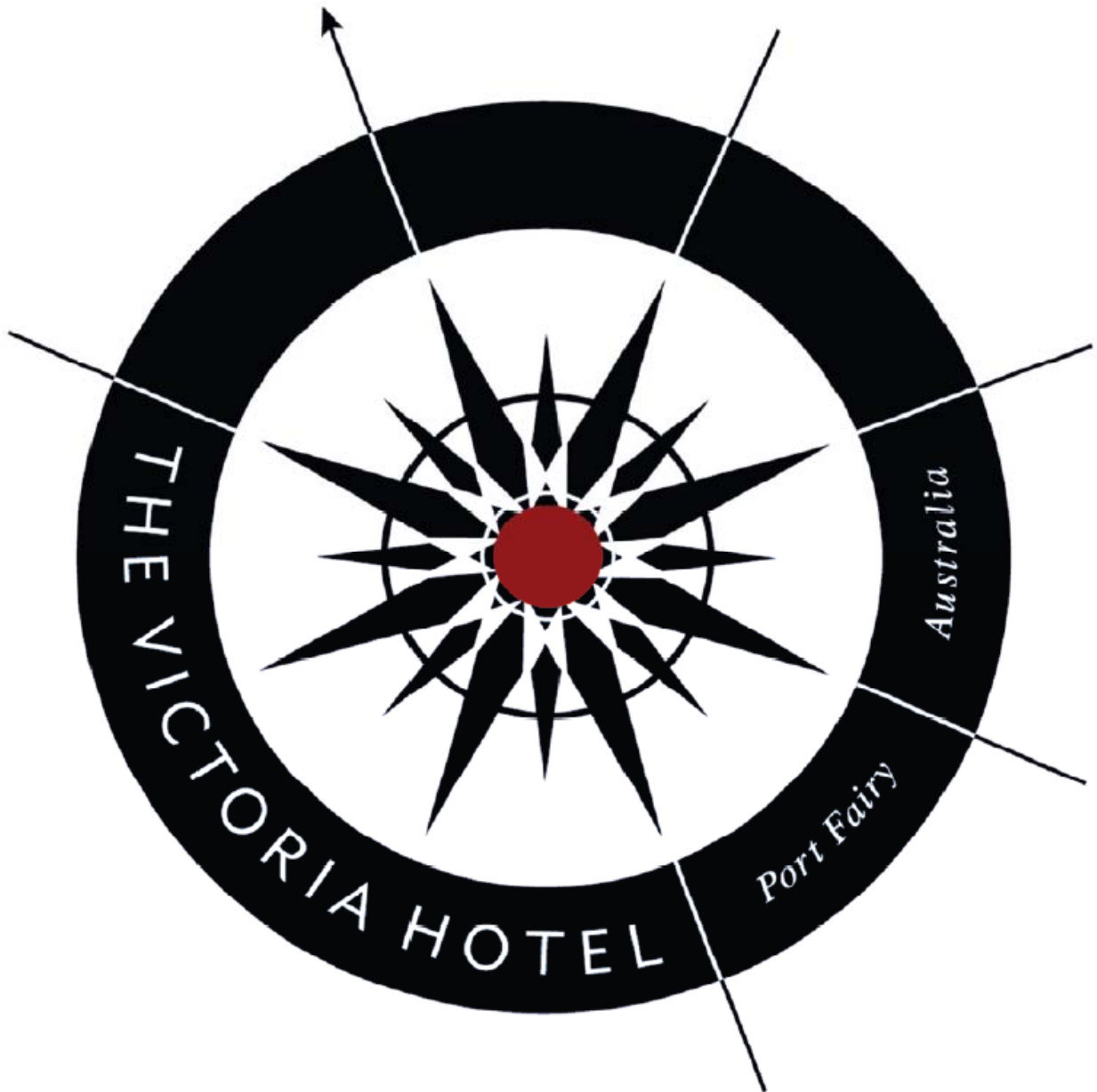


restaurant
MENU



www.vichotelportfairy.com.au

STARTERS...

GARLIC BREAD	8.00
Oven baked baguette w/ garlic butter	
BRUSCHETTA	9.50
Pane de casa topped with tomato, basil, red onion, parmesan and balsamic glaze	

ENTREES...

