

# The Victoria & Albert Guesthouse

ENTRÉE		MAIN	
<b>GARLIC AND HERB BREAD (4 SLICES)</b> whipped sea salt butter	12	<b>LAMB SHANKS</b> mashed potato and seasonal winter vegetables	38
<b>CONFIT BRUSCHETTA</b> tomato, goats cheese	18	<b>WHITE FISH   GF</b> braised french lentils, baby fennel, lemon caper butter	42
<b>SEASONAL VEGETABLE SOUP</b> parmesan toast	20	<b>GRASS FED EYE FILLET   GF</b> hand cut fat chips, snow peas and jus	48
<b>TWICE BAKED SOUFFLÉ   V</b> gruyere cheese, pickled beetroot	24	<b>CRISPY CHICKEN   GF</b> potato & leek gratin, carrot, sweet peas, red wine shallot sauce	38
<b>CHILLI SALT SQUID</b> seasonal greens, lemon, dill aioli	25	<b>FIELD MUSHROOM RISOTTO   V</b> aged balsamic, crispy sage	32
<b>GARLIC PRAWNS</b> organic garlic, tomato, white wine, parsley	28	<b>MEDITERRANEAN VEGETABLE TART   V</b> vegetable open tart, goats curd on a tomato base	32
<b>GNOCCHI   V</b> vegetarian	22	<b>VEGETERAN FETTUCCINI   V</b>	32
SIDES			
<b>HAND CUT FAT CHIPS   V &amp; GF</b> rosemary sea salt	15	<b>ROASTED BABY CARROTS   V &amp; GF</b> local honey, goats curd	15
<b>STEAMED BROCCOLINI   V &amp; GF</b> toasted almonds, lemon vinaigrette	15	<b>SEASONAL LEAF SALAD   V &amp; GF</b> fresh herbs, aged parmesan, local olive oil, Chardonnay vinaigrette	15
SWEET		SMALL'S	
<b>CRÈME BRULÉE   GF</b> cointreau, rosemary served with ice cream	20	<b>MACARONI &amp; CHEESE</b>	20
<b>WARM PEAR TART</b> caramel sauce served with ice cream	20	<b>CHEESEBURGER &amp; FRIES</b>	20
<b>CHOCOLATE CHILLI CAKE   GF</b> raspberry coulis served with ice cream	21	<b>CHICKEN NUGGETS</b> broccolini, fries	20
		<b>VANILLA BEAN ICE CREAM V&amp;A</b> berry topping to finish	<i>Complimentary</i>

LS Locally sourced

V Vegan

GF Gluten-free

Surcharge: 10% Sunday, 15% Public Holidays