



merrijigkitchen

*We write our menu daily. This is a SAMPLE menu which occurred recently.
It will give you an idea of what 'floats our boat' at the Merrijig Kitchen.*

LATE WINTER SAMPLE MENU

Tasmanian oysters, garlic scape vinaigrette	4.50
Mt Zero olives → marinated in citrus, garlic & rosemary	8
Kayleigh's radishes and quark	10
Sicilian chickpea fritters with blood orange	12
Winter caprese with Shaw River mozzarella, beetroot and citrus	20
Raw and Cured: steak tartare, house made biltong	20
Twice-cooked Annie Baxter souffle, Jerusalem artichokes and fennel	19
Smoked eel, fermented chickpea flatbread, sweet 'n' sour winter vegetables	19
Crayfish broth, Merrijig Fermented Hot Sauce	21
Portarlington mussels steamed in our own cider with leeks	20
Chicken liver parfait, lavosh and pickles	17
House made duck egg pasta: harpuka agnolotti, brown butter	21/38
House made duck egg pasta: pappardelle with romanesco and raisins	38
Portland Blue-eye fillet, celeriac puree, fennel and orange salad	39
Half Warrnambool crayfish, burnt butter, cheesy cauliflower and a winter salad	70
Milawa free range duck: confit leg, black lentils and pear	39
Braised lamb shoulder, Warrnambool polenta	40
Quinlan's rump steak, caraway vegetables and an avocado salad	42



LATE WINTER SWEETIES

Salted quark panna cotta, sesame crumble, caramel	16
Lemon tart	16
Fudgy chocolate mousse with honeycomb	16
Steamed brandy pudding, lemon thyme custard	16
Pavlova, lemon curd and winter fruits	16
‘Annie Baxter Reserve’	14
Semi hard aged buffalo milk cheese made down the road. You need to eat this while you have the chance, as production is drawing to a close.	
→ double down on the south west celebration with Lethbridge	
Bortrytis Riesling ‘TBA’, 2018 Drumborg	+20
→ or a glass Domaine Pignier Trousseau, 2018 Jura France	+20
→ or so perfect with a glass of Reserve Fortified Verdelho from Boydell’s, Hunter Valley	+11