

DINNER

ENTREE

OYSTERS 6 each

Natural Shallot Dressing *or*
Sweet Soya & Ginger Dressing

PAN SEARED NATIVE SCALLOPS

Brown Buttered Shallots, Capers, Lemon, Red Sorrel 24

PORK BELLY

Crispy Fennel Braised, Brown Butter Carrot Purée, Mango Chilli Salsa 20

RAVIOLI

Pea, Mint, Lemon Zest, Tomato Fondue, Hazelnut 18

ZUCCHINI CARPACCIO

Salted Victorian King Prawns, Garlic Dressing 22

MAIN

PORTARLINGTON MUSSELS

Chilli, Fish Sauce, Lemongrass, Crushed Tomatoes, Mint 26

MARKET FISH

Pan Fried, Chargrilled Lemon 31

VICTORIAN SALMON

Vanilla Poached Baby Beetroots, Pea, Basil, Lime Purée 36

YARRA VALLEY SIRLOIN

Grass Fed Dry Age 300gm, Red Wine Jus 38

GRILLED CHICKEN

Farmer's Lentil Salad, Apple Cider Sauce 33

BUTTERNUT SQUASH RISOTTO

Roasted, Spring Peas, Mint, Freshly Shredded Parmesan 25

SIDE

MESCLUN SALAD

Roma Tomatoes, Cucumber, Parmesan, Lemon Vinaigrette 9

SEASONAL VEGETABLES

Brown Butter & Almond Flakes 9

CHAR GRILLED CAULIFLOWER

Oven Roasted Capsicum, Chickpeas, Lemon, Parsley 9

SWEET POTATO FRIES

Lemon Aioli 9

SHOESTRING FRIES

Rosemary Salt 9

DESSERT

CARAMEL & MILK CHOCOLATE CONE

Frozen Praline Mousse, Hazelnut Sponge, Berries & Walnut 22

CRÈME BRULÉE

Poached Raspberry Mascarpone, Watermelon & Mint Sorbet 18

LEMON MERINGUE

Strawberry Compote, Fresh Berries, Mint 16

VICTORIA PALACE SUNDAE

Chocolate Ice Cream, Butterscotch Sauce, Crème Chantilly 15