

# *Jamison Views* R E S T A U R A N T

## **Entrée**

### **Roast portobello mushroom**

Crusted with rosewater scented Persian feta on a freekeh pilaf

\$16

### **Slow braised pork belly**

With sweet potato mash & an ironbark jus

\$16

### **Fennel & crab veloute**

Spiked with Pernod & served with a salmon croque monsieur

\$15

### **Megalong beef & juniper carpaccio**

With lemon mascarpone & blackberry gastrique

\$17

### **Jasmine smoked ocean trout**

With a wasabi & white chocolate bavarois with 'faux' caviar

\$17

### **Seared calamari & chorizo**

On a bed of rocket & pickled red onion with chilli jam

\$16

### **Tapas plate**

ever changing appetizer selection for two

\$24

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## **Mains**

### **Market fish**

On a potato galette in a carrot & lemongrass broth with lychees & toasted almonds  
Market price

### **Rabbit, prawn & chorizo ragout**

On hand made parpadelle with olives  
\$27

### **Butternut, fennel & pea risotto**

Topped with a chevre beignet & honey drizzle  
\$25

### **Poached lamb backstrap & confit shoulder**

With eggplant puree, gnocchi & spring vegetables  
\$30

### **Corn fed chicken breast**

Stuffed with apple & foie gras butter, with pancetta, cauliflower puree & chamomile jelly

\$32

### **Megalong beef eye fillet**

With polenta crusted egg, roast shallots, fondant potatoes & shiraz jus

\$36

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## **Sides**

**\$6.5**

Rosemary polenta fries with apple aioli

Butternut pumpkin with yoghurt & smoked paprika

Green beans with mustard cream

Honey & thyme glazed dutch carrots

Rocket, pear & parmesan salad

## **Desserts**

Apple & ginger tarte tartin with vanilla ice cream

\$13

Cumin churros with a rich chocolate, chilli & star anise ganache

\$13

Tobacco infused panna cotta, topped with a whisky jelly

\$13

Raspberry trifle, layers of almond sponge, raspberry jelly, pistachio puree & gin spiced custard

\$13

Pineapple "steak" with basil sugar, banana "chips" & chocolate "gravy"

\$13

Dessert plate for two

A taster of some of our desserts & other sweet treats

\$24

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## **Cheese**

All cheeses come with falwasser crackers & lavosh

\$11 for one choice

\$19 for two choices

\$27 for three choices

Gippsland tarago river brie with quince paste

King Island stokes point smoked cheddar with fresh pear

Gippsland shadows of blue with honeycomb

Tarago river jensens red with tomato relish