

## SAMPLE WINTER MENU

This menu occurred on 11 June 2020.  
Our menu is written daily, changing with  
the season and our supplier's daily catch!  
It will give you an idea of what we fancy  
in the Merrijig Kitchen.



merrijigkitchen

Mt Zero olives {marinated in citrus, garlic & rosemary} / 8

Merrijig radishes & butter / 12

Pine mushroom pâté with vegetable crisps / 15

Winter salad featuring broccoli, Shaw River buffalo mozzarella, garden herbs,  
cheese tuile & fried egg / 18

Salmon gravlax, bread & butter pickles & salt'n'vinegar chips / 17

Seafood broth with Blue Grenadier tails, miso & tofu / 16

Pan-fried sardines with a green tomato & corn salsa / 18

Merrijig Steak Tartare / 18

Duck liver parfait, house pickles & lavosh / 15

Pan-fried fillet of Portland Blue Grenadier, parsnip puree, roast carrots  
& a lime & pickled ginger salad / 37

Milawa free range duck: confit duck leg, sweet'n'sour cabbage, duck-fat potatoes  
& quince / 38

Stout braised beef & potato mash / 36

Minute Steak: Quinlan's {of Koroit} Rump steak {served pink} with roast beetroots  
& an orange salad / 39



### **Something Sweet...**

Persian lime Pie / 16

Brown butter & plum tart with a quark & plum sorbet / 16

Fudgy chocolate mousse / 16

Steamed spiced medlar pudding with fig & toasted quinoa custard / 16

### **Something Cheesy...**

#### **Shaw River Annie Baxter**

*Pioneers of water buffalo milking in Australia since 1996; a semi-hard aged cheese named after one the first European woman to settle in the district.  
Made 15 mins away!*

Served with lavosh, oatcakes, quince paste & nuts / 14