

# Portsea Village Resort

## Dinner menu

### SNACKS

SALMON PEARLS/ POTATO BLINIS/ HORSERADISH CREAM 16

MACARONI AND CHEESE CROQUETTES/ AIOLI 14

### BIT BIGGER

#### SEARED SCALLOPS

BLACK PUDDING/CRISPY CHICKEN SKINS/ APPLE KETCHUP 26

#### GNOCCHI ROMANA

HEIRLOOM TOMATOES/ OLIVE CARAMEL AND WHIPPED RICOTTA 23

#### HOUSE MADE PATE

PEDRO XIMENEZ JELLY/ PARSLEY SALAD/ CHARRED SOUR DOUGH 22

### MAINS

#### ROASTED HARPUKA

SAFFRON SKORDALIA/CAULIFLOWER/ SILVERBEET SPANOKOPITA 43

#### BANNOCKBURN CHICKEN

SOUS VIDE BREAST/ LEG PIE/ EGGPLANT PUREE/CHARDONNAY BUTTER 41

#### CHARRED GRASS FED PORTERHOUSE

CRISPY BEEF BRAISE/PARIS MASH AND CELERIAC REMOULADE 44

### SIDES

HOUSE CUT CHIPS/ ROSEMARY SALT/ CHIPOTLE MAYO 11

WILD ROQUETTE/ WALNUTS AND PEAR/BALSAMIC AND PARMESAN 12

## **DESSERTS**

### **LOCAL FIGS**

WHITE CHOCOLATE AND COCONUT ZABAGLIONE /VANILLA ICE CREAM 16

### **CHOCOLATE CRÈME CARAMEL**

BROWNIE CRUMBLE/ CRÈME FRAICHE 16

### **LAVENDER PANNA COTTA**

MIXED BERRIES/ PASSION FRUIT AND ROSEMARY WAFER 16

### **CHEESE PLATTER**

SERVED WITH QUINCE PASTE/ AND CRACKERS 22

BOATSHED BRIE-NUTTY AND MILD FLAVOUR/ WONDERFUL MUSHROOM AND WOODSY AROMA OF A SLOW  
AGED BRIE 100% COWS MILK

BOATSHED BLUE-SNOWWHITE INTERIOR WITH A MILD BLUE WRINKLY RIND/LIGHT AND FRESH WHEN YOUNG  
AND STRONGER WITH TIME 100% GOATS MILK

BOATSHED GOATS CURD -DELICIOUSLY FRESH / LIGHT AND FULL OF FLAVOUR 100% GOATS MILK

## **RESTAURANT OPEN**

**THURSDAY 12 - 6**

**FRIDAY & SATURDAY 12 – 3 & 6 – 9**

**SUNDAY 11 – 3**

**Open any time for group bookings by arrangement**

**BOOKINGS ESSENTIAL**

**CALL 5984 8484**

**[enquires@portseavillageresort.com](mailto:enquires@portseavillageresort.com)**