

THE LARDER MENU

From the Bellarine peninsula, Geelong wine region and the greater Otway highlands the Surf Coast is encircled by premier fishing grounds, fertile pastures and mineral rich soils.

Inspired by our surroundings and the season at hand we celebrate south western Victoria's greatest producers and viticulturists.

**Mother nature is the true artist,
we simply put in on a plate.**

Motivated by the familiar climate and enthusiasm for produce of the Tuscany region we have an Italian inspiration to our approach and enjoy reflecting the uncanny similarities found.

Our menu boasts products from ethically farmed animals that are pasture fed and raised hormone free. We aim to offer these products with a minimal intervention approach through our premier grill selection.



THE LARDER MANTRA

**A love of amazing food
that makes you feel...**



MANTRA LORNE
Mountjoy Parade, Lorne VIC 3232
www.mantralorne.com.au

ALA CARTÉ

TO START

Focaccia - olive oil - sea salt	7
<i>Angus moscato, south australia</i>	10
Prawn arancini - salsa verde lemon salt	4
<i>Woodfired sparkling shiraz, heathcote</i>	12
Polpetta - baked meatball - provolone sourdough	5
<i>Furphy, geelong</i>	14
Buffalo mozzarella - vine tomatoes basil - crisp	15
<i>3 tales, marlborough, nz</i>	12
Prosciutto - orange - fig - vincotto	15
<i>Prosecco, king valley</i>	12
Grilled octopus - fregola - salami dill	17
<i>Regional classic chardonnay, tumbarumba</i>	12

OPEN FLAME GRILL

Scotch fillet 300g	49
Great southern pinnacle	49
Representing the top 3% of graded pasture fed beef in australia	
Ribeye 500g	59
Great southern	59
GMO free natural pasture fed victorian beef	
Eye fillet 250g	47
King island	47
Exclusively raised on King Island free roaming grass fed beef	
Porterhouse 250g	35
Hereford boss	35
100% purebred hereford cattle grass fed victorian beef	
Four point rack of lamb	45
Genuine and certified young lamb bellarine peninsula	
Corn fed spring chicken	33
Free roaming young chicken bannockburn, victoria	
Market fish	
Fresh, sustainable & local fish selected daily	
Ask our service staff for today's special Market Price	

All our grills come with roast shallot and blistered vine
tomatoes and your choice of one sauce

All our grills are paired with
Regional cabernet sauvignon, yarra valley 12
Woodfired shiraz, heathcote 12

ACCOMPANIMENTS TO THE GRILL

Grilled cos - walnut - vincotto	
Baked pumpkin - whipped ricotta - pepitas	
Roasted cauliflower - chickpea tarragon yoghurt	
Charred green - pecorino - burnt butter	
Duck fat potatoes - parsley - paprika	
Shoestring fries - aioli	All 7

HOUSE MADE SAUCE

Port wine jus	
Three pepper sauce	
Wild mushroom & brandy	
Salsa verde	
Béarnaise	All 5

PASTA & GRAINS

Linguini - tiger prawns - baby tomato bottarga - parsley	33
<i>Elvarado tempranillo grenache, mclaren vale</i>	12
Otway rigatoni - slow cooked beef & tomato ragu - pecorino	31
<i>Regional pinot noir, yarra valley</i>	12
Tortellini - porcini - egg - ricotta sage	29
<i>Allinda chardonnay, yarra valley</i>	12
Riso carnaroli - peas - asparagus grana padano	27
<i>Plan b riesling, western australia</i>	12

TO FINISH

Signature tiramisu	
hot chocolate ganache	17
Soft centered chocolate pudding raspberry gelato	17
Salty caramel mousse - hazelnut apple	15
Gelato selection	5/scoop
Three local cheese	25
Ask our service staff for today's selection	

Chef selection menu to share 65 p/p
Ask our service staff for today's selection



Please notify our service team should any dietaries or allergens require consideration.