

Entrée

Spring 2010

Chef's soup with hand made damper (v)	13.5
King prawns wrapped in light filo pastry, with a sweet pineapple salsa, and a wild black sesame & lime tahini dressing	19
Twice cooked high country pork belly with carrot purée, seared scallop and Bass Phillip pinot noir sauce (g)	18.5
Risotto of Yarra Valley wild rabbit with Portobello mushrooms, poached pear, and red wine infused rice (g,v)	17.5
Leongatha venison pie, slow cooked and encased in buttery short crust pastry, served with orange and red currant sauce	18
Tea smoked quail with a Campbells Muscat & date mousse, chicken boudin blanc, beetroot puree and crisp pancetta (g)	17.5
Clancy's Taste Plate ~ chef's selection of four entrées, giving you the freedom to enjoy a selection of flavours (g,v)	19

Tasmanian Pipe Clay Lagoon Oysters - freshly shucked and served:

½ dozen 17 1 dozen 34

Oysters Natural ~ with traditional red wine & shallot vinaigrette (g)

Oysters Kilpatrick ~ grilled with bacon & Worcestershire sauce (g)

Oysters Tempura ~ with Asian dipping sauce

(g) denotes dishes that are or can be made Gluten Free on request

(v) denotes dishes that are or can be made Vegetarian on request

All prices include 10% GST

Menu by Executive Chef – Joshua Tirant

Main Course

24hr slow braised Lamb, served with confit carrots, potato mash, crushed peas, light rosemary jus and ginger bread crumble (g)	33
Seafood Bouillabaisse - a selection of fresh fish and seafood, slow cooked in a rich tomato sauce and served with crusty bread (g)	34
Duck Leg Confit - with flambé pear, Benalla farmed mushrooms, carrot puree, and orange & grand mariner sauce (g)	33
Wattle seed dusted Kangaroo Fillet - seared and served with a sweet potato rosti, braised red cabbage, lemon myrtle & apple chutney and sauce juniper (g)	32
Veal Dijonaise – veal medallions in a Dijon mustard cream sauce, with sugar snaps peas and rosemary new potatoes (g)	34
Veggie Patch Pie - braised baby vegetables topped with a beetroot & potato gratin (Sheppard's pie style), with a cheese and pastry twist (g,v)	28
Buxton Trout - whole fish baked with citrus and herbs served with mini chat potato, and a green leaf and orange segment salad (g)	35

From the Grill

Choice cuts of meat cooked on the char-grill, served with hand cut chips, traditional condiments & your choice of (g):

- | | | |
|----------------|----------------|--|
| • mushroom jus | • red wine jus | • pink peppercorn jus |
| • béarnaise | • bordelaise | • Café de Paris (garlic & herb) butter |

<u>Gippsland pasture fed Chateaubriand for 2 -</u>	550g	75
from the Eye Fillet, carved at the table with your choice of side		
<u>Clancy's Swagman's</u> ~ Gippsland pasture fed Eye Fillet topped with a King prawn & seared scallop	220g	39
Black Angus (certified) grain fed Rib Eye	400g	44
Gippsland pasture fed Scotch Fillet	300g	37
Wagyu Porterhouse (marble 5-6)	250g	45
Gippsland pasture fed Porterhouse	300g	34

Sides dishes to share - all 6 (g,v)

- Steamed Winter Vegetables
- Buttered Seasonal Greens - French beans, sugar snaps, snow peas & spinach
- Hand Cut Chips with roasted garlic aioli
- Mini Chat Potatoes with garden herbs
- Creamy Potato Mash
- Rocket Salad with sliced pear & shaved parmesan
- Mixed Garden Salad with lemon vinaigrette
- Traditional Greek Salad

Dessert

Clancy's Soufflé - vanilla bean soufflé with local Wandin strawberries and berry ice cream (please allow 25 minutes)	18
Tarte au Citron - organic lemon curd tart topped with soft Italian meringue and white chocolate anglaise	14
Country Pear & Rhubarb Crumble, served with vanilla bean ice cream	15
Deconstructed Rocky Road - rich chocolate mousse, soft marshmallow, hazelnut crumble and rosewater jelly (g)	16
Rosella Flower Crème Brulée, served with macerated berries and brittle shortbread (g)	15
Chocoholics Dream - dark chocolate fondant with a white chocolate centre, drunken cherries and chocolate ice cream	16
Chef's Dessert Share Plate for 2 - daily selection of four desserts to share	32
Campbells Fortifieds Taste Plate - Liquid Gold Tokay & Classic Muscat (30mls of each) with Koko Black Chocolates	12

Cheese Selection - served with dried muscatels, assorted crackers & fig paste (g)

1 cheese – 10 | 2 cheeses – 17 | 3 cheeses – 23 | 4 cheeses – 29 (50g portions)

Lincet Brillat-Savarin (Champagne, France) - this magnificent triple cream cheese was created by Henri Androu in the 1930's & named after a famous French epicurean and gastronome. This luscious cheese has a milky aroma with faintly lemon sour tones & a velvety texture, it is produced with milk enriched with cream & ladle moulded in the traditional way. The flavour is similar to the aroma but with a slight saltiness followed by a meadow sweet creaminess which is most addictive.

Old Telegraph Road Jumbunna Blue (Gippsland, VIC) - has become a type of stilton style blue cheese. True to form it has spicy, peppery characteristics. The blueing of the cheese is marbled & bluey green in appearance with some subtle ammonia aromas released as the cheese ages.

Maffra Aged Rinded Cheddar (Gippsland, VIC) - this award-winning cheddar exhibits the classic cheddar flavour profile: sweet & rich up front notes with complex after tones. The texture is moist & slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form & carefully matured to its optimal age.

Milawa Cheese Company Ceridwen Chevre (NE Victoria) - this fresh cow's milk chevre with vine ash and white mould, is typical of the Loire valley style. The Milawa Cheese Co. is a small but highly regarded specialty cheese factory located in NE Victoria. All cheeses are hand made at the historic Milawa butter factory using traditional methods, without preservatives and using non-animal rennet.

Clancy's Restaurant @ HOTEL BRUCE COUNTY

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Open: Lunch - Wednesday to Friday
Sunday Lunch - 3 course shared dining @ \$48
Dinner - Wednesday to Saturday

BYO: bottled wine only @ \$9 corkage



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