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2011

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BISTRO



ROYAL HOTEL  
BALLARAT

Gallery Bistro 210911.cdr

## BREAKFAST

(served from 7am to 2.30pm)

Continental breakfast buffet (available until 10.30am)	17.50
Turkish toast with jams	6.50
Toasted fruit sourdough bread with jams	8.00
Traditional muesli with organic yoghurt & stewed fruit	10.50
French Toast, honey poached pears, clotted cream	10.50
Oat porridge with sultanas	9.50
2 Eggs as you like them, bacon, tomato, toast	15.50
Herb omelette, sautéed mushrooms	17.50
Bacon & potato hash, poached eggs	17.50
Homemade baked beans, grilled chorizo, fried egg, toast	15.50

### Craig's Scottish breakfast

2 eggs any style, black pudding, bacon, & tomato 18.50

### Eggs Benedict

2 poached eggs, toasted English muffin, shaved Istra ham, hollandaise 17.50

### Tuki trout Eggs

Scrambled eggs, avocado, smoked Tuki trout, sourdough, crème fraîche 18.50

### BREAKFAST SIDE ORDERS

Bacon	4.50	Half avocado	4.00	Chorizo	4.50
Hollandaise	3.50	Smoked salmon	4.50	Mushrooms	4.00
Black Pudding	4.50	Tomato	3.50	Hash Browns	3.50

## LUNCHEON (served from 12pm to 2.30pm)

### Appetisers

Tasmanian oysters - Raspberry vinegar and shallot	3.50 each
- Tobiko, wakame and ponzu	3.50 each
Yellowfin tuna sashimi, light soy and ginger drizzle	11.00
Scallop ceviche, daikon and granny smith remoulade	11.00
Fresh cooked king prawns, cos, avocado, harissa mayonnaise	11.00
House cured ocean trout, vodka, orange, olive and fennel	11.00
Springtime seafood tasting plate - a selection of above items	35.00

### Starters

Soup of the day	12.00
Green asparagus, watercress, dukkah and free range poached egg	16.00
Chicken liver terrine, toasted brioche, Champagne and honey dressing	17.50
Roquefort, tomato and onion jam tart, red mizuna	17.00
Vine ripened tomatoes, Meredith chevre, fried basil and vincotto	16.00
Soft shell crab in tempura batter, fennel, kipfler and coriander, horseradish cream	17.50
Calamari, cucumber, Chinese sausage, sweet soy and ginger dressing	18.00
Melon & proscuitto with red witlof, radish and buffalo mozzarella	16.00
Charcuterie plate -	25.00
Local and imported meats, chicken liver terrine, toasted brioche, cornichons	

### Mains

Beetroot gnocchi, Yarra Valley fetta, candied olives, rocket and pine nut pesto	20.50 / 26.50
Pappardelle pasta, lobster tail, black mussels, capers, cornichons and herbs	22.00 / 29.00
Chicken and leek ravioli, green asparagus, lemon oil and Reggiano	22.00 / 29.00
Cape Grim sirlion steak, today's garnish with lemon and seeded mustard	35.00
Pan-fried breast and confit leg of spatchcock, apricot, almond couscous, Persian baharat jus	33.00
Braised rabbit pithivier, potato "gratin dauphinois", tomato, olives and basil jus	29.00
Lamb cutlet, peas and mint puree, sweet potato, asparagus, sauce ravigotte	37.00
Black mussels steamed in a shallot, parsley and Ricard sauce, French fries	27.50
Tasmanian salmon darne, fondant potato, sorrel sauce	31.00
Baby snapper filleted, Nicoise salad, lemon and olive tapenade	33.00
Beer battered flat head fillet, fries, garden salad and tartare sauce	29.50

### SIDE ORDERS

French fries, aioli	8.50	Sauteed beans, bacon & tomato	8.50
Cauliflower and almond gratin	7.50	Green salad with champagne dressing	7.50
Fried Kipfler potatoes, confit garlic and rosemary	8.50		

Executive Chef: *Philippe Desrettes*

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