

# GIPPSLAND X LUCILLE BISTRO

WITH GUEST CHEF, RYAN SHORT

From 1st-12th May, we welcome Gippsland-born Executive Chef and Pastry Chef Ryan Short. Ryan's A La Carte menu showcases produce from Gippsland and his love of pastry.

## ENTRÉES

Ryan's House Made Focaccia 4 pieces, with one of:

- House made butter 10 | extra 2.5 per person (v)

- Whipped ricotta heirloom tomatoes and basil oil 18 | extra 4.5 per person (v)

- Honey baked ham house made from pork shoulder, herb sauce 24 extra 6 per person

Roasted Baby Eggplant toasted sesame seed and yoghurt 'labneh',  
eggplant, shallot and pine nut agrodolce 18 (v)

Noojee Trout Tartare horseradish & lemon, cucumber and ginger consommé, chives 22

Baby Squid fried, pickled fennel, herb and raisin salad, spiced apple cider and nduja sauce 26

## PASTAS

House Made Ricotta Gnocchi zucchini, peas and fried mint 32 (v)

Orecchiette Jerusalem artichokes '3 ways' - pieces, sauce and crisps, pancetta 34

House Made Pici prawn '3 ways' - bisque, diced cutlets and king prawn, charred corn 38

## MAINS

Blue Eye Fillet potato, leek and shallot 'vichyssoise', brussels sprouts 42

Tarwin Duck Breast sardinian fregola, slippery jack mushrooms, toasted hazelnuts, jus 42

**Great Southern™ Beef and Lamb: Grass fed, free range, hormone and antibiotic free**

Cape Liptrap Lamb Rump charred savoy cabbage, vermouth and tarragon sauce 38

Porterhouse 'marble beef score 4' smoked potato, silverbeet, red wine jus 55

Rib Eye 'marble beef score 4' 800gm on the bone for 2-3 to share 125

Rib eye is sliced for sharing and served with Thorpdale potatoes, smoked paprika mayo,  
salad of lettuce, herbs and buckwheat, truffle honey dressing, red wine jus

## SIDES

Thorpdale Potatoes smoked paprika mayo 12

Cauliflower & Beetroot ravigote sauce 12

Salad of Lettuce, Herbs and Buckwheat truffle honey dressing 12

## DESSERTS

Chocolate Marquise house made milk ice cream, chocolate gavotte 18

Narre Warren Montague Apple spiced sponge, white chocolate mousse,  
house made gingerbread ice cream 18

Affogato espresso coffee, house made burnt honey ice cream 14

Add a shot of amaretto | frangelico | kahlua 12

## FEATURED WINES

From award-winning Gippsland winery, Narkoojee

2023 Harriet **Sparkling** 90% Chardonnay, 10% Pinot Noir 15 | 70

2021 Lily Grace **Chardonnay** 15 | 65

2021 **Viognier** 15 | 65

2021 **Pinot Noir** 15 | 65

2021 **Cabernet Sauvignon** 15 | 65

2019 Late Harvest **Viognier** 12 | 55 500ml

## LUCILLE BISTRO FAVOURITES

The following signature dishes are also available

### ENTRÉES

**Scallops** oven baked, 'nduja' spicy calabrian salami and citrus breadcrumb gratin

Ent x 3 21 | Main x 6 42 | extra scallop 7

**Calamari** in gluten free flour, shallow fried, lemon pepper, rocket, aioli Ent 22 | Main 38

### PASTAS

**House Made Linguini** prawns, calamari, seafood, mussels and clams,  
white wine, chilli, dash of napoli 36

**Pappardelle** slow cooked beef and spanish chorizo 'bolognese', napoli, parmesan 34

### MAINS

**Barramundi Fillet** cauliflower purée, asparagus, roasted cherry tomatoes, lemon butter sauce 36

**Veal Medallions** pan seared in butter & dry sherry, fried Thorpdale potatoes & green beans 38

## CHILDREN'S MENU

**Gnocchi OR Small Shell Pasta** with napoli sauce 14 OR  
with slow cooked beef and spanish chorizo 'bolognese' 18

**Fried Calamari** and chips 18

**Chicken Tenders** and chips 14

**Battered Fish** and chips 16