

# PRESERVE

## KITCHEN

### ENTREES

#### **Hervey Bay Scallops**

pan seared w/, truffle garden pea puree,  
salmon roe, crispy prosciutto & almond parmesan crumb  
18.50

#### **Crispy Zucchini Flower**

filled w/ gorgonzola, served sweetcorn puree tomato & basil salsa  
16.50

#### **Duck & Shiitake Spring Rolls**

w / marinated seaweed, pickled ginger & sweet-chilli soy  
15.50

#### **Wild Mushroom Arancini**

w/goats curd, candied walnuts, radicchio, baby sorrel & summer truffle oil  
16.00

#### **Calamari**

lightly floured, w/ wasabi mayo, asian slaw & crispy shallots  
15.00

#### **Crab & Sweetcorn Croquettes**

Served w/ lemon, aioli, cucumber, tomato & baby caper salsa  
16.50

#### **Saganaki**

pan fried, w/candied beetroot, roasted cherry tomato, tzatziki labne & EVO  
15.50

#### **Portarlington Mussels**

steamed w/, saffron, chilli, garlic, tomato, chorizo & coriander  
15.50

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### MAINS

#### 6Hrs Victorian slow cooked Lamb Shoulder

w/ pearl couscous, italian tomato,  
persian fetta, fresh mint & lemon yogurt  
33.50

#### Prawn Chilli linguini

w/ black tiger prawns, cherry tomato, chilli  
garlic, white wine, wild rocket & EVO  
29.50

#### King George Whiting Fillets

Served w/ crispy beer batter,  
Vietnamese salad & lime ginger mayo  
31.00

#### Crispy Confit Duck Leg

w/ celeriac puree, radicchio, persian fetta, kohlrabi,  
roasted almonds, red currant vinaigrette & duck jus  
37.00

#### Cape Grim Grass fed Eye Fillet

char-grilled, w/ sautéed spinach, beetroot puree  
confit garlic, dijon and veal jus  
38.50

#### Slow roasted Berkshire pork Belly

w/ oyster mushrooms, poached in a master stock,  
asian greens, red radish chive salad  
34.50

#### Risotto of the day

#### Market fish

Market Price

#### Chips

w/ aioli  
8.50

#### Wild Rocket salad

w/ roasted pumpkin, persian fetta, Spanish onion,  
balsamic & EVO  
9.50

#### French Beans

garlic butter, roasted almond,  
& persian fetta  
9.50

#### Sautéed Broccolini

w/ oyster sauce & crispy shallots  
9.50

#### Baby Cos

w/ crispy pancetta, shaved grana, charred red peppers,  
cherry tomato, spanish onion, & chardonnay vinaigrette  
9.50

#### Children's menu 12yrs

pasta w/ tomato sugo, basil & parmesan  
\$14.50  
chicken, fish, calamari or steak  
(w/ chips)  
\$15.00

**Chef/Owner Jason Aitken**

### SIDES

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### DESSERTS

#### Warm Soft Centred Chocolate Fondant

*w/ roasted coconut ice-cream*

*(Allow 15-minutes)*

*14.50*

#### Honey, Nougat Pistachio Semifreddo

*w/ wild raspberries, Caramel salted fudge*

*14.00*

#### Crème Brûlée

w/ Crushed berries, caramel Meringue & sugar candy Floss

14.00

#### Warm French Crepe

w/ chocolate ganache, honeycomb crumb, compressed strawberries, popcorn dust

15.50

#### Affogato

*w/ vanilla bean ice-cream , Frangelico & espresso shot*

*14.50*

#### Dark Chocolate Mousse

*w/ spiced berries, toasted pistachio, vanilla salted popcorn &*

*Almond Tulle*

*14.00*

#### Rhubarb, Pear & Strawberry Crumble

*w/ mascarpone ice-cream*

*14.00*

#### Cheese plate

*w/ Muscatel Grapes, Preserve 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.

#### **Gorgonzola** (Italy)

This cheese takes its name from the village of Gorgonzola, which lies north of Milan in Northern Italy. A, creamy texture with an irresistible and long lasting flavour.

#### **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.