

At The Heads

Dinner Menu

Breads – House made

<i>Shallot & parmesan dinner rolls with Warrnambool dairy butter</i>	6
<i>Traditional sourdough with local olives</i>	8
<i>Toasted flatbread with three dips</i>	20

Oysters – shucked to order, served with Tabasco relish. Japanese essence & lemon

<i>Sydney Rock N.S.W.</i>	3
<i>Coffin Bay S.A.</i>	3
<i>Pipe Clay Lagoon TAS.</i>	3

Entrees

<i>House smoked Bendigo duck breast on brioche with liver pate and grilled pear</i>	16
<i>Toasted pistachio gnocchi with Point Lonsdale basil and cherry tomatoes, pumpkin and capers</i>	18
<i>Coriander and lime crusted lamb cutlets, artichoke curd, green olive chutney</i>	18
<i>Yellowfin tuna, slow baked parsnip fondue, basil salad, pine oil dressing</i>	16
<i>Rosemary skewered Lakes Entrance scallops, Daylesford bacon skordalia, sourdough gremolata</i>	17

Mains

<i>Zucchini/chilli cakes, warm caponata, roasted beetroot, hummus cream</i>	21
<i>Bass Strait Blue-eye, Portarlinton mussels, spinach, potatoes and chowder stock</i>	30
<i>Farmed Tasmanian Salmon, local calamari schnitzel, pea veloute, beetroot, carrot and ginger</i>	31
<i>Whole baby Snapper, roasted with leeks and lemongrass, wild rice, corn puree</i>	34
<i>King Island Eye fillet, with hash browns, baby fennel, mushrooms, green peppercorn jus</i>	35
<i>Western Plains pork cutlet, silverbeet, Queensland prawn tails, Istra prosciutto, tomato and brandy</i>	28
<i>Tanzanian spiced corn fed chicken, with thyme roasted baby vegetables, stewed Western Victorian lentils</i>	29
<i>Tasmanian lamb shank, mushroom braise, baked chats, crusty bread</i>	24
<i>House made free range chicken parmigiana, Daylesford leg ham, tomato, cheese, garden salad & fries</i>	24
<i>Fish & Chips (King George Whiting) 'w garden salad & tartare</i>	24
<i>Bouillabaisse, Australian seafood, Pernod, tomato, mild chilli, saffron stock</i>	36
<i>Seafood platter, including steamed crab & mussels, grilled prawns, scallops & fish, oysters, calamari, battered whiting and sides</i>	50 / 90

Sides

<i>Fries</i>	6	<i>Greek Salad</i>	8
<i>Winter green vegetables</i>	6	<i>Herb & leaf salad</i>	6

Desserts

<i>Stack of Muscovado meringue, Calvados custard and caramelized apple, served with cinnamon doughnuts</i>	14
<i>Poached lemon, lemon curd mousse, sable biscuits, Jamaica rum anglaise</i>	12
<i>Warm date and caramel roulade, malted panna cotta, sesame sticks</i>	12
<i>Chocolate terrine, pudding and truffle with cream and Queensland strawberries</i>	14
<i>Pecan and golden syrup tart, poached pear, red wine jelly, chocolate sauce</i>	14
<i>Cheese platter, served 'w crackers, fruit bread, pear paste, Calender spring cheddar, Gippsland shadows of blue & Gippsland brie (serves 2)</i>	18.5

Dessert Wine

<i>Banks Rd Dolce Gris</i>	45
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Cognac and Ports

<i>Hennessy Cognac</i>	6.5
<i>Penfolds Grandfather Port</i>	12
<i>Galway Pipe Tawny Port</i>	8
<i>Buller Tokay</i>	8
<i>Bellarine Estate Fortified Pinot Noir</i>	8
<i>Morris Liqueur Muscat</i>	6.5

Coffee Liqueurs

<i>Irish Coffee</i>	9
<i>Baileys</i>	9
<i>Cadbury Chocolate</i>	9
<i>Butterscotch Schnapps</i>	9
<i>Tia Maria</i>	9
<i>Frangelico</i>	9