

# Fountains

Restaurant and Bar

## **Entrees**

Pan fried saganaki, charred lemon, EV new season olive oil and wild roquette \$15

Seafood chowder with scallops, clams and fish \$19

Potato gnocchi tossed through a Gorgonzola cream sauce \$18

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

Twice cooked pork belly with an aged apple balsamic reduction \$17

Pan seared prawns, scallops and chorizo, with a warm Pernod and tomato salsa \$18 \*

## **Mains**

Crispy skin Atlantic salmon fillet, soba noodles, charred lemon and Asian greens \$33

Smoked lamb and mushroom risotto topped with  
roquette and shaved grana padano \$29 \*

Twice cooked duck, sautéed leeks, spinach and tomato tossed through pappardelle pasta \$32  
or with a vegetarian ragú \$28

Pan roasted breast of La Ionica chicken, wilted winter greens,  
wild mushrooms and jus gras \$35 \*

Slow roasted pork, beetroot reduction, celeriac mash  
and baby vegetables \$36 \*

King Valley Black Angus, char-grilled to your liking, served with a potato rosti,  
Dutch carrots and port wine jus :-

300gm Eye Fillet \$43 \*

400gm Rib Eye of steer \$43 \*

## **Sides**

Wild roquette, balsamic, shaved Grana Padano and toasted almonds \$9

Roasted chat potatoes, garlic and herbs \$9

Green beans and butter beans \$9

\* Denotes gluten free

When ordering, please advise your server of any dietary intolerance

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



## Tantalising Tuesday Night Special

*Two courses, local wine and five star Fountains service*

***Come and join us on Tuesday nights for two courses and a glass of premium local wine or beer ~ just \$45 per person.***

Choose an entrée and a main course from our a-la-carte menu, enjoy a glass of premium local wine, sample our fine service and only pay \$45 – that's a saving of \$20 per person!

Should you wish to enjoy one of our premium eye filets or rib eyes as a main then the cost is \$55 per person.

## Fantastic Friday Night Special

***Come and join us on Friday night for two courses, where the main is always premium scotch fillet and the entrée choice changes weekly.***

The scotch fillet is cooked to your liking, topped with jus, and served with creamy mashed potato and wilted greens.

At \$32 per person this is the best quality deal on the hill.

Please note that bookings are essential to take advantage of either of these great dinner specials.

*Reservations can be made on either  
5759 3400, 0412 360 120 or [bookings@fountainsmthotham.com](mailto:bookings@fountainsmthotham.com)*

***Located next to The Arlberg – bus stop two***

***5759 3400  
[bookings@fountainsmthotham.com](mailto:bookings@fountainsmthotham.com)***