

The Avoca Dining Room

Winter 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 and parsnip soup , horseradish crème fraîche, dill “caviar”, beetroot, cucumber, croutons	13
bao “sliders”, peanut butter tofu , sesame ssamjang, pickled mustard greens, burnt chilli mayonnaise, crushed peanuts, coriander ☉* (no mayonnaise for vegan option)	14
flash-fried salt and pepper squid , garlic, curry leaves and almonds, fresh chilli, lime ◆	14
cauliflower dauphine, Pyengana cheddar sabayon, micro greens, cheesy poppy tuille ☉	14
twice-cooked chicken wings , black vinegar dressing, coriander, chilli ◆	15
hay-smoked venison fillet with macerated blackberries, Jerusalem artichoke and Macadamia purée, beetroot, red cabbage gel and powder, brown puffed rice, jus ◆	16
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 Thali Plate ◆☉*	29
masala dhal, malai kofta, chickpea saag, raita, aloo bhaji, rice, pappadum, mint chutney (ask about vegan options)	
Smoked Kangaroo Fillet (rare) ◆	32
dusted with native spice dukkah, on creamed Burrum lentils with silver beet, sour cherries, macadamia nuts, witlof	
Tuki Trout Fillet ◆	32
leek and potato “risotto”, hazelnut & lemon crumb, peas, 75° egg	
Selección del Pollo ◆	33
roast chicken breast, croquette of confit chicken leg, chicken liver parfait, crispy skin, carrot soubise, glazed baby carrots, carrot top pesto	
Western Plains Pork Neck	34
slow-cooked in whey with Seville orange, herbs, braised turnip and daikon, pickled mustard seeds, capers, baby onions, crackling	
Tea-smoked Duck Breast ◆	36
seared scallops, celeriac, fennel and apple purée, avocado, water cress, crisp prosciutto, fresh apple	
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
braised baby turnip and daikon with shallots and bacon ◆	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
- 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
- Michael’s Farm Produce 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