



THE COSMOPOLITAN STABLES

WINTER MENU

Starters

Marinated Mt Zero olives	5
Sourdough with dukkah and Kyneton olive oil	7
Sourdough with a balsamic reduction and Kyneton olive oil	7
Smoked trout fritters with a green tomato and orange chutney	12
Peking duck spring rolls with a silky dipping sauce	12

Entrees

Today's soup served with toasted RedBeard sourdough	13
Seared globe artichoke heart with Jerusalem artichoke croquettes and skordalia	16
King prawns encrusted in nori, sesame and dashi with wasabi mayonnaise	17
Lambs fry in sage, port and pancetta with roast pumpkin, cornichons and toasted sourdough	17

The Local Drop tasting plate - a unique experience of three tasting glasses of wine from our featured local winery, Passing Clouds, with matching tasting dishes from our menu 28

Passing Clouds 2009 Chardonnay *with*

King prawns encrusted in nori, sesame and dashi

Passing Clouds 2006 Reserve Pinot Noir *with*

Braised lamb shoulder with a herb and caper crumble

Passing Clouds 2008 Bendigo Shiraz *with*

Angus sirloin with heirloom tomato and bell pepper confit and Cajun onion ring

We would like to thank the following local producers from the Daylesford and the Macedon Ranges region for supplying produce of an outstanding quality.

RedBeard Bakery (Trentham), A.T.D Natural Eggs (Trentham), Wombat Forest Organics (Lyonville), Kyneton Olive Oil, Hardwicks Meats (Kyneton), Istra Smallgoods (Musk), Meredith Dairy (Meredith), Kyneton Bakehouse (Kyneton), Mt Zero Olives (Laharum), Tuki Trout (Smeaton), Coffee Basics (Castlemaine)



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Mains

Slow roasted pumpkin and beetroot with Meredith fetta and a silverbeet, currant and pine nut confit on grilled polenta	28
Free range chicken breast stuffed with chorizo, quince paste and Manchego cheese with smoky paprika cream, Spanish roast potatoes and green beans	30
Two point rack of lamb, braised lamb shoulder with a herb and caper crumble, pea puree and skordalia	32
Twice cooked beef cheek with a sweet potato, sage and prosciutto mash and a silverbeet, currant and pine nut confit	30
New York cut Angus steak with an heirloom tomato and bell pepper reduction, cajun onion rings, hash brown and green beans	31

Sides

Rosemary salted thick cut chips	8
Spiced Trentham potato wedges with house chilli jam and sour cream	10
Cajun onion rings with a garlic aioli	10
Sweet potato, herb and parmesan mash	7
Green beans with lemon, thyme and almonds	7
Mediterranean salad with Meredith fetta and Mt Zero olives	8

Light and casual

Vegetarian burger of haloumi, roast capsicum, mushrooms, caramelised onion and lettuce with rosemary salted chips	19
Chicken with a herb, caper and parmesan crust, potato wedges and salad	21
Istrian pork sausages with a redcurrant demi-glace, sweet potato and sage mash and salad	21
Mussaman beef and cashew curry with jasmine rice, roti and raita	20

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Desserts

Date and walnut pudding with a caramel ginger sauce, sesame snap and double cream	13
Decadent chocolate, cherry and coconut filled fritters with vanilla bean ice cream	13
Cointreau and blood orange cheesecake with vanilla bean ice cream	13
Rhubarb, pear and currant crumble with crème anglaise	13
Affogato with Frangelico or your choice of liqueur	15

Granite Hills 2007 Late Harvest Riesling (Macedon Ranges)	gls 6 / btl 28
Espresso Martini	15
Coffee and tea	3.5

Join us on Thursday's for Local's night

Special \$25 Menu changing weekly

Two courses with a complimentary pot of Holgate beer or glass of
Hanging Rock house wine
or three courses for only \$30

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