

Michel's

R E S T A U R A N T A N D B A R

ENTREE

Soup of the Day	12
Chilled tomato Gazpacho	12
Oysters	
Natural ½ dozen 1 dozen	18 36
Smoked cheddar Mornay ½ dozen 1 dozen	22 40
Kilpatrick ½ dozen 1 dozen	22 40
Blue cheese and fig compote tart Paired with a radicchio salad and sherry vinaigrette <i>Vegetarian</i>	18
Country style chicken terrine with fruit chutney Accompanied by char grilled sour dough	20
Thai beef salad with rice noodles, chilli, basil, mint and cashew nuts Drizzled with Nam Jim dressing <i>Dairy Free Gluten Free</i>	22
King fish sashimi with wattle seeds Served with compressed watermelon and radish salad	22

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MAIN

Grilled Tasmanian Atlantic salmon with beurre blanc sauce Presented on a nicoise salad <i>Gluten Free</i>	36
Smoked trout linguini Tossed in clam stock, zucchini & capers finished with butter & lime	E 24 M 32
Marinated calamari in preserved lemon & garlic Paired with grilled haloumi, cherry tomato salsa & olive tapenade	E 22 M 30
Oven roasted Otway free range pork with apple & cranberry stuffing Accompanied with confit potatoes & grilled asparagus <i>Gluten Free Dairy Free</i>	38
Local Wimmera chicken breast Stuffed with bocconcini cheese & basil pesto Presented on a chorizo & eggplant risotto cake and capsicum coulis <i>Gluten Free</i>	35
Confit of duck Maryland on a warm salad of sugar snaps, roasted Shallots & marinated mushrooms finished with red wine jus <i>Gluten Free Dairy Free</i>	36
Greek style lentil & vegetable moussaka <i>Gluten Free Vegetarian</i>	28
Moroccan spiced Mt Leura lamb loin served on a bed of couscous Presented with mediterranean vegetables with chermoula spiced sauce <i>Dairy Free</i>	36

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FROM THE GRILL

Local Gippsland beef tenderloin	200g 38
Grass fed porterhouse steak	300g 36
Marinated pork cutlet	250g 35
Grain fed rib eye steak	300g 42

All steaks served with a choice of herb roasted potatoes, french fries or creamy potato mash

Optional accompaniments: red wine jus, creamy mushroom sauce or seeded mustard jus

SIDES

Herb roasted potatoes	8
French fries	8
Creamy potato mash	8
Pear, parmesan and wild rocket salad	8
Steamed panache of seasonal vegetables	8
Fresh garden salad	8
Chefs vegetable of the day	8
Garlic & herb bread	8

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RESTAURANT AND BAR

DESSERT

Chocolate & pistachio torte <i>With berry compote & crème fraiche</i>	14
Macadamia nut cheese cake <i>With pear & saffron jam</i>	14
Coconut & lime pannacotta <i>Paired with blood orange jelly</i>	14
Duo of white chocolate & rhubarb Moevenpick ice cream sundae <i>Served with Chambord & pineapple salsa</i>	14
Traditional crème brulee <i>Accompanied by Moevenpick raspberry sorbet & almond crisp bread</i>	14
Selection of Australian cheeses <i>Accompanied with crackers, muscatels and quince paste</i>	16

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RESTAURANT AND BAR

Open every day 6pm till late

Explore a mix of traditional and contemporary cuisine from our seasonally designed menu while taking in the views of tree lined Collins Street

Bon Appetit

Daniel Hiltbrunner
Executive Chef

For reservations or to make an enquiry please call 9669 8684
*Please note a 1.5% surcharge applies to all credit card transactions

