

The Avoca Dining Room

Summer 2017

Smaller or Sharing Courses

herb & garlic or cheese & jalapeño bread ☉	6
steamed prawn and ginger dumplings (4) with Japanese dipping sauce	12
smoked Tuki trout on radish top gazpacho with lemon tea foam, pickled radish and lemon balm ◆	13
pulled jackfruit bao “sliders” with shredded red cabbage, pickled carrot, fried shallots, spring onion, chilli sambal and Japanese mayonnaise ☉* (no mayonnaise for vegan option)	14
flash-fried salt and pepper squid with char-grilled watermelon, cress, avocado purée, lime and black quinoa ◆	14
Syrian eggplant with smoked yoghurt, herbs and Turkish bread ☉(◆ GF bread option)	14
twice-cooked chicken wings , black vinegar dressing, coriander, chilli ◆	15
tea-smoked duck breast with charred leek consommé, scallop, turnip and spring garlic ◆	17
twice-cooked pork belly , sticky chilli caramel, Asian apple and cabbage slaw, house satay sauce ◆	18

- ◆ denotes gluten-free options
- ☉ denotes vegetarian options
- * denotes vegan options

Main Courses

Vegetarian “Superbowl” ◆☉*	29
pumpkin and sweet potato maafe, yassa tofu, quinoa, shiitake chips, kale and turmeric cashew cream	
Warm Trout Salad ◆	32
new potatoes, cashew and watercress cream, tarragon and almond pesto, trout skin crisp, radish	
Roasted Chicken Breast ◆	33
cauliflower dauphine, peas and broad beans, crunchy chicken skin and pan juices	
Western Plains Rolled Pork Loin ◆	34
sous vide rhubarb, mushrooms, jus, sweet herbs, crackling	
Hay-Smoked Venison (rare) ◆	36
potato dauphinoise, leaves, hazelnut vinaigrette, baby leek, turnips and onions, sour cherry gel, green oil and jus	
Char-Grilled NY Porterhouse Steak ◆	41
100% grass-fed, free-range beef served with crushed potatoes, jus, selection of condiments, choice of side serve	

“Pub” Meals

Chicken Parmigiana with chips & salad	24
Beer-Battered Flake & Chips with salad	24

Side Serves

crunchy battered potato fries with Japanese mayonnaise ☉	8
pan-fried asparagus, seasonal greens and baby carrots with toasted almonds ◆☉*	8
confit of baby peas in duck fat, bacon fat and butter, topped with crunchy fried onions ◆	8
cos leaf salad with parsley, pickled red onion and capers ◆☉*	8

Our Local Suppliers

We try to source produce from as near to the hotel as we can. The aim is to keep our ingredients as fresh as possible, to minimise our “food miles” and to ensure that our food properly reflects the place in which it is eaten

- Avoca Hotel Veggie Garden – tended by Kim Hart
- Ballarat Seafood – sourcing only Australian seafood
- Blue Pyrenees Estate – wild hare and rabbit
- Burrum Biodynamics in Marnoo – organic lentils and grains
- Charisma Coffee Roasters in Ballarat – Kenta Coffee Beans
- Country Style Smallgoods – chorizo, prosciutto and salami
- Gwynnyth in Moonambel – capers, caper-berries
- Jo and Glen from Waubra – exclusive herbs & veggies
- Michael’s Farm Fresh Eggs in Daisy Hill – free range chicken eggs
- Moonambel Gap – kalamata olives and EVOO
- Mount Beckworth Farm Butchery – free-range goose, duck, goat
- Nowhere Creek Poultry – free range chicken eggs
- Pyrenees Premium Cuts – meat, chicken, smallgoods
- Tuki in Smeaton – lamb, trout and beef
- Western Plains Pork – free-range pork
- Yarra Valley Game – venison, wallaby and other game