

The Meeting Pool

 CUISINE PROVENÇALE
WEEKDAY LUNCH

Served Tuesday to Friday from 12pm

BAGUETTES

Chefs selection of house made baguettes served with French fires Please ask your waiter 14.00

SALADS

Roast pumpkin, rocket, feta and pine nuts 12.00

Beetroot, heirloom tomato, spinach and goats cheese 12.00

Pear, blue cheese, walnut and frisee 12.00

ENTRÉE

All entrées are served with Wild Crust wood fired cassalinga

Soup du jour please ask your waiter 14.00

2008 Tomboy Hill Chardonnay—Central Vic 14.00/56.00

Seared Scallops with truffle salsa, crisp potato, fine herb salad and French vinaigrette 19.00

2008 Yering Station Marsanne, Viognier, Rousanne Vic 13.00/52.00

Terrine of provinciale vegetables parmesan crisp and tomato mousse 16.00

2007 Paracombe Cabernet Blend Adelaide Hills, S.A 10.00/42.00

MAIN COURSE

Porterhouse with minted peas, pomme fondant and port jus 31.00

2008 Winbirra Estate Shiraz—Mornington Peninsula, Vic 12.00/46.00

Pan seared salmon on watermelon with fennel puree, salsa and mint 29.00

2011 Paracombe Pinot Gris—Adelaide Hills, S.A 10.00/43.00

Coq au Vin of spatchcock, pancetta, baby onions and mushrooms 29.00

2009 Ellis Wines Merlot—Heathcote Vic 10.00/42.00

Vegetable stuffed Zucchini Flowers on Summer vegetable linguini 28.00

2008 Tomboy Hill Chardonnay—Central Vic 14.00/56.00

SIDES

French fries, with aioli 6.50

Simple green salad, with French vinaigrette 6.50

Steamed seasonal vegetables 8.50

DESSERT

Cake of the day Please ask your waiter 10.00

Chocolate tart, berry compote and vanilla cream 12.00

'Salad' of candied fennel, strawberry and rhubarb, orange tuille 14.00

Vanilla panacotta, strawberry consommé, fresh berries 16.00