SOUP OF THE DAY	9.00
Our friendly staff will inform you of today's variety	
PEKING DUCK SPRING ROLLS*	10.50
Served w/ a petite salad & sweet soy dipping sauce	
SALT & PEPPER CALAMARI*	12.50
w/ snow pea tendrils dressed in aioli	
BBQ LEADER PRAWNS*	16.00
Char grilled tiger prawns dressed w/ garlic & oregano	
CHICKEN CAESAR*	16.00
Chicken, cos lettuce, bacon, parmesan & croutons tossed through our own creamy dressing, finished with an egg	
BEETROOT & FETTA RISOTTO*	17.00
Topped w/ toasted walnuts	
CHICKEN & MUSHROOM RISOTTO*	18.00
Chicken, bacon, semi dried tomato and spinach	
LAMB PAPPARDELLE	18.00
Pasta ribbons tossed through a rich lamb ragout w/ garden peas	

MAINS...

SLOW BRAISED LAMB SHANK	22.00
Served w/ roast root vegetables & mash	
PORK BELLY & SCALLOPS*	24.50
Asian style pork belly & pan seared scallops, served w/ stir-fry vegetables	
ROAST OF THE DAY*	17.50
Our friendly staff will inform you of today's variety, served w/ vegetables	
BEETROOT & FETTA RISOTTO*	21.00
Topped w/ toasted walnuts	
CHICKEN & MUSHROOM RISOTTO*	22.00
Chicken, bacon, semi dried tomato and spinach	
LAMB PAPPARDELLE	22.00
Pasta ribbons tossed through a rich lamb ragout w/ garden peas	
PAN ROASTED CHICKEN BREAST*	22.00
Served w/ pomme puree, broccolini & seeded mustard sauce	
TWICE COOKED MASTERSTOCK CHICKEN*	23.00
Asian style half baby chicken w/ steamed bok choy & thai herb salad	
SALT & PEPPER CALAMARI*	22.50
w/ mixed lettuce, petite salad & lemon chive mayo	
BBQ LEADER PRAWNS*	24.00
Char grilled tiger prawns dressed w/ garlic & oregano, served w/ chips & salad	
CRISPY SKINNED SALMON*	25.00
Oven baked salmon served w/ roast potato, beetroot, fetta & rocket tossed w/ basil pesto.	
BABY BARRAMUNDI*	27.00
Grilled Barramundi fillet served w/nam jim dressed been shoot salad	
SAVAGE SEAGULL BATTERED FLAKE (Our locally brewed beer)	19.50
Served w/ chips, salad & lemon aioli	

TJ QUINLANS STEAKS...

The Quinlans family local butchers have been operating for over fifty years from nearby Koroit. They are renowned for their quality paddock picked dry aged meats

BEEF & REEF			29.50
Eye fillet steak topped w/ prawns and béarnaise sauce, served potato gratin & cherry tomato tart			
SCOTCH*	300gm	AGED 5 WEEKS	29.00
RUMP*	400gm	AGED 6 WEEKS	28.00
EYE FILLET*	240gm	AGED 2 WEEKS	27.00

Steaks are cooked to your liking & served with your choice of
seasonal vegetables or chips & salad

SAUCES...

MUSHROOM SAUCE, PEPPER SAUCE, RED WINE JUS, GARLIC BUTTER & BEARNAISE SAUCE

SIDES...

FRENCH FRIES*	5.00
SEASONAL VEGETABLES*	5.00
GREEK SALAD*	5.00
Lettuce, semi dried tomato, olives, onion & balsamic dressing	
GARDEN SALAD*	5.00
Mixed lettuce, cherry tomato, cucumber & onion	

***These meals are able to be prepared gluten free**

DESSERTS...

COCONUT PANNA COTTA*	9.00
Served on pineapple carpaccio w/ roasted coconut	
APPLE TARTE TATIN	9.00
Served w/ butterscotch sauce & vanilla ice - cream	
TIRAMISU	9.00
Individual Italian trifle	
SOFT CENTERED CHOCOLATE PUDDING	9.00
Served w/ runny chocolate filling & griottine cherries	
INDIVIDUAL PAVALOVA*	9.00
Served w/ chantilly cream & berry compote	

LIQUEUR COFFEE...

IRISH COFFEE	7.00
Long black coffee w/ Jameson Whisky & whipped cream	
FRENCH COFFEE	7.00
Long black coffee w/ Cointreau & whipped cream	
HOT MONK COFFEE	7.00
Long black coffee w/ Frangelico & whipped cream	
MEXICAN COFFEE	7.00
Long black coffee w/ Kahlua & whipped cream	
GAELIC COFFEE	7.00
Long black coffee w/ Drambuie & whipped cream	
JAMAICAN COFFEE	7.00
Long black coffee w/ Tia Maria & whipped cream	
HOT CHOC INDULGENCE	7.00
Hot chocolate w/ Baileys & whipped cream	