

# Fountains

Restaurant and Bar

## **Entree**

Jerusalem artichoke, leek and sweet potato soup \$14

Pan fried saganaki, lemon, local EV olive oil and roquette \$15 \*

Goats cheese gnocchi, prosciutto, confit truss tomatoes and vincotto \$16 \*

Kataifi wrapped prawns (3) on a bed of warm muhammara\* \$17 \*

Roasted capsicum, caramelised onion and Yarra Valley Persian feta tartlet  
accompanied with a salsa verde \$16 \*

Twice cooked pork belly, scallop and an aged apple balsamic reduction \$17

## **Main**

Oven baked barramundi with a local chestnut chermoula,  
served with a fattoush salad \$33 \*

Duck cassoulet with, weisswurst, kaiserfleisch and  
cannellini beans, served with charred bread \$34 \*

Veal scaloppine, pan fried in a cream marsala sauce,  
served with roquette mash and broccolini \$33 \*

North Italian ragù of pork and tomato, tossed through orecchiette pasta  
and topped with shaved grana padano \$32

Jerk chicken breast marinated in Caribbean flavours of paprika, chilli, spring onion and  
Mount Gay Barbados rum. Served with red beans and rice and a mango salsa \$35

Smoked chicken risotto with braised leek, zucchini and semi dried tomatoes,  
topped with shaved grana padano \$29 (also available as a vegetarian option)

400gm Rib Eye of steer, char-grilled to your liking, served with Dutch carrots,  
pommes carrées and a red wine jus \$43

## **Side**

Roquette, pear, grana padano and toasted almonds \$9

Chat potatoes, roasted garlic and herbs \$9

Beans and snow peas \$9

\* Contains gluten      \* Contains nuts

When ordering, please advise your server of any dietary intolerance

**Please Note – Credit card payments incur a 2% surcharge**

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## **Desserts**

Cointraeu infused crème brûlée \$16

Warm flourless chocolate pudding, topped with a chocolate and brandy sauce and served with Harrierville plum ice cream \$16

Warm almond tart, ashrafi fairy floss and Harrierville vanilla bean ice cream \$16

## **Dessert Cocktails**

Affogato – Vanilla ice-cream, espresso coffee and your choice of liqueur - \$16

Espresso Martini - Espresso coffee, Hennessy cognac, Kahlua, white and dark cacao - \$18

## **Coffee and Tea**

We serve Dimattina fair trade organic coffee

Tea selection: English breakfast, Irish breakfast, Japanese Morning Dew (sencha), chamomile and peppermint.

## **After Dinner Drinks**

### **Dessert Wine**

2008 Innocent Bystander Muscato 375ml \$30

2006 Pavillon de la Brie, Monbazillac, France 375ml \$33

2006 De Bortoli Noble One Botrytis Semillon 375ml \$80

### **Port, Tokay & Muscat**

Seppelt Rare Tokay \$18

Morris Old Premium Liqueur Muscat \$12

Gapsted Old Tawny Port \$12, Penfolds Grandfather Port \$18

### **Sherry**

Seppelt DP 116 Amontillado \$9

### **Cognac**

Doreville VSOP \$12

Hennessey VSOP \$13

Courvoisier XO Imperial \$22

### **Scotch Whisky**

Dimple \$11

Chivas Regal \$10

Johnnie Walker Black \$10

The Glenlivet Single Malt \$10

The Glenlivet Single Malt, 15 year old \$14

Glenmorangie Single Malt, The Quinta Ruban \$18

### **Irish Whiskey**

Jameson \$9

Tullamore Dew \$10

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## ***Wine by the Glass***

Chandon NV Brut, Yarra Valley, Vic \$11

2008 Feathertop Sauvignon Blanc, Porphunkah, Vic \$10

2006 Gapsted "Ballerina Canopy" Chardonnay, Gapsted, Vic \$10

2008 Jim Barry Watervale Riesling, Clare Valley, SA \$10

2005 Feathertop Cabernet Sauvignon, Porphunkah, Vic \$11

2008 Bent Creek "Black Dog" Shiraz, McLaren Vale SA \$10

2006 Feathertop Merlot, Porphunkah, Vic \$11

## ***Local and Imported Beer***

Cascade Premium Light \$5

Boags Premium, Crown Lager \$7

Becks, Grolsch, Heineken, Lowenbrau \$9

Erdinger Hefe, Erdinger Kristal (500ml) \$11,

Schofferhofer Hefe, Schofferhofer Kristal (500ml) \$12

## ***Sparkling Wine and Champagne***

2005 Feathertop Brut, Porepunkah, Vic \$45

2004 Sam Miranda Sparkling Shiraz Durif, King Valley, Vic \$46

Chandon NV Brut, Yarra Valley, Vic \$49 *or by the Glass \$11*

Gapsted "Ballerina Canopy" NV Chardonnay Pinot Noir, Gapsted, Vic \$65

2003 Jansz Vintage Cuvee, Pipers Brook, Tas \$68

Pol Roger NV, Epernay, France \$140

1998 Pol Roger Brut, Epernay, France \$185

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## **White Wine**

- 2008 Jim Barry Watervale Riesling, Clare Valley, SA \$38 *or by the glass \$10*
- 2008 Henschke Peggys Hill Riesling, Eden Valley, SA \$44
- 2006 Paringa Estate Riesling, Mornington Peninsula, Vic \$46
  
