

Lucille

**Executive Chef & Patry Chef Ryan Short joins the Lucille Kitchen
Wednesday May 1st – Sunday May 12th
Championing Gippsland Produce and his love of Pastry**

SAMPLE A La Carte MENU

alongside some Lucille favourites

Entree

Ryan's House Made Focaccia 4 pieces, with
housemade gippsland dairy butter 10 (v) xtra 2.5 per person
Honey baked ham house made from pork shoulder, herb sauce 18 xtra 4.5 per person
Whipped ricotta heirloom tomato and basil oil 14 (v) xtra 3.5 per person

Roasted Baby Eggplant yoghurt, agrodolce 16 (v)
Noojee Trout Tartare horseradish, chives, cucumber 20
Baby Squid 'nduja' calabrian salami, fennel 22

Pasta

House Made Ricotta Gnocchi heirloom courgettes, peas and mint 32 (v)
Orecchiette Jerusalem artichokes '3 ways' pieces, sauce and crisps, pancetta 32 (v)
House Made 'hand-rolled' Pici prawn '3 ways' bisque, cutlets and king prawn, charred corn 36

Mains

Corner Inlet Flathead brussel sprouts and leek sauce 42
Gippsland Duck Breast fregola, pine mushroom, hazelnut, jus 42
Lamb Rump hispi cabbage, vermouth and tarragon sauce 44
Great Southern Beef Striploin smoked potato, silverbeet 48
Great Southern Rib Eye 800gm on the bone for 2 – 3 to share 105
Steaks is sliced for sharing and served complete with **thorpdale potatoes,**
salad of lettuce, herbs & buckwheat, truffle honey dressing, **red wine jus**

Sides all 12

Thorpdale Potatoes smoked paprika mayo
Cauliflower & Beetroot ravigote sauce
Salad of Lettuce, Herbs & Buckwheat truffle honey dressing

Dessert all 18

Brie Cheesecake fig and Tambo Valley honey
Chocolate Marquise Jersey milk ice cream, chocolate gavotte
Narre Warren Montague apple spiced sponge, white chocolate mousse
Quince Souffle almond and pear sorbet