



DEEP BLUE

DINING & BAR
WARRNAMBOOL



ENTRÉE

SALT AND PEPPER CALAMARI \$16 | \$27

House-Made Aioli and Rocket GFO

PISTACHIO ROLLED VEAL CARPACCIO \$19

Shaw River Buffalo Mozzarella, Black Berries, Jane Dough Sourdough GFO

MISO INFUSED OTWAY PORK BELLY \$18

Twice cooked, Asian Slaw, Black Sesame Seed Cracker GFO

ROASTED CHICKEN DRUMETTES \$15

Sticky Honey, Papaya, Seeded Mustard, Sage GF

ORGANIC SPENCER GULF MUSSELS \$17 | \$29

Steamed, Spiced Asian Coconut Broth, Coriander, Pea Shoots GFO

WARMED JANE DOUGH SOURDOUGH \$14

Mount Zero Organic Extra Virgin Olive Oil and Dukkah, Aged Balsamic V

JERUSALEM ARTICHOKE SOUP \$15

Walnut, Parmesan Cream, Truffle V | GF



SIDES

ORGANIC SEASONAL VEGETABLES V | GF \$9

SEASONAL SALAD V | GF \$7

ROASTED POTATOES \$8
Rosemary and Confit Garlic V | GF



MAINS

HOUSE-MADE GNOCCHI \$27

Organic Roast Pumpkin, Otway Shiitake Mushrooms, Sage, Cashew butter V

ROASTED COFFEE ORANGE DUCK BREAST \$36

Sautéed Merri Greens, Farro, Caramelized Carrot Purée, Braised Turnip and Caramel Jus GFO

GRILLED SPRING LAMB RACK \$35

Celeriac Purée, Pearl Cous Cous, Toasted Almonds Chimchurri GFO

RISOTTO \$29

Chicken, Bacon, Leek, Taleggio, Confit Merri Banks Garlic GF

BEEF BURGER \$26

Hand formed Beef Burger, Bacon, House-Made Beetroot Relish and Aioli, Sliced Tomato, Caramelised Onion, Rocket, Rosemary Salt Chips GFO

FISHERMAN'S CATCH \$MP

Please ask your wait staff for today's fish

350GM GRILLED OTWAY PORK CUTLET \$33

Crispy Crackle, Charred Maple Sprouts, Confit Shallots, Pork Jus GF

300GM GRILLED SCOTCH FILLET \$39

Steamed Seasonal Vegetables, Chips GF

200GM GRILLED HOPKINS RIVER BEEF \$42

GRASS FED EYE FILLET
Local Spring Vegetables, Pommes Mouseline GF

*Choice of Red Wine Jus, Otway Shiitake Mushroom Butter, Smoked Red Peppercorn, Creamy Rosemary and Garlic

(V) Vegetarian, (GF) Gluten free (GFO) Gluten free option