- 2009 Bent Creek Sauvignon Blanc , Adelaide Hills, SA \$35
- 2008 Feathertop Sauvignon Blanc, Porrpunkah, Vic \$40 *or by the glass \$10*
- 2008 Oyster Bay Sauvignon Blanc, Marlborough, NZ \$48
- 2008 Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA \$55
  
- 2006 Gapsted "Ballerina Canopy" Chardonnay, Gapsted, Vic \$42 *or by the glass \$10*
- 2006 Paringa Estate Chardonnay, Mornington Peninsula, Vic \$65
- 2006 Petaluma Chardonnay, Piccadilly Valley, SA \$90
  
- 2008 Gapsted, limited release, Pinot Gris, Gapsted, Vic \$39

## **Red Wine**

- 2008 High Plains Merlot, King Valley, Vic \$35
- 2008 Gapsted, "Ballerina Canopy" Merlot, Gapsted, Vic \$42
- 2006 Feathertop Merlot, Porrpunkah, Vic \$45 *or by the glass \$11*
  
- 2007 Oyster Bay Pinot Noir, Marlborough NZ \$39
- 2006 Te Kairanga "Runholder" Pinot Noir, Martinborough, N.Z \$98
  
- 2008 High Plains Cabernet Sauvignon, King Valley, Vic \$35
- 2005 Feathertop Cabernet Sauvignon, Porrpunkah, Vic \$45 *or by the glass \$11*
- 2006 Katnook Estate Cabernet Sauvignon, Coonawarra, SA \$87
- 2005 Penfolds Bin 707 Cabernet Sauvignon, Magill, SA \$270
  
- 2008 High Plains Shiraz, King Valley, Vic \$35
- 2008 Bent Creek "Black Dog" Shiraz, McLaren Vale SA \$40 *or by the glass \$10*
- 2002 Annies Lane, Coppertrail Shiraz, Watervale, SA \$110
- 2004 Penfolds, St Henri Shiraz, Magill, SA \$215

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## **Cocktails**

### **Limonata**

Lemon infused Grey Goose Vodka, Cointreau and San Pellegrino Limonata served in a tall glass, over ice - \$15

### **Champagne Cocktail**

Chandon NV sparkling over a bitter soaked sugar cube and a dash of brandy - \$15

### **Beverly Hills Iced Tea**

Stolichnaya vodka, Havana Club Blanco rum, gin, 1800 Tequila, Cointreau, lemon juice and Gomme. Dash of pink grapefruit and topped with Chandon NV sparkling - \$18

### **Gimlet**

With either Stolichnaya vodka or Tanqueray gin, shaken with fresh lime and served in a martini glass - \$16

### **Japanese Slipper**

Midori and Cointreau shaken with fresh lemon juice and served in a martini glass with a maraschino cherry \$16

### **Margarita**

1800 Tequila, Cointreau, Lemon Juice, Gomme and egg white. Shaken or on the rocks - \$16

### **Caiprinha**

Lime, sugar and Cachaca over crushed ice - \$16

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## **Cocktails**

### **White Lady**

Tanqueray Gin, Cointreau, Lemon Juice and egg white,  
shaken and served in a martini glass - \$16.50

### **Lychee Martini**

Stolichnaya Vodka, Soho Lychee Liquor and fresh lychees.  
Shaken and served in a martini glass -\$17

### **French Martini**

Absolut vanilla vodka, Lejay cassis and pineapple juice,  
shaken and served in a martini glass - \$16

### **Lychee Ginger Martini**

Stolichnaya Vodka, Soho Lychee Liquor and Gigembre with fresh lychees -\$17

### **Moroccan Bubbles**

Campari, gin and Pama pomegranate,  
topped with Chandon NV sparkling - \$15

### **Mai Tai**

Havana Club Blanco, Havana Club Especial rum and Cointreau  
with pineapple and lime juice -\$16

### **Bombay Bramble**

Bombay gin, Lejay cassis and lemon juice over crushed ice -\$15

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## ***Children's Menu***

- ❄️ Chicken breast fillets, pan fried and served with a mayonnaise dipping sauce, seasonal vegetables and chat potatoes
- ❄️ Flat head tails lightly coated in a batter and served with a salad, crinkle cut chips and a house made tomato sauce
- ❄️ Kids fillet steak, cooked to medium, served with seasonal vegetables and chat potatoes
- ❄️ Pasta and meatballs tossed in a Napoli sauce and topped with freshly shaved Parmesan cheese

*All children's meals - \$18*

## ***Dessert***

- ❄️ Vanilla ice-cream with chocolate topping - \$10