DINNER

Entree

Freshly Whipped Brie & Crostini with local Beechworth honey, strawber cracked pepper v	19 ry & fresh
Mushroom Bruschetta with white truffle oil vg, gfo	18
Korean Fried Sticky Chicken Wings with kimchi ranch	18
Soup of the Day gfo	16
Seven Spice Dusted Squid served with ponzu sauce	18
Spaghetti with garden fresh cherry tomato, mushro onion, chilli sambal, garlic olive oil and vgo, dfo	• •

Mains	
Crispy Pork Belly with pumpkin puree, apple bourbon glaze and edamame	34 e gf
Thai Red Curry with $1/2$ shell mussels, fragrant rice garnished with fresh red chilli gf, df	29
Crispy Skin Salmon served with jeweled rice, greens and yuzu hollandaise g	36 f
Porterhouse served with roasted kipfler potato and steamed broccolingf, df	45 ini
Sauces: Mushroom Sauce, Pepper Sauce, Gravy (250g MSA 4+)
Crispy Skin Chicken Breast served with French onion sauce, carrot & roasted potato	36 gf
Slow Cooked Lamb Shank with buttered mash and winter vegetables gf	38
Scotch Fillet served with roasted kipfler potato and steamed broccolingf, df	51 ini
Sauces: Mushroom Sauce, Pepper Sauce, Gravy (250g MSA 4+,)



Sides

Beer Battered Chips with tomato or garlic aioli	Small 6 / Large 10
Roasted Kipflers	11
Brown Butter Broccolini with toasted almonds	11
Garden Salad	10

Desserts

Sticky Date Pudding butterscotch sauce, vanilla ice cream	18
Apple Rhubarb Crumble and ice cream	18
Decadent Chocolate Hazelnut Tart, berries and ice cream	16
Vanilla Bean Panna Cotta with mixed berry compote gf	16

Juniors

Bowl of Fries	12.5
Fish & Chips	12.5
Mini Pizza	12.5
Mini Carbonara	15

Accor Plus discounts apply to food only. No additional vouchers or certificates may be used when utilizing Accor Plus dining discount privileges. Discounts are not available when combined with Mercure Albury promotional dining offers and events, on blackout days and on public holidays.



