad (V, GF) | \$7 |
| Bowl of fries, tomato sauce & aioli | \$8 |
| Lemon dressed greens (GF) | \$8 |

- Please note that we issue one account per table, we don't split bills
- A 3.5% surcharge applies to Amex payments
- Patrons seated on outside tables are asked to place their food & beverage orders at the bar & quote their table number

Main Courses

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| Cured king fish, pickled daikon, cucumber ribbons, ponzu sauce | \$18 |
| Roasted zucchini flower & haloumi salad, lentils, white prosciutto, walnut dressing | \$19 |
| Barwon Edge's daily changing grazing plate (see today's specials for details) | \$19 |
| Hazelnut gnocchi, roasted cauliflower, leek & hazelnut panagrato | \$22 |
| Risotto, pancetta, rosemary, braised cabbage & tallegio | \$25 |
| Grain fed minute steak (rump) salad of kipfler potatoes, roasted capsicum, green olives, paprika aioli | \$25 |
| Barramundi, crumbed, Barwon Edge slaw, chips, lemon & mustard mayonnaise | \$26 |
| Fish of the day, please see daily specials | \$P/D |
| Confit chicken leg, green & fava bean salad, salsa verde | \$28 |
| Lamb shoulder braised in chamoula, smashed cannellini beans, artichokes, sautéed spinach | \$28 |
| ½ Chinese roasted duck, silken eggplant, peanuts, snake beans & coriander | \$36 |
| 250gm eye fillet, pommes anna, asparagus, red wine reduction | \$36 |

Dessert

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| Cherry & white chocolate trifle, chocolate crystal biscuit | \$12 |
| Crème renversée, vanilla roasted stone fruit | \$12 |
| Our changing dessert plate (serves 1 – see today's specials for details) | \$13 |
| A selection of cakes from the cold display cabinet | \$7.5 |

Please notify staff of any food allergies before ordering