

# *The Queenscliff Hotel*

## *Courtyard Restaurant*

### **Entrées**

Soup of the Day \$10.00

Twice cooked cheese and onion soufflé with Parmesan cream sauce \$17.00

Portarlington mussels in a tomato and saffron bisque finished with fennel, herbs and butter \$17.00

Chefs selection tasting plate \$19.50

### **Mains**

Queenscliff Hotel marinara, local seafood tossed with olive oil, garlic, chilli, angel hair and free herbs  
\$21.00/\$26.00

Risotto of the day \$18.00/\$23.00

Traditional Caesar salad, baby cos leaves tossed with bacon, croutons, shaved parmesan  
and anchovies with our own dressing topped with a softly poached egg \$18.00

House made gnocchi tossed in a creamy sweet basil and pesto sauce with fresh Parmesan \$17.00/\$21.00

Slow braised Beef shin and roast vegetable pie, in rich Shiraz gravy and a puff pastry lid \$18.00

Sundried tomato ricotta and basil cannelloni, baked in rich napoli sauce and topped with mozzarella \$21.00

Thai green curry on scented Jasmine rice \$24.00

Fish and chips, crisp battered whiting fillets, chips and tartare sauce \$28.00

Scotch fillet on roasted chats, buttered greens and red wine jus \$29.00

Eye fillet with bacon and mushroom pie, creamy mash and slow cooked tomato compot \$35.00

Bratwurst sausage, Munich style \$25.00

Duck 3 ways with creamed cabbage and potato roesti \$35.00

2 point pork rack and apple sauce with creamy mash and roast carrots \$30.00

Veal Scallopini with mushroom and herbs with potato roesti \$28.00

Moroccan style lamb shank tagine, on a bed of spiced cous cous and tzatziki \$25.00

### **Sides**

Potato chips \$8.00 Steamed seasonal vegetables \$8.00 Roquette and parmesan salad \$8.00

Marinated olives \$6.00 Garden salad \$8.00

**Desserts \$13.00**

Double chocolate tart with vanilla ice cream  
Apple Strudel with caramel sauce and vanilla ice cream  
Iced white chocolate fondant with warm blueberry and thyme soup  
Vanilla crème caramel infused with star anise and cardamon  
Fresh fruit platter with sorbet  
Selection of Australian and European Cheeses