

Portsea Village Resort

Chefs tasting menu

BEGINNING

JERUSALEM ARTICHOKE SOUP/ TRUFFLE OIL
CRISPY GOAT'S CHEESE/ TOMATO SUGO/ YOUNG LEAVES

BIT BIGGER

KANGAROO FILLET/ MUSHROOMS/ HAZELNUTS 19
TASMANIAN OYESTERS/ FINGER LIMES AND PEPPER 22

MAINS

CHICKEN BREAST/ SAVOY CABBAGE/ PUMPKIN GNOCCHI 36
FLATHEAD FILLETS/ PANGRATTATO/ CHARDONNAY POACHED LEEKS/ ZUCCHINI FLOWER 38

SIDES

CHARRED BROCCOLI/ BLUE CHEESE DRESSING/PINENUTS 11
HOUSE CUT CHIPS/ ROSEMARY SALT/ CHIPOTLE MAYO 9
YOUNG COS LEAVES /GARDEN MINT & CUCUMBER/ BALSAMIC DRESSING 11

DESSERTS

BREAD PUDDING/ BUTTER ICE CREAM/ COGNAC SAUCE 16
CHEESE PLATTER/ SERVED WITH QUINCE PASTE/ PICKLED GRAPES AND CRACKERS 18

COFFEE AND PETIT FOURS

MADE DAILY SERVED WITH LITTLE REBEL COFFEE

CHEFS TASTING MENU

5 courses 85

3 courses 70

2 courses 60

RESTAURANT OPEN

FRIDAY & SATURDAY 12 – 3 & 6 – 9

SUNDAY 12 – 3

Open any time for group bookings by arrangement

BOOKINGS ESSENTIAL

CALL 5984 8484

enquiries@portseavillageresort.com

SAMPLE MENU

SUBJECT TO CHANGE