

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 it 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

THE LARDER



TO START

Pugliese sourdough - olive oil - sea salt	7
Pea arancini - salsa verde - mint lemon salt (ea.)	4ea 12
<i>3 tales sauvignon blanc, marlborough, nz</i>	
Polpetta - baked meatball – salsa rossa ricotta	5ea 14
<i>Furphy, geelong</i>	
Buffalo mozzarella - confit tomatoes basil	15 12
<i>Handpicked pinot grigio, mornington peninsula</i>	
Bresaola - arugula - radish - vincotto	15 12
<i>Prosecco, king valley</i>	
Baby octopus – salami – chickpea	17 12
<i>Regional pinot noir, yarra valley</i>	

OPEN FLAME GRILL

Eye fillet 250g Great southern pinnacle	47
Porterhouse 250g Red gum	38
Scotch fillet 300g Little joe	49
T Bone 500g Great southern	59
Spring Chicken Bannockburn	39
Lamb four points Bellarine peninsula	49
Lamb shoulder 700g Gippsland	75
Eggplant steak	27
Market fish Fresh, sustainable & local fish selected daily	MP
All our grills come with roast shallot and blistered vine tomatoes and your choice of sauce	
<i>Regional cabernet sauvignon, yarra valley</i>	12
<i>Woodfired shiraz, heathcote</i>	12

ACCOMPANIMENTS TO THE GRILL

Radicchio - chevre - vincotto	
Baked pumpkin - whipped ricotta - pepitas	
Creamed polenta - gremolata	
Charred green - pecorino - burnt butter	
Duck fat potatoes - parsley - paprika	
Shoestring fries - aioli	All 7

HOUSE MADE SAUCE

Port wine jus	
Three pepper	
Wild mushroom & brandy	
Chimichurri	
Béarnaise	All 5

PASTA & GRAINS

Linguini - tiger prawns - baby tomato bottarga - parsley	33
<i>Regional classic chardonnay, tumbarumba</i>	12
Parpadelle - slow cooked lamb & tomato ragu - chevre	31
<i>Elvarado tempranillo grenache, mclaren vale</i>	12
Gnocchi – mushroom – sage pinenut	29
<i>Regional classic chardonnay, tumbarumba</i>	12
Riso carnaroli – winter vegetables cavalo nero - grana padano	27
<i>Regional pinot noir, yarra valley</i>	12

TO FINISH

Signature tiramisu hot chocolate ganache	17
Soft centered chocolate pudding raspberry gelato	17
Bomboloni – nutella – orange	7ea
Gelato selection	5ea
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.