

# THE COAST

PRIVATE DINING

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## OUR STORY

Carefully curated by 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.

## SHARED PRIVATE DINING

*2 Courses \$75*

*3 Courses \$90*

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## ENTRÉES

Victorian artisan charcuterie platter, Mount Zero Olives, pickles, dips, house baked focaccia

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**Choose 2 of the following options :**

Grilled tiger prawns, avocado ketchup, coral tuile (GF & DF)

'Great Ocean Road Duck' croquettes, apple, date & tamarind chutney

Pumpkin ravioli, pumpkin purée, pepita crumble, micro herbs (V)

Beetroot carpaccio, pine nut salsa, goats curd, beetroot gel, herbs (GF, V, VGA)

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## SHARED MAINS

Choose 1 of the following options :

**'Raven's Creek Farm' Porchetta, Vin Santo pork jus**

Honey glazed carrots, pistachio dukkah

Sweet potato gratin

Wilted greens, lemon zest, Mount Zero Olive Oil

**Local Market Fish, Romesco Sauce**

Sauté Kipfler potatoes, sea herbs

Fennel & rocket salad

Brussels spouts, bacon

**Pot Roasted Lamb Shoulder, salt bush, thyme & white wine**

Ratatouille

Hasselback potatoes

Broccolini, almonds

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## DESSERTS

**Choose 1 of the following options :**

Deconstructed lemon tart, lemon curd, thyme crumble, meringue (GFA)

The Coast tiramisu, coffee tuile, sabayon, coffee cremeux, mascarpone (GFA)

Warm chocolate fondant, salted caramel ice cream, chocolate soil