

# HEMINGWAY'S

## WINE | ROOM

### Prix Fixe

#### AVAILABLE LUNCH & DINNER

<b>Two courses</b>	<b>65pp</b>
Choice of Entree & Main or Main & Dessert	
<b>Three courses</b>	<b>75pp</b>
Choice of Entree, Main & Dessert	
<b>Four courses</b>	<b>85pp</b>
Choice of Two Entree, Main & Dessert or Cheese	
<b>Five courses</b>	<b>95pp</b>
Choice of Two Entree, Main, Dessert & Cheese	
 Add Beef Sirloin	 +10

Our staff are happy to discuss sides, supplements & wine packages for the above menus.

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### The Long Lunch: Friday - Sunday

12pm - 3:30pm 109pp

Each Friday, Saturday and Sunday lunchtime we offer free flowing wines poured from selected Magnums served with a two course lunch from our main menu.

Add Cheese Course	+10
Add Beef Sirloin	+10

\*note maximum two hours of included wines

### Entrée

<b>COLD SMOKED BLUE MACKEREL</b>	24
blue mussels   cape gooseberries   avocado   elderflower   breakfast radish	
<b>WILD RABBIT BASQUAISE</b>	27
roasted loin wrapped in jambon   empanada   minced leg prepared as "chorizo" sausage   sprouting lentil   globe artichoke	
<b>SWEET CORN AGNOLOTTI</b>	26
morel mushroom   cheddar fondue   peas   brown butter corn dashi	
<b>PAN SAUTEED QUAIL</b>	26
truffle coulis   bing cherries   guanciale   heirloom beetroot   merlot vinegar gastrique	
<b>TARTARE OF SCALLOP</b>	29
sea water "ravioli"   foie gras rilette   cantaloupe melon gazpacho   osetra caviar	

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### Cheese Trolley

Choose local and international cheeses from our daily rotating selection served with accoutrements and house baked lavoch, wheeled to your table.

Four cheese selection	32
Add additional cheese	+7

### Main Course

<b>POISSON DU JOUR</b>	MP
fish of the day	
<b>FENNEL BARIGOULE</b>	39
globe artichoke   heirloom carrot   broad bean   besan panisee   nage de légumes   tomato pistou	
<b>CORN FED AYLESBURY DUCK</b>	42
roasted breast on the bone   vadouvan spiced duck in feuille de brick   charred turnip   caramelized pineapple	
<b>GIPPSLAND LAMB</b>	43
short loin in herbes de provence   pressed lamb   smoked lamb + eggplant "cannelloni"   apricot + green olive tapenade   goat cheese crema	
<b>OTWAY DRY AGED SIRLOIN</b>	45
short rib   beetroot + pinot noir reduction   lovage mustard   black garlic coulis   varieties of allium   chestnut mushroom	

### Sides

<b>SALADE DU JOUR</b>	12
today's salad of seasonal leaves	
<b>MOREL FRICASSEE</b>	15
pea   asparagus   vin juane cream	
<b>GRILLED ARTICHOKE</b>	15
taggiasca olive   orange	
<b>ROASTED NEW POTATO</b>	15
stracciatella di buffla   anchoïade	

### Dessert

<b>YARRA VALLEY STRAWBERRY</b>	18
pistachio sponge   rhubarb compressed in its juice   lemon thyme ice cream	
<b>YELLOW PEACH</b>	18
hazelnut praline montée   hazelnut croustade   lavender raspberry sorbet	
<b>GOLDEN DELICIOUS APPLE</b>	18
apple compote   white chocolate mousse   salted caramel "strudel"	
<b>DARK CHOCOLATE</b>	18
passion fruit curd   black sesame pain de genes   crystallized puffed rice	

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<b>CORKAGE</b>	
Enjoy a bottle from your cellar	20

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