

Summer 2012



*Entrée*

Freshly shucked seasonal Oysters {minimum of 3 per order, can be mixed}:

Natural with lemon	each \$3	GF
Natural topped with a lemon sorbet & chilli seaweed salad	each \$3.3	OGF
Kilpatrick with smoky bacon, worcestershire, barbeque & tabasco sauce	each \$3.3	
Soup of the day with crusty bread	\$11	V OGF
Eggplant bruschetta - Lebanese eggplant topped with tomato, red onion, olive oil, Persian feta, basil & balsamic syrup	\$14.5	V
Three cheese gnocchi - soft pillows of potato & ricotta gnocchi in a creamy blue cheese sauce topped with aged parmesan	\$17	V
Filo wrapped tiger prawns on an apple, tomato, red onion & ribbon cucumber salad with a citrus emulsion	\$19	
Seared Canadian scallops on sweet corn puree with crispy pancetta & sweet corn tomato salsa $\Omega$	\$21	GF
Gravlax of ocean trout with basil pesto, balsamic yoghurt, red onion, capers & salmon roe with crisp bread	\$18.5	OGF
Peking duck risotto with bacon, snow peas, spring onion & fresh herbs	\$19	GF
Pepper crusted beef carpaccio seared rare with white truffle oil & frisee salad $\Omega$	\$19	GF
<i>Clancy's</i> taste plate for one - chef's selection of four entrees $\Omega$	\$22	OV OGF
Seafood Assiette – Moreton Bay bugs, oysters, scallops, smoked salmon, tiger prawns, calamari, mussels, fresh fish & selection of sauces { <i>entrée share 4, main share 2</i> } $\Omega$	\$85	

*Clancy's Two Course Lunch @ \$38*

Available Wednesday to Friday from 12pm-3pm

Your choice of any 2 courses {excludes dishes marked  $\Omega$ } including a glass of wine, beer or soft drink | add a 3<sup>rd</sup> course for \$10

Espresso Coffee @ \$3.9 | Pot of Leaf Tea @ \$4.50

\* Not valid with any other special offer or discount \*

V Vegetarian or OV Optional Vegetarian - dishes that can be made Vegetarian by request  
GF Gluten Free or OGF Optional Gluten Free - dishes that can be made Gluten Free by request  
Please advise staff of ALL special dietary requirements | All prices include 10% GST

## Main Course

Seafood spaghetti with Moreton bay bug, prawns, scallops, mussels, calamari & fresh fish tossed in basil, tomato, lemon & white wine $\Omega$	\$38	
Crisp skinned Atlantic salmon on caper & red onion mash, asparagus with an orange & lemon emulsion	\$30	GF
Chef's Fish of the Day	Market Price	GF
Roast duck a l'orange with marmalade glaze on braised red cabbage & crisp kipfler potato	\$35	GF
Seeded honey mustard glazed pork cutlet on mixed potato & apple gratin with an apple cider jus	\$33	GF
Roast chicken breast filled with sundried tomato, olive, bratwurst & pine nut pesto, served on creamy potato mash with snow peas & sweet corn emulsion	\$32	GF
Herb marinated lamb rump on sweet potato mash, wilted spinach & red wine jus	\$34	GF
Seared kangaroo fillet with rosemary & lemon kipfler potatoes, green beans & a cherry jus	\$32	GF

