

# THE COAST

ANGLESEA

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## OUR STORY

Carefully curated by Executive Chef, Chris Barlow and Head Chef, Evans Magati, our fine dining menu offers modern Australian cuisine, featuring locally sourced produce from the Great Ocean Road and Surf Coast regions.

Our aim is to showcase local produce and artists, from the highest quality ingredients to the plates they are presented on. Our dinnerware is hand-made by local Surf Coast artist, Angela Nicholson and water jugs by Anglesea ceramic artist, Melinda Solly.

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## APPETISERS

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|--|----|
| ½ dozen oysters, natural & Rockefeller                       | 36 |
| Grilled tiger prawns, avocado ketchup, coral tuile (GF & DF) | 22 |
| 'Great Ocean Duck' croquettes, apple, date, tamarind chutney | 21 |
| Chicken mousseline, coconut velouté, savoury tuile           | 18 |

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## ENTRÉES

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|---|----|
| The Coast summer vegetables, charred eggplant, whipped ricotta (GF, VGA)    | 18 |
| Gazpacho soup, croutons, cherry tomato, cucumber, capsicum (GF, DF, VG)     | 20 |
| Lobster raviolo, bisque, Yarra Valley caviar, dill oil                      | 28 |
| Salmon beetroot gravlax, avocado, dill sour cream, Yarra Valley caviar (GF) | 26 |
| Veal tartare, potato, fig jam (GF)  | 22 |

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## MAINS

|   |                     |
|---|---------------------|
| 'Raven's Creek Farm' 12-hour pork belly, mirepoix ballotine, apple textures, vermouth sauce, maple smoked bacon | 42                  |
| Wagyu scotch fillet MB3+ 300g, pomme soufflé, madeira sauce (GF, DF)  | 65                  |
| Banana leaf wrapped Petuna ocean trout, sticky coconut rice, pomelo & green mango salad (GF, DF)                | 48                  |
| Risotto, roast pumpkin, pepitas, spinach foam, pecorino cheese (GF, DFA, VGA)                                   | 32                  |
| The Coast bouillabaisse, rouille (GFA)  | 48                  |
| Market fish   | <i>Market price</i> |

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## SIDES

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|---|----|
| Rainbow chard, baby beets, walnuts, aged balsamic (GF, DF)    | 12 |
| 'The Apiary' honey roasted carrots, pistachio dukkah (GF, DF) | 12 |
| Roast chat potatoes, parmesan crust, herb crumbs              | 12 |

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## DESSERTS

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|---|----|
| Deconstructed lemon tart, lemon curd, thyme crumble, meringue (GFA)         | 18 |
| The Coast tiramisu, coffee tuile, sabayon, coffee cremeux, mascarpone (GFA) | 20 |
| Warm chocolate fondant, salted caramel ice cream, chocolate soil            | 20 |
| Selection of ice creams from 'Great Ocean Road Chocolaterie & Ice Creamery  | 18 |
| Affogato  | 24 |
| Drysdale artisan cheese platter & accompaniments (GFA)                      | 20 |