

**OLIVERS**
AT THE
VICTORIA STORE
EVENING MENU

◆ **ENTREE** ◆

House-baked mini ciabatta loaf w a selection of dips \$17.00

House-baked bread w garlic butter \$15.00

Duck liver pâté w ploughman's relish, crisp crostini \$18.50

New season asparagus w Granny Smith apple radish slaw, pickled raisins, pistachio & bocconcini \$24.00

Seared scallops & pancetta crisps w charred caulilini, pickled raisins & yellow pepper salsa \$26.00

Thai beef fillet tartare w beets, soft boiled quail egg & cashew nut rice cracker \$25.00

House smoked West Coast salmon, corn & jalapeño puree w fennel & apple slaw \$24.00

Seared haloumi & heritage tomatoes on grilled ciabatta w basil,
avocado oil & white balsamic dressing \$24.00

◆ **MAINS** ◆

Chargrilled striploin, short rib & mushroom cigar w onion & garlic rouille, jersey benne potatoes,
tomato & bean salsa \$44.00

Crispy skin salmon on bed of kina risotto w roasted capsicum cream & chorizo tomato salsa \$39.00

Pan seared lamb rump w tomato ratatouille relish, potato & rosemary rosti,
olive & preserved lemon gremolata \$38.00

Roast beetroot risotto w wild mushrooms, spinach salsa verde & goats cheese \$37.00

Twice cooked crisp pork belly w spring carrots, lentils & parmesan fritters,
edamame beans & peas \$38.00

Porcini dusted venison striploin w mushroom arancini, braised red cabbage
& cherries, port jus \$42.00

Braised hare leg, bacon lardons w pappardelle & creamy garlic sauce,
walnut & watercress pesto \$36.00

◆ **SIDES** ◆

Chargrilled asparagus w lemon vinaigrette \$10.00

Iceberg caesar salad w parmesan, croutons & egg \$10.00

Red cabbage slaw, lime, coriander & mint dressing, crisp wonton \$10.00

Shoestring fries w confit garlic aioli \$9.50

Please advise if you have any dietary requirements



◆ DESSERTS ◆

Textures of apricot & pistachio w white chocolate mousse & orange \$16.00

Cherry crème brulee w textures of cherry & chocolate \$16.00

Eton Mess lemon meringue, strawberries & lemon curd cream, lemon sorbet \$16.00

Whitestone cheese selection w pinot figs, honeycomb, fruit crostini \$25.00