

HERITAGE RESTAURANT

BELLINZONA RESORT

ENTRÉE

Istra prosciutto (gf)	\$19
Poached free range local egg, rocket, grilled asparagus, Reggiano parmesan, truffle infused oil & smoked almonds	
Crumbed cannelloni (v)	\$18
Local mozzarella, tomato, basil, oregano, balsamic pearls & micro herb salad	
Apple cured salmon (gf)	\$20
Gin and tonic jelly, horseradish cream cheese, apple pearls, roasted walnut & celeriac remoulade	
16hr braised lamb arancini (gf)	\$18
Rich tomato and herb sugo, crispy basil, scorched fetta & garlic aioli	
Meredith Dairy goats' cheese, tomato and spinach tortelloni (v)	\$18
Heirloom tomato salad, crispy sage, organic olive oil & Reggiano parmesan	

MAIN

Bacchus Marsh 16hr lamb ragout	\$34
House made pappardelle pasta & Reggiano parmesan	
Pan roasted Bendigo chicken breast	\$31
Istra prosciutto, porcini gnocchi, wild mushroom cream sauce & citrus crumbs	
Green Hills beef cheek Bellinzona style (gf)	\$34
Asparagus, sweet potato mash, gremolata, basil & braising juices	
Frutti de mare tagliatelle	\$32
Fricassee of calamari, shrimp, mussels and scallops, tomato & prosecco butter sauce	
Seared salmon fillet (gf)	\$31
Limoncello cream sauce, Trentham potato smash, grilled broccolini & salmon pearls	
Marinated cauliflower steak (gf) (ve)	\$28
Cauliflower, vanilla and maple puree, Pontiac potato fondant, beetroot powder & braised lentil	

DESSERT

Emphasis on chocolate & orange	\$14
Spiced tart, fudge sauce, gold soil, crispy mandarin, thick shake & twigs	
Pere al forno	\$14
Baked pears, amaretti biscuits, almond & mascarpone	
Steamed limoncello pudding	\$14
Green tea ice cream, lemon syrup, citrus butter, strawberry powder & honey caviar	
Classic local apple and rhubarb crumble (gf)	\$14
Malted milk & amaretto ice cream	
Local Macedon cheeses	\$16
Local cheese, marinated fruit, pear paste, roasted nuts, toasted ciabatta & lavosh	