DINNER MENU

The Man from Snowy River

“There was movement at the station, for the word had passed around
That the colt from old regret had got away,
And had joined the wild bush horses - he was worth a thousand pound,
So all the cracks had gathered to the fray.
All the tried and noted riders from the stations near and far had
mustered at the homestead overnight,
For the bushmen love hard riding where the wild bush horses are,
And the stock horse snuffs the battle with delight.”

By Banjo Paterson
Entrée & Sharing

**Mediterranean Herb Bread**, Spiced chick pea and olive oil emulsion $8.5

**Soup of the day**, and grilled bread $15

**Crisp Pork Belly**, Crumbed vanilla pear, pear purée and pork jus $17

**Pan Seared Scallops**, Cauliflower purée, confit tomato and raisin dressing $18

**Sichuan Fried Calamari**, Pickled cucumber, lemon and coriander $17

Please advise staff of any allergies and/or dietary requirements prior to ordering. Although all efforts are made to accommodate known food allergies, 100% exclusion cannot be guaranteed.

**Please note the menu is subject to change**
Pasta Entrée / Main

Spanner Crab Linguini, Heaven facing chili, braised tomato, basil  
$18/36

Potato Gnocchi, Tomato Essence, caramelized pumpkin and sage  
$16/32

Wild Mushroom Risotto, With mushroom ragout, goats cheese and rocket salad  
$16/32

Main

Atlantic Salmon, puy lentils, roasted vegetable and tomato romesco  
$36

Roast Chicken, Carrot puree, caramelized carrot and roasting juices  
$35

Slow braised Lamb Rump, Parsnip purée, root vegetable and lamb jus  
$36

Beef from the Grill

300gm Grain Fed Black Angus Porterhouse  
$38

250gm Ration Fed F1 Wagyu Flank Steak  
$45

275gm Grass Fed Scotch Fillet  
$35

Steaks are served with fried cocktail potatoes & root remoulade salad and red wine sauce

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Sides

House Triple Cooked Chips, Herb Salt $8.5
Garden Salad, Shallot Dressing $8.5
Rosemary and Garlic Potatoes $8.5
Green Vegetables, Olive Oil $8.5

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Desserts

Vanilla Panna Cotta, Spiced citrus fruits and meringue $13
Hot Chocolate Fondant, Confit rhubarb, vanilla ice cream $15
Classic Tiramisu, Roasted Strawberries and Chocolate Soil $15
Trio of Ice Creams, Berry coulis and chocolate shards $14

Sustainable Development
With Planet 21, we have made 21 commitments in favour of sustainable development. Health, nature, carbon, innovation, local development, employment and dialog: 21 commitments for the well-being of our world. In all our hotels, we work with employees, guests and partners to reinvent hotels – sustainably.

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All prices including GST, payment via credit cards 1.5% surcharge applies

Restaurant Bookings phone The Sebel Pinnacle Valley Resort
Booking essential 03 5777 5788

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