### From the Grill

Spicy Creole Seafood Grill - salmon, king prawns & calamari on a salad of spinach, red peppers, tomato & red onion with a lemon honey mustard dressing $\Omega$	\$38	
Grilled Moreton bay bugs with lemon caper butter & a Greek style salad $\Omega$	\$39	GF
<i>Steaks served with potato gratin, roquette &amp; parmesan salad, onion jam, horseradish remoulade &amp; choice of:</i>		
<span style="display: inline-block; width: 25%;">◆ Café de Paris butter</span> <span style="display: inline-block; width: 25%;">◆ Red wine jus</span> <span style="display: inline-block; width: 25%;">◆ Pepper &amp; bacon jus</span> <span style="display: inline-block; width: 25%;">◆ Mushroom jus</span>		
Clancy's Swagman - 220g aged Gippsland eye fillet topped with tiger prawns $\Omega$	\$44	GF
<span style="display: inline-block; width: 30%;">{all Meat Standard Australia certified Prime Beef}</span> <span style="display: inline-block; width: 40%;">↻ 220g Gippsland Eye Fillet</span>	\$36	GF
	↻ 280g Gippsland Scotch Fillet	\$34 GF
	↻ 300g Gippsland Porterhouse	\$35 GF
	↻ 350g Certified Black Angus Rib Eye $\Omega$	\$42 GF

### Sides dishes to share - all 7 {V, GF}

- Steamed seasonal greens, gremolata butter & toasted almonds
- Chinese broccoli with a soy, chilli & ginger dressing
- Buttered mash with crispy fried shallots
- Crispy chips with tomato relish
- Wild roquette & apple salad with blue cheese dressing
- Mixed garden salad with preserved lemon vinaigrette

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## Dessert

Clancy's Soufflé - mixed berry with chocolate sauce & vanilla ice cream <b>Ω</b>	\$19	
Citrus Trio - lemon tart, blood orange sorbet, orange & pink grapefruit jelly	\$16	
Strawberry & white chocolate cheesecake with raspberry coulis	\$16	
Pina colada pannacotta with poached stone fruit compote <b>Ω</b>	\$17	<b>GF</b>
Chocolate Delight - layers of dark & white chocolate mousse on a chocolate disc with milk chocolate sauce & white chocolate ice cream	\$16	<b>GF</b>
Individual seasonal fruit plate with summer berry sorbet	\$12	<b>GF</b>
Trio of ice creams & sorbets with homemade biscotti	\$11	<b>OGF</b>
Affogato - vanilla bean ice-cream served with a side shot of espresso coffee	\$9.5	<b>GF</b>
<i>with a liqueur of your choice</i>	\$15	<b>GF</b>
Chocolatier praline chocolates & truffles (2)	per person \$3.5	<b>OGF</b>
<i>add a glass of Campbell's Classic Tokay or Muscat</i>	per person \$9.5	<b>OGF</b>
Campbells Taste Plate - Liquid Gold Tokay & Classic Muscat {30mls of each} with Chocolatier praline chocolates & truffles	\$13	<b>GF</b>
Farmhouse cheese selection with fig chutney & assorted crackers	1 cheese \$12	<b>OGF</b>
	2 cheeses \$19	<b>OGF</b>
	3 cheeses \$26	<b>OGF</b>

### *And for After...*

We have a large range of fortified wines, liqueurs & dessert wines available for your enjoyment.

#### **Espresso Coffee & Chocolatier gourmet chocolates - 7.5**

Cappuccino, Café Latte, Long Black, Espresso, Flat White, Macchiato, Ristretto, Hot Chocolate, Mocha, Doppio (Double Espresso)

#### **Pot of leaf tea for one & Chocolatier gourmet chocolates - 7.5**

English breakfast, Earl Grey, Peppermint, China Sencha Green, Lemongrass & Ginger, Summer Pudding, Fairytale, Chai

#### **Pot of Blooming Tea & Chocolatier gourmet chocolates - 9.5**

Black Jasmine, Vanilla; Black Rose, Camellia, Lemon; Green Rosella, Lavender; Green Jasmine, Marigold, Red Lily

## *Clancy's Restaurant* @ **HOTEL BRUCE COUNTY**

445 Blackburn Road, Mount Waverley, 3149

**Phone:** 03 8805 8400

**Email:** [Clancys@brucecounty.com.au](mailto:Clancys@brucecounty.com.au)

**Hours:** Lunch - Wednesday to Friday | Dinner - Wednesday to Saturday

**BYO:** bottled wine only @ \$9 corkage

