

MERCURY

RESTAURANT

11AM—3PM DAILY

Entree

Soup of the day \$14.5
Served with crusty ciabatta roll

Sicilian style meatballs \$15
Trio of Australian beef meatballs with Echuca Roma tomato, fresh herbs, grilled sourdough, olive oil & oregano

Calamari (gf) \$17.5
Tender calamari served with orange & fennel salad, garlic aioli & fresh lemon

Edamame (gf/vgn) \$8
Served warm with sea salt

Chicken Caesar salad \$22
Victorian free-range chicken tenderloin, cos lettuce, crisp prosciutto, croutons, poached egg, parmesan shards & Caesar dressing

Main

House made gnocchi (v) \$22
Basil pesto, heirloom tomato, preserved lemon & aged Grana Padano

Pan-seared Tasmanian salmon (df) \$32
Crispy skinned salmon with spinach puree, cous cous, almond & currants

Pan-seared chicken breast (df) \$28
Victorian free-range chicken breast with potato roesti, roasted Dutch carrots, wilted kale & lemon myrtle jus

Scotch fillet (df) \$32
Grass fed Gippsland beef with garden salad, steak cut chips & Mt Yengo shiraz pepper berry jus

Angus beef burger \$22
Australian grass-fed Angus beef patty on brioche with cheese, bacon, bush tomato relish, pickles, mustard & steak cut chips

Savoury strudel (vgn) \$24
Stuffed with mushroom & hazelnut ragout, served with corn puree, Lilly Pilly conserve, roasted red pepper, rocket & pickled shallot

Sides

Chips (v) \$7

Mercury garden salad (gf/vgn) \$7
Fennel, orange, mustard dressing

Green beans (gf/vgn) \$7
Lemon vinaigrette & toasted almonds

Dessert

Tiramisu \$12
Mascarpone, coffee, chocolate & berries

Lemon meringue pie \$12
With creme fraiche & raspberry coulis

Australian cheese selection \$25
Milawa Blue, Barossa Valley triple cream, Bay of Fires cloth bound cheddar, dried fruit, roasted nuts, fig jam, lavosh bark & balsamic

Children's menu

Traditional meat lasagne & chips \$10

Oven baked chicken nuggets & chips \$7.4

Fruit salad \$7.5

Alcoholic beverages

Sparkling

	Glass	Bottle
King Valley Prosecco	\$10	\$44
Mt Yengo Sparkling	\$10	\$44
De Bortoli Frizzante	\$10	\$49
White Moscato		\$65
Chandon Brut NV		\$65
Chandon Brut Rose NV		\$65

White

Mt Yengo Pinot Grigio	\$9	\$39
Jack & Jill Chardonnay	\$9	\$39
Paringa Estate Pinot Gris	\$10	\$43
Henry Frost Riesling	\$10	\$43

Red

Regional Reserve Cab Sav	\$9	\$39
Mt Yengo Shiraz	\$10	\$46
Scotchmans Hill Shiraz	\$10	\$46
Port Phillip Estate Piccolo	\$12	\$59

Rose

Jack & Jill Rose	\$9	\$39
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Beer & Cider

Corona	\$10
James Squire Pale Ale	\$10
James Boag Premium	\$8
Crown Lager	\$10
James Boag Light	\$7
Pipsqueak Apple Cider	\$10

Prosecco Spritz

Aperol Spritz	\$14
Lemoncello Spritz	\$14

Non-alcoholic beverages

San Pellegrino 750ml sparkling water	\$8
San Pellegrino Limonata	\$4.5
San Pellegrino Aranciata Rossa	\$4.5
San Pellegrino Chinotto	\$4.5

Tea and coffee

Our barista-made coffee uses organic fair trade beans from Bean Ground & Drunk. Organic tea selection by Tea Tonic.

All tea & coffee	\$4.5
Extra shot	\$0.7
Flavoured syrup	\$0.5
Soy, almond, oat, lactose free	\$0.5

Mercury Restaurant Signature High Tea

A delicious array of savoury and sweet delights with free-flowing coffee, tea and sparkling wine.

From \$59 pp. 24 hour pre-booking required – ask our staff.



Important notice regarding food allergies

While our catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.