

Michel's

RESTAURANT AND BAR

Entree

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| Soup of the Day | \$12.00 |
| Roast vegetable and lentil soup | \$12.00 |
| Oysters | |
| Natural ½ dozen / 1 dozen | \$18.00 / \$36.00 |
| Oysters of the Day ½ dozen / 1 dozen | \$22.00 / \$40.00 |
| Kilpatrick ½ dozen / 1 dozen | \$22.00 / \$40.00 |
| Roast pumpkin, caramelized shallot and goat's cheese tart Paired with wild rocket, almond salad and a dash of truffle oil | \$18.00 |
| Vegetarian | |
| Smoked salmon on galette potato Accompanied by sautéed baby spinach and beurre blanc sauce | \$22.00 |
| Thai beef salad with rice noodles, chilli, basil, mint and cashew nuts Drizzled with Nam Jim dressing | \$24.00 |
| Dairy Free Gluten Free | |
| Ravioli filled with crab meat | \$23.00 / \$33.00 |
| Tossed in a creamy tomato and herb sauce | |

Main

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| Grilled Tasmanian Atlantic salmon with beurre blanc sauce Presented on a nicoise salad | \$36.00 |
| Gluten Free | |
| Baked Blue Eye Cod with fresh herb crust Served in a saffron broth Accompanied with asparagus, leek, fennel and tomato | \$38.00 |
| Oven roasted Otway free range pork and mushroom Wellington Paired with a bacon, leek and potato rubble, dressed with a tarragon jus..... | \$39.00 |
| Local Wimmera chicken breast, Stuffed with olives, semi-dried tomatoes and Tasmanian brie and Presented on a potato roesti with tomato and capsicum coulis | \$35.00 |
| Gluten Free | |

Confit of duck legs on a bed of bean and chorizo cassoulet \$36.00
Gluten Free | Dairy Free

Pumpkin and basil pesto risotto
Accompanied by parmesan cheese and local Yarra Valley olive oil \$29.00
Gluten Free | Vegetarian

Roasted Mt Leura lamb rump marinated with fresh herbs and garlic\$36.00
Served on a bed of roasted root vegetables
Dairy Free

From the Grill

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| Local Gippsland beef tenderloin 200 gr | \$38.00 |
| Grass fed porterhouse steak 300 gr | \$35.00 |
| Grain fed rib eye steak 300 gr | \$42.00 |
| 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

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| Herb roasted potatoes | \$ 8.00 |
| French fries | \$ 8.00 |
| Creamy potato mash | \$ 8.00 |
| Pear, parmesan & wild rocket salad | \$ 8.00 |
| Steamed panache of seasonal vegetable | \$ 8.00 |
| Fresh garden salad | \$ 8.00 |
| Chefs vegetable of the day | \$ 8.00 |

Dessert

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| Pavlova with muscat poached fruits and chantilly cream | \$14.00 |
| Gluten Free | |
| Apple & rhubarb flan paired with saffron scented mascarpone | \$14.00 |
| Lemon meringue pie accompanied with raspberry fool | \$14.00 |
| Chocolate fondant with Moevenpick hazelnut ice cream | \$14.00 |
| Traditional crème caramel | \$14.00 |
| Gluten Free | |
| Selection of Australian cheeses Accompanied with crackers, muscatels and quince paste | \$16.00 |

Michel's Restaurant open daily for dinner from 6.00pm. To make a booking, dial extension 1 from your room. Reservations are recommended

