



Entree

Seared Scallops 15
Pan-Fried chorizo, Cauliflower Puree, Balsamic Glaze and Micro Herbs

🍷 *Foxeys Hangout Sparkling White*

Authentic Paella 15
Spanish Chorizo, Chicken, Prawns, Green Peas, Saffron Rice, Pimenton

🍷 *Eden Hall Riesling*

Wood Smoked Chicken Rilette 15
Red Pepper Salsa, Avocado Mousse, Garlic & Herb Crostini

🍷 *Ingram Rd Chardonnay*

Chilli Salted Squid 16
Zucchini, Sake Pickled Fennel, Citrus Fruits, Sweet Soy & Black Bean Glaze

🍷 *Miritu Bay Sauvignon Blanc*

Saganaki 15
Grilled Saganaki Cheese w/ Toasted Focaccia Bread & Fresh Lemon

🍷 *Paringa 'Estate' Pinot Gris*

Dukkah & Olives 10
Artisan Ciabatta, Chilli Almond Dukkah, Ridge Estate Mix Olives, EVOO

🍷 *Miritu Bay Sauvignon Blanc*

Main

O'Connor Grass Fed Scotch Fillet 38
Potato Gratin, Sautéed Spinach, Ruby Port Jus

🍷 *Rymill 'Yearling Cab Sauv*

Grilled Lamb Rack 38
Herb Potato Mash, Sauté Brussel Sprouts, Peninsula Honey & Rosemary Jus

🍷 *Jakcals Run Pinot Noir*

New Zealand King Salmon Fillet 34
Wild Black Rice, Bok Choy w/ Soy & Black Bean Glaze

🍷 *Crittenden Est 'Peninsula' Chardonnay*

Chicken Ballotine 34
Crispy Prosciutto, Basil & Brie Cheese stuffing w/ Truss Tomatoes and Herb Polenta

🍷 *Jakcals Run Pinot Noir*

Seafood Linguine 34
Prawn Cutlets, Scallops, Mussels, Pippies, Fresh Linguine, w/ Basil and Chilli

🍷 *Ingram Rd Chardonnay*

Mushroom & Spinach Risotto 29
Mushrooms, Spinach, Semi-Dried Tomatoes w/ Grana Padano

🍷 *Paringa 'Estate' Pinot Gris*

Pork Belly 32
Charred Apple, Spiced Carrot Puree and Boccolini

🍷 *Crittenden Est 'Peninsula' Pinot Noir*

Something on the side

Battered Fat Potato Chips w/ Rosemary Salt, Sriracha Aioli 9

Pickled Beetroot & Fennel Salad w/ Quinoa Granola, Snow Pea Tendrills and Raspberry Dressing 9

Steamed Green Beans, Danish Feta, Almond Flakes, Ridge Estate EVOO 9

Herbed Potato Mash w/ Murray River Pink Salt, Ridge Estate EVOO 9

Dessert

Apple & Rhubarb Crumble 14
w/ Vanilla Ice-Cream

Sticky Date Pudding 14
w/ Whiskey Butterscotch Sauce, Rock Salt Caramel Ice Cream

