

SUMMER  
2015

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**BISTRO**

# DINNER

## Entree

Soup of the Day	12.00
Crab and white fish cakes, shaved fennel, orange, ginger and yuzu dressing	19.00
Roasted mushroom, eggplant, zucchini and tomato, Meredith chevre, vincotto	18.00 <i>V,GF</i>
Pork belly, Scallop, kolhrabi remoulade, sea grape, radish, ginger & lime	19.00
Cured ocean trout, mixed grain salad, avocado mousse, wasabi vinaigrette	19.00
Duck salad, cucumber, Vietnamese mint, bean shoot, watercress, orange nam jim	21.00 <i>GF</i>

## Mains

Potato and beetroot gnocchi, blue cheese, pickled pear, mostarda syrup	21.00 / 30.00
Spaghetti with steamed mussels, crab meat, dried olive, basil & sauce vierge	22.00 / 31.00
Beer battered flathead fillets, fries, garden salad & tartare sauce	30.00
Snapper fillet, farro, chargrilled capsicum, fennel, corn, crab, chimichurri	37.00
Roasted chicken, creamy mash, sauteed red chards, jus gras	34.00 <i>GF</i>
Mustard and herb coated pork cutlet, celeriac & apple remoulade, lemon	36.00
Duck leg, carrot and orange puree, quinoa, radicchio, hazelnut, salted egg gribiche	35.00 <i>GF</i>
350 gr Scotch Fillet steak	38.00 <i>GF</i>
250 gr Eye Fillet steak	44.00 <i>GF</i>

*Our steaks are served with a side of French fries and choice of:  
Mustard, horseradish cream or Bordelaise sauce*

## Chateaubriand

Served with a side of salad & vegetables and  
Béarnaise sauce, for two 90.00

## Salads & Vegetable

Caramalised pumpkin, quinoa, roasted cherry tomato, fetta & orange	14.00 <i>GF, V</i>
Rocket, beetroot, grilled peach, chevre, avocado, lemon vinaigrette	14.00 <i>GF, V</i>
Cos lettuce, crispy prosciutto, caper, cornichons, parmesan dressing	14.00 <i>GF</i>
Seasonal sauteed vegetables	10.00 <i>GF, V</i>
Mushroom, haloumi and baby spinach	9.50 <i>V</i>
French fries, aioli	8.50 <i>GF, V</i>

*V = Vegetarian, GF = Gluten Free*



Gallery Bistro 181214.cdr

Head Chef: *Shannon Easton*

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