

# PRESERVE

## KITCHEN

### ENTREES

#### **Seared Spencer Gulf Scallops**

w/ green pea volute, truss tomato, garlic lemon pangratto  
16.50

#### **Pork Spring Rolls**

w/ marinated seaweed, pickled ginger & sweet-chilli soy sauce  
16.00

#### **Baked Organic Fig**

Wrapped in prosciutto w/ Gorgonzola sauce  
17.50

#### **Crab & Leek Croquette**

w/ saffron aioli & tomato, cucumber, caper salsa  
15.50

#### **Calamari**

Lightly floured, w/ Wasabi mayonnaise & Asian slaw  
16.00

#### **Saganaki**

Pan fried, served w/ pepperonata, fresh basil & pickled red onion  
15.50

#### **Portarlington Mussels**

Steamed w/white wine, saffron, chilli, garlic, tomato & coriander  
15.00

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### MAINS

#### Risotto of the Day

#### King Prawn & Chorizo Linguini

w/ green peas, garlic, chilli, cherry tomatoes &  
e.v.o.o  
31.50

#### Black Angus Eye Fillet

Char-grilled w/ braised du puy lentils, baby  
spinach, Dijon mustard & veal jus  
41.50

#### Pot Roasted Victorian Lamb Shoulder

w/ pommes puree, snowpeas, Dutch carrots &  
minted peas  
36.50

#### Crispy Confit Duck Legs

w/ Truffle cauliflower puree, braised red cabbage  
& duck jus  
41.00

#### Roasted Berkshire Pork Belly

w/ calvalo nero, Shitake mushrooms, red radish  
& dashi,  
34.50

#### Market Fresh Fish

### SIDES

#### Chips

w/ rosemary salt & aioli  
8.00

#### Sautéed Broccolini

w/ oyster sauce & crispy shallot  
9.50

#### French Beans

w/ Persian fetta & toasted almonds  
9.50

#### Rocket Leaves

w/ pear, pecorino & honey dressing  
9.50

#### Organic Zucchini & Squash 'Trifolati'

#### Children's menu also available under 12yrs

Choice of: Chicken, Fish, Calamari or Steak  
(served with Chips & Salad) - 13.0

Pasta w/ Tomato Sugo & Parmesan - 12.5

**Chef/owner Jason Aitken**

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## DESSERTS

### **Warm Soft Centred Chocolate Fondant**

w/ roasted coconut ice-cream

(Allow 15-minutes)

14.50

### **Attiki Honey Panna Cotta**

w/ hazelnut crumbs, rhubarb compote & raspberry sorbet

14.00

### **Crème Brûlée**

w/ crushed raspberries, caramel meringue & Persian fairy floss

14.00

### **Affogato**

w/ roast almond ice-cream, espresso shot, Frangelico

& Amaretto Biscotti

14.50

### **Chocolate & Macadamia Mousse**

w/ tuille, blueberry compote, vanilla popcorn & sticky caramel

14.00

### **Strawberry, Blueberry & Rhubarb Crumble**

w/ salted caramel ice cream

14.00

### **Cheese plate**

w/ Muscatel grapes, quince paste & Lavosh biscuits

(please refer to next page)

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### CHEESES

**Plate of Three Cheeses** \$ 22.5

**Each Cheese** \$ 8.5

#### **BRIE** (Australia)

A soft, surface ripened white mould cheese, this brie has a creamy texture and a rich nutty flavour.

#### **TALEGGIO** (Italy)

A semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

#### **PROVOLONE** (Italy)

If you can imagine mozzarella with a fuller flavour, then you've imagined Provolone. An Italian-style cheese originating in Southern Italy, Organic Valley cheese makers craft Provolone from the best ingredient available: organic milk from cows pastured on family farms. Provolone is pale yellow, with a firm texture and flavour that is buttery with a slight snap.