CARRIAGE HOUSE

Cleveland Estate · Lancefield · Macedon Ranges

On the table, our menu draws on the vibrant flavors of Mediterranean cuisine, built around seasonal produce and the simple pleasure of sharing a meal, all whilst overlooking Mount William.

For a more considered experience, our **Feed Me** menu offers four courses for $88 per person, letting the kitchen take the lead.

TO START

House Focaccia $12
cultured butter (V, DFO, NF)

Warm Olives $14
marinated in herbs and citrus
(GF, NF, VG)

Shark Bay Scallop on the Half Shell (A) $10
dressed with limoncello butter (GF. NF)

Slow-Braised Beef Croquettes (3) $19
crisp crumbed, diablo aioli

Whipped Salted Cod & Potato (I) $17
served with potato crisps (GF, NF)

Chicken Liver Parfait $18
delicate and smooth, with fruit gel
(GF, NF)

Rabbit Rillettes $19
slow-cooked in aromatics, served with
crostini (DF, NF)

Cured Meats & Salumi $26
Australian charcuterie, 'The Meat Room'
salami, pickled vegetables (GF, DF, NF)

HANDMADE PASTA

Duck Casarecce $35
rich and earthy ragu of slow-roasted duck,
chestnut & spinach (GFO, DF)

Rotolo di Bolognese $33
silky pasta sheets rolled with rich
bolognese sauce baked with Napoli sauce,
parmesan (DFO, NF)

Gorgonzola Gnocchi $32
light potato dumplings served in a warm
gorgonzola cream sauce (GFO, NF, V)

LARGER PLATES

Tomato-Braised Calamari (I) $30
tender calamari in a slow-simmered
tomato sugo (GF, DF)

Bone in Pork schnitzel $34
crumbed and fried, tzatziki,
bacon crumb

Tuscan-Spiced Half Chicken $36
roasted in warm spices,
romesco sauce (GF, DF)

1.5 kg T-bone $125
Cooked to your liking, served with
salsa verde (GF, DF, NF)

Whole Roasted Fish (A) $65
Today's catch baked with lemon,
fennel & thyme (GF, DF, NF)

Please let us know about any allergies or dietary needs.
Allergen Descriptions: GF: Gluten Free, DF: Dairy Free, NF: Nut Free,
V: Vegetarian, VG: Vegan, O: Optional

Origin of Seafood: A: Australian I: Imported M: Mixed

PIZZAS

All served on hand-stretched 9-inch bases

Pork, napoli sauce, chorizo, prosciutto, fior di latte cheese (NF) $22

Margherita, napoli sauce, fior di latte cheese, tomato, basil, buffalo mozzarella (NF, V) $19

Potato, béchamel, fior di latte cheese, rosemary, goats' cheese (NF, V) $21

Prawns (A), spinach, cherry tomato, fior di latte cheese (NF) $24

ON THE SIDE

Shoestring Fries, garlic aioli (GF, DF, NF) $11

Brussels Sprouts, anchovy pangrattato (I) (NF, VGO) $13

Garden Leaves, radish, capsicum, house dressing (GF, NF, VG) $10

Creamy Soft Polenta (GF, NF, VGO) $10

Eggplant Caponata, eggplant, red onion, celery, green olives, capers, in a tangy tomato sauce, served with pine nuts (GF, NFO, VG) $13

SOMETHING SWEET

Tiramisu $15
coffee-soaked sponge, velvet sweet mascarpone cream, cocoa (V)

Orange Ricotta Cake $15
pistachio and cranberry crumble, double cream (GF, V)

Honey Panna Cotta $15
poached rhubarb, coffee soil, candied walnuts (GF, NFO, V)

'Long Paddock' Cheeses $26
lavosh, seasonal garnish (GFO, NF, V)