

SAN FIOR

DINING

ENTRÉE

Charcuterie board

Prosciutto, sopressa, nduja, duck terrine, cornichons, chutney, flat bread
28

Beetroot salad

Meredith goat's fetta, quinoa, baby cress, orange, herbs
19

King prawns

Chorizo, saffron aioli, kipfler, chilli, garlic
28

Duck breast salad

Spiced pear puree, fig compote, vincotto, buffalo mozzarella, radish
26

Fritto misto

Crisp fried market fish, prawn and vegetable, house sauce
26

Buffalo mozzarella

Heirloom tomato, croutons, basil, vincotto
22

MAINS

Scotch fillet

Local mustard greens, Dijon, fried kipflers, pepperberry jus
38

Market fish

Saffron risotto, Swiss chard, leek, radish, watercress
36

Lamb rump

Dauphinoise potato, pea, rosemary, heirloom carrot
35

Crab linguine

Chilli, garlic, dill, lemon, white wine
28

Confit corn fed chicken

New potatoes, speck, thyme, Witlof, tomato, zucchini puree
29

Local mushroom risotto

Herb, truffle oil, cavolo Nero, parmesan
28

SIDES

Grilled sourdough

Aged balsamic, extra virgin oil

8

Kipfler potatoes

Rosemary, garlic oil, parsley

12

Fries

Smoked paprika aioli, sumac salt

9

Sauteed greens

lemon, butter

12

Green salad

Radish, mint, parmesan, lemon dressing

8

DESSERTS

Panna cotta

Vanilla bean, lavender, raspberry, rose

14

Baked chocolate cheesecake

Fresh berry, dark Belgian chocolate

16

White chocolate mousse

Dark chocolate ganache, mandarin crumble

15

Passionfruit tart

Strawberry, Chantilly cream

15

Cheese board

Barbers vintage cheddar, Gippsland double brie, Forme d'Ambert blue

Water crackers, flat bread, fruit, quince paste

28