



**Marinated warm olives (v) 9**

**Duck spring rolls saffron aioli 15**

**Salt & pepper calamari garlic aioli 12.50**

**Pan seared scallops cauliflower puree & lemon oil 18**

**Crisp fries garlic aioli (v) 9**

### **Charcuterie selection**

Grilled peppers, pickled pearl onions, sliced gherkin, dijon mustard, grissini and sourdough bread

**24**

**Fabbris Sopressa Salami** fine textured beef and pork fermented salami

**Sliced prosciutto** thinly sliced italian dry-cured ham

**Chorizo Picante** mildly spiced chorizo made from minced pork and beef

## Victorian Local Cheese Board

Champagne jelly, pickled celery fruits & nuts, bread & lavosh (cheese approx.30 gm)

22

**Maffra Brie** only made once a month for the local district market. It's this small production and loving care that allows Ferial to produce one of the best kept secrets in the cheese industry.

**Tarwin Blue** this blue is made with a firmer texture and is similar to a cross between stilton and gorgonzola. The cheese is aged for 10 to 12 weeks so that the blue mould is able to break down the proteins in the cheese and ripen it to allow the full flavour to develop.

**Maffra Cloth Wrapped Cheddar** the cheese is aged for 12 months in the cellar to give it a sharp and complex flavour. The texture is firm but not dry and crumbly it has a creamy and well defined bite with a clean finish.

## SOMETHING MORE SUBSTANTIAL

“Known locally as Insalata Caprese, this simple Italian salad is a must for locals and visitors of Lake Como and will have you feeling like you are sitting lakeside yourself. The dish heroes the simplicity of fresh local produce; tomatoes, basil & mozzarella the perfect combination to begin any meal or as a meal by itself. “



**Caprese salad** Roma & vine tomatoes buffalo mozzarella & basil oil 16

**Caesar Salad** bacon, free range eggs aged parmesan and croutons 18

Chicken 4/Prawns 6

**Moroccan Chicken salad** cherry tomato & cucumber 12.50

**East Gippsland Rib Eye** Lombardy red wine jus & polenta chips 36

**Sides**-5 broccolini/steamed seasonal veg/roast potato

**Chicken Schnitzel** garden green salad and chips 24

**The Como Beef Burger** free range egg, Swiss cheese and brioche bun 25

**Pan Seared Wild caught Barramundi** sweet potato puree, quinoa and herb panache (GF) 27

## SWEET TEMPTATIONS

“Limoncello is the drink of choice at Lake Como, both as an appetizer and to finish. Our signature dessert uses the famous Italian liqueur in a Crème Brûlée, combining sweetness of the crème with the zesty bitterness of limoncello to make a beautifully balanced dessert.”

**Limoncello infused crème brûlée** 15



**Granny Smith and Rhubarb Crumble** with vanilla ice cream (GF) 15

**Belgian Chocolate Fondant** fresh strawberry chocolate soil and vanilla ice cream (V) 15