

PRESERVE

KITCHEN

ENTREES

Hervey Bay Scallops

Pan seared w/ garden pea puree,
Roasted hazelnuts, scampi roe, lemon & young micros
19.50

Fresh Gippsland Asparagus

Served w/ truffled poached egg, crispy prosciutto,
mustard vinaigrette dressing & shaved grana
18.50

Duck & Shiitake Spring Rolls

w / marinated seaweed, pickled ginger & sweet-chilli soy
16.00

Roasted Pumpkin & Mushroom Arancini

w/ goats curd, candied walnuts, red witlof & truffle oil
16.50

Spanner Crab & Leek Croquettes

Served w/ lemon aioli, tomato, cucumber and baby caper salsa
17.50

Saganaki

pan fried, served w/roasted cherry tomato, tzatziki labne, beetroot & e.v.o
16.00

Organic Figs

w/ buffalo mozzarella, di parma prosciutto, radicchio & balsamic e.v.o
17.50

Portarlington Mussels

steamed w/, saffron, chilli, garlic, tomato, chorizo & coriander
16.50

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MAINS

King Island Grass Fed Eye Fillet

Char grilled served w/ parsnip puree, Sautéed spinach,
roasted beetroot, crispy garlic & red wine jus
39.50

Slow Cooked Lamb Shoulder Ragu

served w/ tagliatelle, king brown mushrooms, spring
peas & gorgonzola
33.50

Black Tiger Prawn Spagettini

w/ garlic, chilli, cherry tomato, wild rocket,
white wine & e.v.o
34.50

Crispy Confit Duck Leg

oven roasted served w/ sweet potato puree, fresh
asparagus, roasted hazelnut & duck jus
38.50

Berkshire Crispy Pork Belly

w/ gratin potato, sautéed spinach, apple compote &
veal jus
36.50

Port Lincoln Calamari

lightly floured served w/ garlic aioli, wild arugula and
shaved grana
29.50

Risotto of the day

Market fish

Market Price

SIDES

Chips

w/ aioli
8.50

Steamed French Beans

Goats curd & roasted hazelnuts
9.50

Sautéed Brocolini

w/ oyster sauce & crispy shallots
9.50

Crispy Potatoes

w/ garlic & rosemary sea salt
8.50

Roasted Sweet Potatoes

w/ sumac yogurt & fresh mint
8.50

Salted Roasted Beetroot

w/goats curd, pistachio crumbs & mint
9.50

Roquette & Pear Salad

w/crushed walnuts, shaved grana & balsamic e.v.o.
9.50

Children's menu 12yrs

risotto of the day
16.50

pasta w/ tomato sugo, basil & parmesan
14.50

chicken, fish, calamari or steak
(w/ chips)
15.00

Chef/Owner Jason Aitken

PRESERVE

KITCHEN

DESSERTS

Warm Soft Centred Chocolate Fondant

w/ mascarpone ice-cream

(Allow 15-minutes)

15.00

Attiki Honey & Nougat Semifreddo

w/ fresh strawberries, caramel fudge & lemon curd

14.50

Vanilla Crème Brûlée

w/ crushed berries, marshmallow & persain fairy floss

14.50

Warm French Crepes

w/ caramel ganache, honeycomb crumb,

compressed strawberries & popcorn dust

15.50

Affogato

w/ vanilla bean ice-cream , Frangelico & espresso shot

15.50

Apple & Raspberry Crumble

w/ almond biscuit crumb & vanilla ice-cream

14.50

Sheep milk yoghurt

w/ pomegranate, fresh berries, brown sugar caramel,

honey comb & pistachio crumb

15.00

Cheese plate

w/ Muscatel Grapes, Preserve Paste & Lavosh Biscuits

(please refer to next page)

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CHEESES

Plate of Three Cheeses \$ 25.5

Each Cheese \$ 9.5

BRIE (Australia)

A soft, surface ripened white mould cheese, this brie has a creamy texture and a rich nutty flavour.

GORGONZOLA (Italy)

This cheese takes its name from the village of Gorgonzola, which lies north of Milan in Northern Italy. A, creamy texture with an irresistible and long lasting flavour.

PROVOLONE (Italy)

If you can imagine mozzarella with a fuller flavour, then you've imagined Provolone. An Italian-style cheese originating in Southern Italy, Organic Valley cheese makers craft Provolone from the best ingredient available: organic milk from cows pastured on family farms. Provolone is pale yellow, with a firm texture and flavour that is buttery with a slight snap.