

The Avoca Dining Room

Autumn 2017

Smaller or Sharing Courses

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| herb and garlic or cheese and jalapeño bread ☉ | 6 |
| steamed seafood dumplings (4) with Japanese dipping sauce | 12 |
| bao "sliders" with buttermilk chicken, red cabbage, cucumber pickles and gochujang mayonnaise | 14 |
| flash-fried salt and pepper squid (tofu for vegetarian or vegan option) with garlic, curry leaves and almonds, fresh chilli and lime ◆ (☉* option) | 13 |
| cauliflower dauphine with Pyengana cheddar sabayon, micro greens & cheesy poppy tuille ☉ | 14 |
| cured and smoked Tuki trout with avocado purée, tomato sorbet, crispy skin, confit egg yolk, dill, micro-greens and nasturtium ◆ | 15 |
| hay-smoked venison fillet with macerated blackberries, Jerusalem artichoke and Macadamia purée, beetroot, red cabbage gel and powder, brown puffed rice and jus ◆ | 16 |
| twice-cooked pork belly with a sticky, chilli caramel, Asian apple and cabbage slaw and spiced peanut sauce ◆ | 17 |

Local Grazing Plate

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| a shared snacking plate for two showcasing our regional produce | 25 |
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Main Courses

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| Smoked Kangaroo Fillet (rare) ◆ | 25 |
| dusted with native pepper and served with sour cherries, chard and macadamia nut pesto, witlof and Yarra Valley fetta | |
| Vegetarian Bento Box ☉* | 27 |
| miso soup, tempura sweet potato and oyster mushroom, miso eggplant, agedashi tofu, capsicum and snow pea pickles, soba noodles | |
| Roast Barramundi Fillet ◆ | 32 |
| prawn wombok parcel, golden coconut broth, red and green oils and herbs | |
| Assiette of Western Plains Pork | 33 |
| pork fillet, roasted pork belly and croquette of pork cheek with scallop, fondant Swede, smoked nashi remoulade, consommé jelly | |
| Confit Duck Leg ◆ | 35 |
| creamed lentils, Kaiserfleisch, baby carrots, orange gremolata and jus | |
| Char-Grilled NY Porterhouse Steak ◆ | 39 |
| free-range beef served with polenta chips, roasted truss tomatoes, mushrooms, smoked egg yolk and peppered jus | |

◆ denotes gluten-free options

☉ denotes vegetarian options

* denotes vegan options

Pub Meals

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| Chicken Parmigiana with chips & salad | 23 |
| Beer-Battered Flake & Chips with salad | 23 |

Side Serves

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| crunchy battered potato fries with gochujang mayonnaise ☉ | 8 |
| confit of baby peas in duck fat, bacon fat and butter, topped with crunchy fried onions ◆ | 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 and also to minimise our "food miles."

- Avoca Hotel Veggie Garden – tended by Kim Hart
- Ballarat Seafood – sourcing only Australian seafood
- Blue Pyrenees Estate – wild hare and rabbit, peas, broad beans
- 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
- Harmony Garlic – garlic, flowers and seasonings
- Michael's Farm Produce in Daisy Hill – free range chicken eggs
- Moonambel Gap – kalamata olives and EVOO
- Mount Beckworth On-Farm Butchery – free-range goose
- Nowhere Creek Poultry – free range chicken eggs
- Pobblebonk Farm – duck and goose eggs; berries
- 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
- Yendon Tomatoes – organic tomatoes, peppers and eggplant