

entrée

Soup of the day <i>Champagne cocktail \$15</i>	15
Half dozen oysters, natural, kilpatrick or mornay (gf) <i>Spiced bloody mary \$15</i>	18
Seared scallops, celeriac puree, crispy prosciutto, apple balsamic (gf) <i>Swan bay chardonnay 2011, geelong, vic \$9/35</i>	18
Pan seared duck liver, caramelized pears, toasted schezuan pepper <i>Moore's hill rose 2010, tasmania \$11/45</i>	16
Herb crusted veal carpaccio, shaved grana padano, micro herb salad, truffle oil <i>Thorn-Clarke merlot, barossa, s.a. \$10/40</i>	18
Lemon & parsley pappardelle tossed with king prawns, raisins, pine nuts, sage & burnt butter sauce (n)	16
Spanakopita, fetta cheese, spinach layered filo pastry, chive cream (v) (n) <i>Austins sauvignon blanc 2011, geelong, vic \$9/35</i>	16

platters

Waterfront sharing platter for two, roast capsicum, bocconcini, fetta, olives, smoked salmon, smoked ham, oysters, prawns, hommus and breads	60
Seafood indulgence for two, a selection of hot & cold sea fish & shellfish, lemon & lime cheeks, tartare sauce, calypso sauce, nam jim sauce	100*

(gf) gluten free
(v) vegetarian
(n) nuts
(* no discounts)

If you have any special dietary requirements,
food allergies or food intolerances please ask
a team member.

mains

Braised lamb shank, roasted pumpkin mash, wilted spinach (gf) <i>Mt. Moriac pinot noir 2010, geelong, vic \$10/40</i>	35
Chicken breast, sweet potato fondant, broccolini, porcini cream (gf) <i>Jack rabbit riesling 2012, geelong, vic \$10/40</i>	35
Beef tenderloin, caramelised shallot tarte tatin, asparagus, quince jus <i>Oakdene shiraz 2010, geelong, vic \$12/50</i>	38
Pan seared fish of the day, baby vegetable salad <i>Mt. Riley, sauvignon blanc 2012, nz \$10/40</i>	35
Seafood curry, fish fillets, shellfish, curry sauce, steamed coconut rice (gf) <i>Skipjack sauvignon blanc, nz \$10/40</i>	35
Wild mushroom risotto, wild rocket leaves, crème fraiche, chives (gf) (v)	30
Sweet potato & leek ravioli, arrabiata sauce (v)	30

sides

Sautéed kipfler potatoes (gf) (v)	10
Macaroni & cheese (v)	10
Sautéed greens, with extra virgin olive oil & lemon (gf) (v)	10
Sautéed zucchini, with garlic & mint (gf) (v)	10

dessert

Pure vanilla ice cream (v)	15
Cheese & fruit (v) (n) <i>Penfolds grandfather port, barossa, s.a. \$9</i>	15
Strawberry vacherin, thyme brûlée, strawberry sorbet (v) (n)	16
Brioche, apple crumble, brandy custard (v) (n) <i>Remy martin VSOP, reims, france \$14</i>	16
Pear tarte tatin, five spice ice cream (v) <i>Bellarine late harvest riesling 2007, geelong, vic \$10/40</i>	16
Chocolate fondant, hazelnut tuile, vanilla bean ice cream (v)	16

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For bookings and enquiries call (613) 5273 5460
or email geelong.dining@fourpoints.com
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