

Entrée

Summer / Autumn 2010

<i>Soup du jour prepared daily using local seasonal produce (v,g)</i>	12.9
<i>Filo crusted king prawns with pear & roma tomato salsa, finished with a lime & tahini dressing (g)</i>	19.5
<i>Twice cooked high country pork belly with Szechuan dusted Canadian scallops, coconut noodles, mango foam & micro coriander (g)</i>	19.5
<i>Char-grilled, lime infused squid with cucumber ribbons & a wild pineapple relish (g)</i>	16.5
<i>Risotto of wild duck, sweet pea & orange reduction with a touch of mint, crisp prosciutto & fresh garden herbs</i>	entrée ~ 18.5 main ~ 27
<i>Hand made pillow ravioli filled with Yarra Valley Persian fetta, Australian rosella flowers & served with a classic sage beurre noisette (v)</i>	17.5
<i>Ocean Symphony ~ Norwegian smoked salmon, soft shell crab, Tasmanian oyster & Victorian king prawn served with avocado, capers & organic citrus</i>	20.5
<i>Clancy's Taste Plate ~ chef's selection of four entrées, giving you the freedom to enjoy a selection of flavours</i>	served for 1 ~ 19 served for 2 ~ 34

Tasmanian Pipe Clay Lagoon Oysters freshly shucked & served in the half shell:

<i>Oysters Natural ~ with lemon & thyme (g)</i>	½ dozen 15	1 dozen 30
<i>Oysters Framboise ~ flying fish caviar & raspberry vinaigrette</i>	½ dozen 17	1 dozen 34
<i>Oysters Kilpatrick ~ grilled with bacon & Worcestershire sauce (g)</i>	½ dozen 17	1 dozen 34

(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

Clancy's
GRILL

Main Course

24hr slow braised lamb with confit of carrots, crushed peas, light jus & ginger bread crumble (g)	33
Ballontine of chicken with apricot & almond farce on a light ragout of baby beet leaves & bacon lardons, with sweet potato fondant & sauce maderia	32
Fillet of Atlantic salmon with lemon scented crushed potatoes, fresh herbs, sauce vierge & cold pressed lemon oil (g)	33
Whole rainbow trout baked in parchment paper with citrus thyme & butter, pomme de terre & a side of green leaf salad(g)	35
Risotto of cherry tomato, fresh roquette & cashew nut pesto, finished with crisp prosciutto, parmigiano reggiano & micro garden herbs (v,g)	26

From the Grill

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

- exotic mushroom jus
- pink peppercorn
- red wine jus
- béarnaise
- honey bourbon
- garlic & herb butter

<u>Chateaubriand for 2</u> ~ whole Gippsland pasture fed eye fillet carved at the table with your choice of side	550g	75
<u>Swagman</u> ~ Gippsland pasture fed tenderloin topped with a King prawn & Canadian scallop	220g	39.9
Wagyu Sirloin (marble 5-6)	250g	45
Gippsland pasture fed sirloin	300g	36
Black Angus grain fed rib eye (certified)	400g	44
Gippsland pasture fed scotch fillet	300g	39
Victorian lamb rack ~ 4 points	250g	38
Kangaroo fillet (high in protein, 99% fat free)	200g	30
High country pork cutlet	270g	32

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

- Rocket, sliced pear & parmesan salad
- Crisp cos salad with blue cheese & walnut dressing
- Crisp tempura onion rings
- Mini roast chat potatoes
- Creamy buttered potato mash
- Mixed garden salad with lemon vinaigrette
- Steamed seasonal vegetables

Clancy's
GRILL

Dessert

Clancy's strawberries & cream soufflé ~ wild strawberry with KoKo Black vanilla bean ice-cream & strawberry caviar (allow 30 mins)	18
Tarte au citron, organic lemon curd with piped soft Italian meringue & white chocolate	14
Bombe Alaska baked Swiss roll with vanilla bean ice cream & meringue, finished with a shot of Grand Marnier	15
Cinnamon crème brûlée with hand made chocolate coated honeycomb & brittle shortbread (g)	13
Valrhona chocolate & orange tart with an orange & peppermint petit salad & cream anglaise	15
Trio of melon with forest berry gelato & fresh strawberries (g)	12.5
Chef's selection of fine ice creams with toffee almond praline (v,g)	12.5
Affogato – vanilla bean ice cream with a side shot of espresso & liqueur of your choice	15

Cheese Plate ~ a selection of fine table cheeses with dried muscatels, wafer biscuits, lavosh & fig paste ~ 50g portions (g) 1 cheese – 10 | 2 cheeses – 17 | 3 cheeses – 23 | 4 cheeses – 29

Delice de Bourgogne ~ this brie style rich cow's milk cheese is made with whole milk enriched with extra cream in Burgundy, France. It has a dense, creamy texture similar to that of ice cream when young, which gradually becomes softer due to the ripening action of the fluffy white rind. The cheese is at its best when the rind has slightly discoloured & the texture inside has become soft & luscious.

Healey's Pyengana Cheddar ~ Australia's oldest specialist cheese made on the farm in North Eastern Tasmania. The 40lb rounds are matured for a minimum of 12 months encouraging the symbiotic action of surface moulds. The result a fine textured crumbly body with a subtle flavour of herbs and pasture and a hint of honey.

Cropwell Bishop Blue Stilton ~ multi award-winning traditional blue stilton cheese for 3 generations. Rich, creamy with a rounded flavour. Still made using traditional methods to ensure consistent quality & flavour. Stilton is made from cows' milk & it is produced in two varieties: the well-known blue & the lesser-known white. Only cheese made according to a strict code & produced in the three counties of Derbyshire, Leicestershire & Nottinghamshire, may be called "Stilton".

Cabridoux Goats Cheese ~ produced by Sevre et Belle, France. This modern goat's milk cheese was developed using ultra filtration techniques, which help boost the low solids available in natural goats' milk. This curd is soft & exceptionally creamy with a delicious, sweet, lemony tang.

Clancy's Grill @ HOTEL BRUCE COUNTY

445 BLACKBURN ROAD, MT WAVERLEY, 3147

Phone: 03 9803 5211

Email: Clancys@brucecounty.com.au

Open: Lunch ~ Tuesday to Friday
Dinner ~ Tuesday to Saturday

BYO: bottled wine only @ \$9 corkage

Clancy's
GRILL