



OLIVER'S AUTUMN MENU (v) -Vegeterian (g) -Gluten Free (x) -Gluten free on Request

Entrée

Cob loaf with dukkah, balsamic and olive oil	7.80
Garlic cob loaf (v)	6.80
Soup of the day (x)	10.50
Spiced Mushroom and chestnut gyoza with mushroom and ginger broth	15.00
Scallop tortellini with lime leaf and ver juice beurre blanc, yarra valley keta ,crispy leek and herb salad	19.00
Duck tasting plate duck rillettes, duck liver parfait, braised duck and hoi sin donutsshredded duck , hazelnut and fennel salad	28.50
Smoked salmon, nori and crème fraiche layered terrine withbeetroot relish and baby basil	18.50
Caramelised shallot tarte tatin with goat's cheese and a rocket salad of apple balsamic	17.00
Seared Rare angus beef and rice noodle salad with chilli and soy dressing	19.00





OLIVER'S AUTUMN MENU (v) -Vegeterian (g) -Gluten Free (x) -Gluten free on Request

Main Course

Daily fish special (x)	Market Price
Black Angus Eye fillet of beef wrapped in bacon grilled and roasted with Dukkah spiced Kipfler potatoes, wilted spinach and port jus (g)	38.90
Roasted baby chicken with mint and pea ballotine, fondant potato and baby leek (x)	33.50
Garlic and chilli marinated Prawn and scampi risotto with butternut and baby spinach (x)	33.00
Tequila marinated and tea smoked kangaroo fillet with creamed corn and pickled carrot salad (x)	32.50
Double Lamb cutlet with tomato and basil moussé, braised shoulder ravioli, broad bean and mint	35.50
Grilled vegetable tajine with a tomato broth, picked herbs and harrissa (v)	28.50

Side Orders

Greek salad, garden salad (c)	6.80
Pureed creamy potato, Tasty Fat Chips (c)	6.80
Vegetable of the day (c)	6.80





OLIVER'S AUTUMN MENU

(v) -Vegeterian (g) -Gluten Free (x) -Gluten free on Request

Dessert

House made honeycomb, chocolate and caramel ice cream pyramids with raspberry compote (g)	15.00
Mille feuille with figs, honey, pistachio and orange blossom	15.00
Cheese selection consisting of Jindi brie, Mafra cheddar and Gippsland blue served with sticky poached fruit, house dried grapes, biscuits and pear (x)	18.50
Baked pear tart, caramel sauce, hazelnut crumble and honey vanilla cream	15.00
Lemon delicious pudding, confit myer lemon and vanilla ice cream	15.00
Rhubarb and ginger breadtrifle with orange and almond biscotti	15.00
Baked Rich Belgium milk chocolate tart, chocolate pastry, crème fraiche and berry compote	15.00

Dessert Wines

De Bortoli Noble One Botrytis Semillon, Riverina 375ml	41.00
Summerhill Gold Muscat, Mornington 750ml	30.00
Brown Brothers Orange Muscat, Milawa 375ml	21.00

Coffee

Selection of coffees	3.80
Served with gluten free handmade petit fours	6.00
Herbal Teas	4.00



CLARION HOTEL ON CANTERBURY

326 - 330 Canterbury Road, Forest Hill VICTORIA 3131 p: 03 9878 4111



OLIVER'S AUTUMN MENU

(v) -Vegeterian (c) -Gluten Free (x) -Gluten free on Request

Fortified Wines (by the glass)

Brown Brothers very old Tokay	7.00
Brown Brothers Reserve Port	7.00
Brown Brothers very old Port	7.00
Yalumba Galway Pipe	7.00
Brown Brothers Liqueur Muscat	7.00
Penfolds Grandfather	14.00



CLARION HOTEL ON CANTERBURY

326 - 330 Canterbury Road, Forest Hill VICTORIA 3131 p: 03 9878 4111