

# Constancia

## Entrees

Oysters – Natural, Kilpatrick or Chef's Special	\$15/30
Beetroot and Vodka Cured Salmon, Lime and Coconut Jelly, Candied Orange, and Wasabi and Verjuice Foam	\$19
Steamed Ginger and Sesame Seed Chicken Wonton, Salad of Mango and Crispy Noodles with Soy Vinaigrette Glaze	\$19
Cannelloni of Ricotta and Sundried Tomato, Croquette of Sundried Tomato and Pine Nut and Bell Pepper Paste	\$18
Confit Pork Cheek with Son-In-Law Eggs and Chilli Tamarind Caramel	\$19
Char-Siu Crocodile, Chilli Apples, Braised Red Cabbage and Date, Ginger and Kaffir Lime Puree	\$21
Harissa Prawns with Angel Hair Pasta, Rolled Egg and Snake Beans	\$21

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## Mains

Kangaroo Fillet, Beetroot Risotto Cake, Purple Carrots, Mixed Berry Jam and Cauliflower and Horseradish Cream	\$34
Port Braised Ox Cheek, Polenta Chips, Chorizo and Pickled Shallots	\$34
Gnocchi, Pan Seared Scallops and Black Balsamic Onions with Goats Cheese	\$21/\$28
Two Way Duck – Slow Cooked Spiced Leg and Oven Roasted Breast, Stir Fry of Baby Corn, Shitake Mushroom and Chinese Cabbage with Crispy Egg Noodles	\$36
Fish of the Day, your waiter will advise	M.P.
Pesto Risotto Cake, Ratatouille, Lemon and Coriander Preserved Buckwheat with Fennel and Carrot Custard	\$26
Oven Roasted Chicken Breast, Dutch Carrots and Parsnip, White Wine Veloute, and Zucchini Rolled Corn with Pesto	\$34
Seafood linguini, a hint of chilli and fresh garlic herbs	\$28
Beef Sirloin, Pepper Jus, Frittata of Mushroom and Seeded Mustard with Baked Sweet Potato	\$36

## Sides \$8

Steak Fries with Aioli	Spice Dusted Tempura Onion Rings
Brussel Sprouts, Ginger, Bacon, Soy Glaze	Witlof Salad, Wasabi Mayo & Wasabi Chick Peas

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## Desserts

Eaton's Mixed Berry Mess with Crispy Marshmallow Meringues, Mascarpone Cream, Berry Coulis and Fairy Floss \$14

Pistachio and Kaffir Lime Friand, Coconut Orange Jelly, Pistachio Coconut Butter and Mango Coulis \$14

Chocolate Fondant with Candied Orange, Marbled Chocolate Cheesecake and Jaffa Crumble \$14

A Selection of Gippsland Cheeses with Fruit Bread, Mixed Berry Paste \$25

A Selection of Cakes, Slices and Tarts are also Available in the Display Fridge

## Dessert Accompaniments

13 Cofield Moscato, Rutherglen, Vic 150ml \$9

09 Tipple Pink, Narkoojee, 500ml \$30

Old Tawny Port 60ml \$10

Campbell's Rutherglen Muscat 60ml \$10

*Constancia*