



CRAIG'S
ROYAL HOTEL BALLARAT
GALLERY LUNCH

(Served from 12pm to 2.30pm)

To Graze

Cheese & Anchovy Croûte	5.00
Tuna Tartare - Confit Yolk - Crisp Bread	7.50
Deep Fried Beef Tendon	7.50
Mt Zero Olives	8.50
Salt Kitchen Charcuterie Plate	21.00 / 30.00

To Start

Asparagus - Soft Boiled Hens Egg - Ras El Hanout	17.00
Hot & Cold Oysters	8.00 <i>Pair</i>
Carpaccio of Western Australian Octopus - Squid Ink - Chilli - Lemon Agrumato	21.00
Ballotine of Ham Hock - Whipped Duck Liver - Waffle	20.00
Prosciutto - Melon - Fetta - Agro Dolce	17.00
Crisp Lamb Brisket - Celeriac - Red Onion Jam	18.00
Sesame & Black Pepper Crusted Tuna - Cucumber Salad - Wasabi	21.00
Tartlet of Broad Bean - Spring Peas - Ricotta - Mint	19.00
Seafood Croquette - Kale - Warm Tartare Sauce	19.00
Warm Blini - Fried Hens Egg - Watercress	17.00
A Tasting of Land, Sea & Air	35.00

Pasta and Rice

Scallop & Squid Ink Casoncelli - Shellfish Cream - Sapphire	26.00 / 35.00
Linguine Marinara - Garlic - Chilli - Bottarga	26.00 / 35.00
Potato & Herb Gnocchi Primavera - Meredith Goats Curd - Olive Crumb	23.00 / 33.00
Spring Vegetable Risotto 'Verde' Mascarpone - Roscoff Onions	23.00 / 32.00
Fricelli - Great Ocean Road Duck Leg Ragù - Parmesan - Soft Herbs	26.00 / 35.00

Larger Plates

Spanish Mackerel - Charred Young Onion - Chilli - Potato	34.00
Great Ocean Road Duck Breast - New Season Vegetables - Pistachio	40.00
Western Plains Pork Wellington - Celeriac Gratin - Leek - Prunes	38.00
Bannockburn Chicken - Potato & Herb Gnocchi - Mushroom Connection Mushrooms - Asparagus - Taleggio	36.00
Whole Grilled Fish of the Day - Chilli Butter - Lime	37.00
Sher Wagyu 'Steak & Frites' - Peppercorn Sauce	38.00
SR4 Southern Ranges Ribeye Steak - Mushroom - Blue Cheese - Port Jus	42.00
Crumbed Market Fish - Whipped Cod Roe - Asparagus	32.00

Salads & Vegetable

Mt Prospect Hand Cut Chips	10.00
Batata Harra - Lightly Spiced Warm Potato Salad	10.00
Green Bean - Buckwheat - Mint - Chilli Flakes - Goats Fromage Frais	12.00
Witlof - Walnuts - Chopped Egg - Blue Cheese Dressing	12.00
Bitter Leaf Salad - Chardonnay Vinegar Dressing	10.00
Slow Roast Carrots - Yoghurt - Honey - Lemon	8.00

Head Chef: *Scott Alsop*

Consultant Chef: *Ian Curley*