

## Entrée

<b>Oysters</b> <b>DF</b> <b>GF</b>	4.5
natural or mignonette granita	
<b>Mussels</b> <b>DF</b> <b>GF</b>	24
Peninsula mussels, leek, shallot, garlic, white wine, cream, lemon parsley	
<b>Burrata</b> <b>V</b>	22
pickled green tomato, fig leaf oil, roasted bread	
<b>Salt &amp; Pepper Calamari</b> <b>DF</b> <b>GF</b>	18
zhoug dressing, lemon aioli	
<b>Whipped Cod Roe</b>	17
Yarra Valley salmon roe, flatbread	
<b>Smoked Duck Liver Parfait</b>	17
fennel, orange, hazelnut, flatbread	
<b>Heirloom Beetroot Tart</b> <b>V</b>	19
shaved raw beetroot, puree of beetroot & desert lime, Main Ridge goats curd, local honey	
<b>Cured &amp; Torched Salmon</b> <b>GF</b>	24
gin and dill cucumbers, smoked cream cheese	
<b>Salumi Plate</b> <b>DF</b> <b>GF</b>	36
nduja, prosciutto, truffle soppressata, salami Milano, house pickles	

## Mains

<b>Pumpkin &amp; Ricotta Tortellini</b> <b>V</b>	34
nettle pesto & whey	
<b>Kingfish</b> <b>GF</b> <b>DF</b>	34
baby fennel, orange, peas, lemon myrtle, broccoli leaf emulsion	
<b>Wood Roasted Cauliflower</b> <b>V</b> <b>VG</b> <b>DF</b> <b>GF</b>	28
savory yeast, cauliflower & olive oil puree, pickled golden raisins	
<b>Braised Lamb Pappardelle</b>	34
Main Ridge goats curd, marjoram, panna grattato	
<b>Hazelnut Crumbed Pork Cutlet</b>	38
with apple, fennel, witlof, pork crackling salad	
<b>Grass Fed Porterhouse "Flinders Island" M+3</b> <b>DF</b>	46
red onion rings, salsa verde, your choice of side	
<b>Sauces</b>	
Port Jus, herb butter, mushroom sauce, peppercorn sauce	

**V** VEGETARIAN **VG** VEGAN **DF** DAIRY FREE **GF** GLUTEN FREE

Although all care is taken in our kitchen, we are unable to guarantee that dishes are completely free of residual nuts, nut oils, fish or gluten.

## Flinders Hotel Classics

<b>Traditional Fish &amp; Chips</b> <b>DF</b>	29
potato cakes, rosemary salt, malt vinegar mayonnaise & lemon	
<b>Dry Aged Beef Burger</b>	26
bacon, smoked cheddar, Churchill sauce, red onion, chips	
<b>Chicken Parmigiana</b>	27
smoked ham, napoli, mozzarella, chips, green salad	
<b>Linguine</b> <b>DF</b>	33
split tomato, prawns, mussels, chilli, garlic, basil, lemon oil	

## On the side

<b>House Sourdough</b> <b>V</b>	10
kefir butter	
<b>Beer Battered Chips</b> <b>V</b> <b>VG</b> <b>DF</b>	10
smoked garlic aioli	
<b>Home Style Skin on Fries</b> <b>V</b> <b>VG</b> <b>DF</b> <b>GF</b>	10
smoked garlic aioli	
<b>Peas</b> <b>V</b> <b>VG</b> <b>DF</b> <b>GF</b>	10
beans, lemon, olive oil, mint	
<b>Green Salad</b> <b>V</b> <b>VG</b> <b>DF</b> <b>GF</b>	14
shaved radish, soft herbs, green goddess dressing	
<b>Honey Roasted Carrots &amp; Parsnips</b> <b>V</b> <b>GF</b>	14
grapes, salted ricotta, Red Hill honey, pecan	

## Dessert

<b>Messy Meringue</b> <b>V</b> <b>GF</b>	15
coconut cream, passionfruit, mango sorbet	
<b>Dark Chocolate Mousse</b> <b>V</b> <b>GF</b>	15
blood orange yuzu gel, black sesame cream, chocolate soil	
<b>Lemon Tart</b> <b>V</b>	15
macadamia, caramelized white chocolate, kefir cream	
<b>Yoghurt Panna Cotta</b> <b>V</b> <b>GF</b>	15
lemon verbena, raspberry, rose	
<b>Affogato</b> <b>V</b> <b>GF</b>	15
vanilla bean ice cream & choice of spirit	
<b>Peninsula Cheeses</b> <b>V</b>	
selection of two or three cheeses	

# Flinders Hotel