

# Dinner Menu

## Level One

RESTAURANT + BAR  
K E L V I N H O T E L

### ENTREES

<b>Seafood Chowder</b>	\$17.50
A thick and creamy chowder topped with green lip mussels and prawn cutlets served with toasted ciabatta	
<b>Soup of the day</b>	\$13.50
Made daily with fresh seasonal and local produce served with toasted ciabatta	
<b>Garlic loaf</b>	\$11.50
A warm ciabatta loaf with garlic butter or add hummus and basil pesto	
<b>Calamari</b>	\$14.50
Calamari coated with cornmeal and paprika finished with wakame flakes, garlic aioli and charred lemon	
<b>Ribs</b>	\$16.90
Braised Silere Merino spare ribs served with aubergine puree, gremolata and a red wine jus	
<b>Beetroot</b>	\$14.50
Beetroot textures with crumbled blue cheese, candied walnuts and blistered cherry tomatoes	
<b>Braised pork</b>	\$17.50
Braised pork cheek served with apple crisps, celeriac puree, port soaked prunes and finished with a red wine jus	
<b>Scallops</b>	\$18.50
Seared scallops served with butternut squash puree, seaweed flakes, red wine reduction and a chorizo crumb	

### MAINS

<b>Roast of the day</b>	\$28.00
Served with seasonal vegetables red wine jus & matched accompaniments (GF)	
<b>Blue Cod</b>	\$33.90
Fresh blue cod dusted in a light tempura beer batter fried to a crisp and golden colour, served with steak fries, salad and tartare sauce Panfried option available (Gluten Free)	

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<b>Caesar salad</b>	\$18.50
Cos lettuce with a poached egg, cherry tomatoes, crisp bacon, toasted croutons with anchovies and aioli dressing	
<b>Chicken Caesar</b>	\$21.50
<b>Chicken</b>	\$29.00
Roast chicken breast infused with thyme and garlic served with smoked parsnip puree, cauliflower crisps, roasted butternut pumpkin, kale and broccolini with a red wine jus	
<b>Denver leg</b>	\$34.00
Pure south venison Denver leg served with celeriac puree, poached pear, crisp kale and potato gratin, blue cheese crumble finished with a red wine jus	
<b>Risotto</b>	\$26.00
Butternut pumpkin risotto served with spinach, goat's cheese, pine nut crumb and a parmesan wafer	
<b>Lamb Shank</b>	\$29.00
Slow braised lamb shank served with baby leeks, creamy mash potato finished with a merlot and thyme sauce	
<b>2 Shanks</b>	\$35.00
<b>Eye fillet</b>	\$37.90
200gm of Pure South beef served with potato gratin, caramelised onion, baby veg, celeriac puree finished with a rosemary jus	
<b>Southern Scotch fillet</b>	\$37.00
300g Pure South beef served with either Duck fat potatoes, popcorn shrimp and béarnaise sauce	
<b>or</b>	
Steak fries, crispy onion rings and a bacon and beer cheese sauce	
<b>Salmon</b>	\$33.90
A fresh salmon fillet served with baby fennel, crab croquette, charred broccolini, steamed clams, saffron potato fondants finished with a garlic and herb cream sauce	
<b>Fish of the Day</b>	
Fish of the day, chef's creation that changes regularly. Taking the bounty of the ocean fresh to your table	

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## EXTRAS

Mushrooms \$5, 2 Eggs \$3, Steamed Vegetables \$6, Side Salad \$6, Onion Rings \$6