

— THE —
LARDER
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Dinner Menu

THE LARDER

Entrees

Fresh Shucked Pacific Oysters (each)

Boomer Bay oysters with karkalla & finger lime mignonette **or** lightly grilled with a pickled chilli crema

7

Assorted Artisan Bread Rolls

Locally baked artisan rolls served with Lard Ass Butter

14

Baked Maffra Farmhouse Brie

Filo-wrapped brie with cranberry & jalapeño jam

28

Crispy Calamari

Lightly fried, tossed in pickled chilli garlic dressing with fried basil

24

Victorian Lamb Ribs

Slow-cooked ribs glazed in honey mustard with broccoli slaw

26

Grilled Fremantle Octopus

Charred octopus with confit garlic hummus, pickled turnip & salsa verde

28

Kangaroo Tartare

Saltbush-cured kangaroo with pickled shallots, truffle oil & sesame crackers

27

Candied Tomato Burrata

Fresh burrata with candied Roma tomato tartare & olive crisps

25

Mains

Pork Cutlet Milanese

Crisp pork cutlet with rocket, heirloom tomato & balsamic dressing

47

Portarlington Mussels Classique Marinière

Fresh mussels in white wine, leek & garlic broth with sourdough

32

Ranger's Valley MB5+ Flank Steak

Grilled premium beef with hand-cut fries & chimichurri butter

57

300g Scotch Fillet

Grilled steak topped with smoked garlic butter, served with NY fries

57

Confit Salmon

Slow-cooked salmon with warm potato salad & aji verde

42

Miso Cured Chicken

Caramelised miso chicken on soba noodles with kimchi cucumber.

37

Nduja Prawn Mafaldine

Prawns in spicy nduja sauce with mafaldine pasta & fresh herbs

42

Farfalle with Sun-Dried Tomato Pesto

Goat's cheese, basil & pine nuts (add chicken \$6)

36

Penne Ratatouille

Roasted vegetables, olives & herbs (add chicken \$6)

35

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Sides and Salads

Caesar Salad

Baby gem, bacon, croutons & anchovy dressing
(add chicken \$6)

24

Witlof Salad

Blood orange, mustard dressing & dill goat's
cheese

17

Grilled Asparagus

With lemon olive oil & garlic chips

16

Wild Mushrooms

Sautéed in garlic thyme butter

19

Roasted Sweet Potato

Served with chimichurri

16

NY Fries

Served with mustard mayo

14

Sauces

Peppercorn | Red Wine Jus |
Mustard Mayo | Chimichurri

6 each

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Desserts

Lemon Tiramisu

Zesty lemon cream layered with mascarpone

17

Summer Berry White Chocolate Tart

White chocolate ganache topped with fresh
Victorian berries

18

Pistachio Chocolate Tart & Raspberry Sorbet

Rich pistachio and chocolate finished with
raspberry sorbet

18

Affogato

Espresso poured over vanilla ice cream with your
choice of spirit

17



Kids

Penne with Napoli Sauce	16
Margherita Pizza & Chips	16
Chicken & Chips	16
Fish & Chips	16
Every kids' meal comes with a mini ice cream sundae.	

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please advise our team of any food allergies when ordering.
A 15% surcharge applies on public holidays.