

# Customs House Lunch Menu

## Light meals

Potato & leek soup, grilled sourdough \$12

Coffin bay oysters, yuzu konsho dressing \$3 each (min 3)

Mezze platter - marinated olives & fetta, pickles, polish sausage, hummus, flat bread \$19

Duck rilette, house pickles, onion chutney, grilled sourdough \$14

Lemon pepper squid, Asian slaw, bean sprouts, nouc cham dressing, candied nuts \$18

Crispy fried whitebait, dressed leaves, chipotle mayo \$16

## Mains

Mushroom gnocchi, forest mushroom veloute, sautéed shimejis, goats cheese \$22

Black pepper cabonara, pancetta, truffle oil, parmigiana reggiano, soft egg \$24

Customs House sandwich of grilled chicken, black forest ham, lettuce, tomato, lemon aioli & fries \$20

Panko crumbed chicken breast schnitzel, dressed leaves, fries, jus \$25

Sirloin burger, lettuce, tomato, American cheese, ketchup, house pickle, fries \$22

## From the grill

Choice of two sides & one sauce

300g Gippsland Valley grassfed Striploin \$37

220g Riverina grainfed eye fillet \$39

Roasted cornfed chicken to share (allow 30 minutes) \$45

## Sides \$8

Roasted rainbow carrots

Grilled butter corn cobs

Shoestring fries

Garlic broccolini

Dressed leaves

Roasted chat potatoes

## Sauce

Café de Paris butter,

Chimichurri hollandaise,

Peppercorn Jus

## Dessert

Coffee cream mille feuille, confit red wine pear \$12

Warm chocolate brownie, vanilla bean ice cream, salted caramel sauce \$12

Rhubarb bread & butter pudding, gingerbread anglaise \$12

# Customs House Dinner Menu

## Starters

Potato & leek soup, grilled sourdough \$12

Coffin bay oysters, Yuzu konsho dressing \$3 each (min 6)

Lamb Kibbeh cigars - Lamb kibbeh wrapped in Brik pastry, harissa labneh, pine nut crumbs \$14

Pot Sticker dumplings - house prawn dumplings, pork brodo, crispy pork skin, soft herbs \$15

Mezze plater - Marinated olives & fetta, pickles, polish sausage, hummus, flat bread \$19

Duck rillettes - Confit duck & pistachio rilette, house pickles, onion chutney, grilled sourdough \$14

## Main

Mushroom gnocchi, forest mushroom veloute, sautéed shimejis, goats cheese \$22

Otway Pork cheek - Local Otway farm Pork cheek, roasted pear, Jerusalem artichoke puree, thyme jus \$29

Market fish - Local fish meuniere, roasted herb chat potatoes, dressed leaves \$32

Beef Ribs - 48 hour slow cooked beef ribs, slaw, roasted dutch carrots, onion rings, braising liquor \$34

## From the grill

Choice of two sides & one sauce

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## Sides \$8

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Dressed leaves

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## Sauce

Café de Paris butter,

Chimichurri hollandaise,

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## Dessert

Coffee cream mille feuille, confit red wine pear \$12

Warm chocolate brownie, vanilla bean ice cream, salted caramel sauce \$12

Rhubarb bread & butter pudding, gingerbread anglaise \$12

3% surcharge on Amex and 10% surcharge on Sunday & Public Holidays