



CRAIG'S
ROYAL HOTEL BALLARAT

GALLERY LUNCH

(Served from 12pm to 2.30pm)

To Graze

Marinated Mt Zero Olives & Grissini	8.50
Charcuterie of Salt Kitchen Meats, Breads, Pickles, Mustard	21.00 / 30.00
Olive Tapenade Crostini, Anchovy, Tomato	5.00

To Start

Terrine of Local Game, Hazelnut, Rhubarb, Toasted Sour Dough	19.00
Beetroot & Gin Cured Ora King Salmon, Compressed Cucumber, Beetroot Gel	21.00
Smoked Southern Ranges Ox Tongue, Pickled Carrots, Horseradish	19.00
Carpaccio of Western Australian Octopus, Avocado, Yarra Valley Caviar, Lemon Agravato	21.00
Ballarat's 'Mushroom Connection' Arancini, Mushroom Ketchup	17.00
A Tasting of Craig's From Land, Sea & Air, Grissini, Lavosh	35.00
Hot & Cold Oysters from Australia's best seawater leases	8.00 Pair
Whipped Meredith Goats Cheese, Padron Peppers	18.00
Duck Leg Ravioli, Duck 'Tea', Madeira / Basil	20.00

Pasta and Rice

Soft Herb Risotto, Poached Hens Egg, Parmesan Crumb, Green Oil	23.00 / 33.00
Western Plains Pork Neck Ragout, Orecchiette, Sage, Pecorino	26.00 / 36.00
Sweet Potato Gnocchi, Roast Sprouts, Ricotta, Hazelnuts	23.00 / 33.00
Black & White Linguine, Fraser Isle Crab, Chilli, Garlic, Parsley	26.00 / 36.00

Larger Plates

Seared Fillet of Ocean Trout, Crab Croquette, Shellfish Sauce, Fennel	34.00
"Navarin" of Venison, Creamed Potatoes, Swede, Kale	36.00
Herb Crusted Fillet of Blue eye, Capers, Endive, Burnt Noisette	34.00
Western Plains Pork Milanese, Charred Capsicum, Sage	35.00
Pressed Shoulder & Crisp Brisket of Flinders Island Lamb, Potato, Leek, Butternut	42.00
Crumbed Market Fresh Fish, Whipped Roe, Lemon	32.00
220g Southern Ranges MS4 Sirloin Steak, Chimichurri	36.00
SR4 Southern Ranges Hanger Steak, Peppercorn Sauce	34.00

Salads & Vegetable

Roast Heirloom Beetroot, Red Onion, Pumpkin, Buttermilk Dressing	12.00
Caramelised Carrots, Yoghurt, Honey, Lemon	12.00
Bitter Leaf Salad, Champagne Vinegar Dressing	10.00
Baked Brussel Sprouts, Bacon, Garlic, Almonds	12.00
Creamed Potatoes	10.00
Mt Prospect Hand Cut Chips, Aioli, Malt Vinegar	10.00

Head Chef: *Scott Alsop*

Consultant Chef: *Ian Curley*