Chocolate Mousse 14
w/ Almond Biscotti and Double Cream

Homemade Pavlova 14
w/ Double Cream, Passionfruit Couils and Berry Compote

White Chocolate Parfait 14
w/ Morello Cherries and Dark Chocolate Domes

Fromage

50g Portion, Quince Paste, Dried Fruit & Nuts, Lavosh Crispbread

One Cheese 14

Two Cheese 22

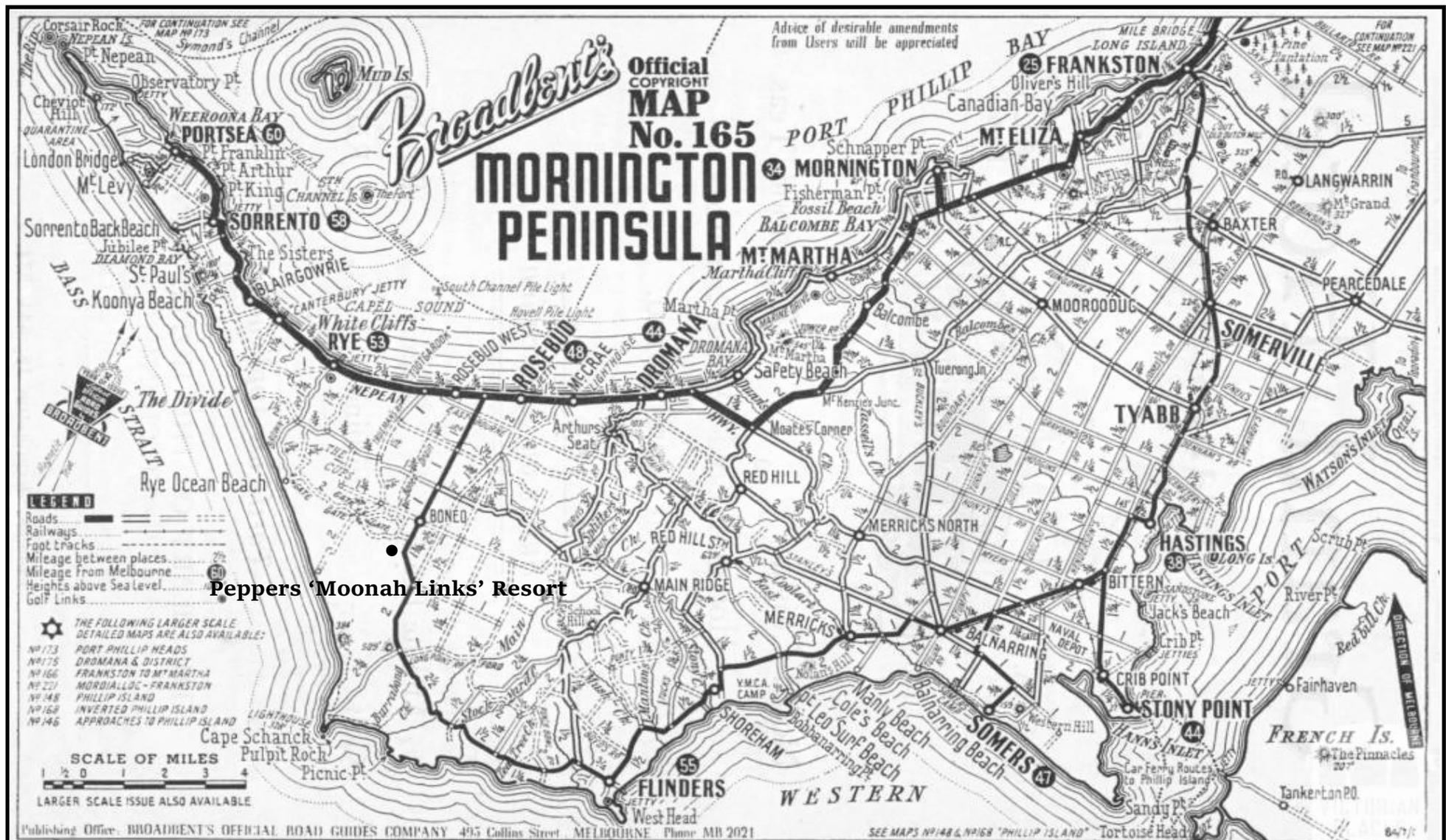
Three Cheese 30

🍷 *Foxeys Hangout Late Harvest Pinot Gris*

King Island Roaring 40's Blue
King Island, Australia

Warrnambool Matured Cheddar
Warrnambool, Australia

Wattle Valley Double Brie



A Brief History of Moonah Links

Up until the late 1990s the 196 hectare site on which Moonah Links now sits was a fully functioning dairy farm, remanence of which can be seen dotted throughout the 'Open' course. The 'Open' course designed by 5 time British Open champion Peter Thomson was officially opened in December of 2001 with the slightly shorter but just as challenging 'Legends' course opening in 2003. October 2003 saw the largest golf resort development at the time completed and later that year in December the first of two 'Australian Opens' was held with Peter Lonard winning the title. The second 'Australian Open' was played here in 2005 with Robert Allenby taking victory.