

ASCOT FOOD + WINE

Whipped Cod Roe, Yarra Valley Caviar (D)	13.0
Macadamia Cream Cheese, Fermented Chilli, Chive Oil (V) (G)	13.0
Natural Oyster, Cured Pork, Apple Dressing (G)(D)	3.0 4.5ea.
Caramelised Pumpkin, Watercress, Chevre (G)	20.0
Lightly fried Calamari With Rocket Leaf, Shallot, Herb Vinagrette (G)(D)	26.5
Stracciatella, Strawberry Vinegar, Chive (G)	17.0
Chicken + Porcini Mushroom Vol-au-vent Circa '89	23.0
Harimassa Kingfish, Burnt Butter, Verjuice (G)(D)	22.0
Lobster Roll, Milk Bun, Celery Heart, Watercress, Kewpie	21.0
Hervey Bay Half Shell Scallops, Provencale Dressing (G)	5.0
Salt Kitchen Charcuterie (G)(D)	30.0
Mortadella Fiocco Noix de jambon Pancetta	
Buffalo Mozzarella Ravioli, Champagne, Sage	29.0
Add Mortadella	6.0
Rigatoni + Vodka, Aleppo Pepper, Reggiano (V)	26.8
Frutti Di Mare, Local Seafood Linguini, Fresh Garden Herbs, Garlic + Chilli	33.0
Slow Roasted Cauliflower + Cashew Cream, Mushroom XO, Crisp Chilli, Chive	20.0
Add Tofu (V)(G)	6.0
Cheeseburger, Ground Beef, American Cheddar, Mac Sauce + Fries	26.0
1/2 Roast Chicken + Silk Potato Mousse, Wild Mushroom Jus (G)	35.0
Veal Cotoletta, Fried Tarragon, Capers	26.0
Gippsland Natural Eye Fillet 250g	38.0
Served With Ascot Sauce, Frites	
Gippsland Rib Eye (G)	42.0
Served With Silk Potato Mousse, Ascot Sauce	
Iceberg Green Goddess Dressing, Anchovy, Egg (G)(V)	13.0
Burnt Carrots, Smoked Eggplant, Honey Vinegar (G)(V)	13.0
Broccolini + Fermented Chilli, Green Garlic, Blanched Almonds	13.0
Add Pancetta (G)(V)	5.0
Steamed Winter Vegetables + Lemon, Olive Oil (G)	12.0
Fries (G)(V)	7.0

(V) Vegan (G) Gluten Free (D) Dairy Free options available upon request