



Campbell Point House
ON THE BELLARINE PENINSULA

Some of our dishes

(one item in each course is served)

Course One

Rare Beef and Horseradish on Charcoal Cracker
Salted Coq Croquette with Saffron Mayo
Western Australia Octopus and Olive Skewers
Buffalo Cauliflower Wings (Vegan option)

Course Two and Three

Kingfish Ceviche, Citrus and Kaffir Lime
Pork Belly, Horseradish Cream, Quick Pickles
Fried Polenta, Cucumber Mint Salad

Course Four

Beef Cheek, Pedro Ximenez, Parsnip & Puff Pastry
Lamb Shoulder, Minted Peas, Carrot & Parsnip
Honey Roasted Pumpkin, Walnut Cream, Wattleseed

Sides

Roasted Chat Potatoes with Parsley Garlic
Cos Lettuce and Avocado Salad, Honey Mustard Dressing

Course Five

Rosewater Jelly
Flavoured Macaroons
Bruleed Lemon Curd Tarts
Sicilian Cannoli with Ricotta
