



Beaumaris Probus  
Lunch ~ Wednesday 26<sup>th</sup> October

aperitif

Harcourt Makers Dry Cider (Harcourt, VIC)

entrée ~ *your choice of:*

Cream of cauliflower, leek, macadamia, preserved lemon,  
goat cheese, caper salt, panisse biscuit (V)

Rockling and polenta cake, lemon, asparagus, béarnaise

Smoked ham hock terrine, pickled walnut, pearl onion,  
crisp pork skin, apple and fennel

main course ~ *your choice of:*

Potato gnocchi, smoked freshwater trout,  
saffron cream, broad beans, dill

Globe artichoke, eggplant, shiitake, hummus,  
raita cream, cucumber jelly, pine nuts, dukkah (V)

Cohuna Wagyu 'minute' steak, smoked tarragon butter,  
slaw, battered onion rings

wine ~ *your choice of:*

2015 Lome Viognier (Harcourt, VIC ~ Bendigo G.I.)  
2009 PèreNova Shiraz / Grenache / Mourvèdre (Arcadia, VIC)

optional a-la-carte dessert and cheese to follow

Aperitif, choice of two courses, glass of wine ~ \$51