

for people with taste

entrée

Tasting plate for two:
four eclectic tastes to surprise your palate 42

Venison carpaccio, bitter chocolate - banyuls ganache,
tempura mushroom and fennel crisps 21

Rotolo: spinach, pumpkin, macadamias and Meredith
ewes milk fetta, wrapped in pasta sheets, baked and
finished with a nut brown butter 19.5

Octopus escabeche, white anchovy, fried white bait,
taramasalata and salted pistachio praline 20

Slow cooked capretto, carrot puree, minted labneh,
pomegranate, currants and pine nuts 21

Tasmanian ocean trout, cured in Campari and herbs
with beetroot jelly, horseradish cream, Yarra Valley
salmon caviar and micro herbs 21

Twice baked Heidi gruyere cheese and zucchini soufflé with
a Tarago River Shadows of blue cheese, spinach
and mascarpone cream 22 *(signature dish)*

Our bread and dukkah is house made and we serve Lighthouse Olive Oil

A menu glossary follows mains.

Our modified menu is available on request for Coeliac, Nut Free and Vegan

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main

Yarham's Bouillabaisse: *(Signature Dish)*
delicate flavours of saffron, pernod, tomato & fresh herbs, crammed with
seafood, complimented by rouille, granna padano & crunchy toasts 42

Mushroom, leek and spinach 'baklava', pan fried
Drysdale haloumi, date and lime chutney 32

Slow cooked Western Plains pork belly, truffled
macaroni, savoy cabbage, chou croute onions 35

Tea smoked and roasted Bendigo duck breast, fennel
cream, grilled spec and citrus salad 36

Boned quail, stuffed with freekah, preserved lemon and herbs
with a pheasant brik and celeriac puree 36

Oven roasted Western District lamb rack, pine nut hummus, eggplant fritter,
Yarra Valley Persian fetta, apple and coriander salad 36

sides 8 each

potato dauphanoise: baked in cream, cheese and paprika
beetroot, bulgar wheat, parsley, Yarra Valley Persian fetta and pecans
wok tossed brussel sprouts with chorizo and hazelnuts
winter leaves, pomegranate and roquefort
crispy chips served with aioli
sweet chilli jelly side serve 2.5

Take home jars of 2 faces Chilly Jelly 9.5

Take home jars of 2 faces Dukkah 10.5

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Dessert

The Chef's Plate:

a platter of Simon's desserts for two to share 34

Fromage frais, lime milk tapioca, poached quinces and speculaas cookies 15

Warm Armagnac, prune and frangipane tart with toffeed apples 15

Sorbet: a trio of house made sorbets 14

Lady Runcorn's Folly: a tower of meringue filled with double cream and brandied cherries, with cherry syrup and praline 15 *(signature dessert)*

Poached rhubarb jelly, chocolate cookie crumbs, candied cumquats, rhubarb crisps and cinnamon custard 15

Chocolate, soft centre Soufflé: not your average airy fairy soufflé, this one has a soft truffle centre and is served with white chocolate semi freddo 16

Ice Cream: a trio of house made ice creams 14

Cheese: three cheeses served with house baked bread and fruit 21

Please ask to see our cheese menu

Complimented by:

A glass of bubbles: Chandon nv brut	glass	
	10	
Rymill Coonawarra (SA) June traminer	8	half bottle 29
De bortoli (NSW) Noble one bort semillon	11	half bottle 44
Brown bros. (Vic) orange muscat and flora		half bottle 18
Lilly pilly (NSW) noble riesling		half bottle 32
Classic Rutherglen (Vic) muscat by Stanton & Killeen	8	
Classic Rutherglen (Vic) tokay by Stanton & Killeen	9	

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what's that?

BANYULS
BASTILLA
BEURRE BLANC
BRIK
CAPRETTO
CARPACCIO
CHOU CROUTE
CHORIZO
ESCABECHE
FREEKAH
FROMAGE FRAIS
GEWURZTRAMINER
HALOUMI
KIBBEH
LABNEH
PICADA
RILLETES
ROUILLE
ROQUEFORT
SAMBAL
SHISO
SOM D TAM SALAD
SPEC
SICHUAN

basic menu glossary

Vinegar made from a French naturally sweet wine
Moroccan pastry parcel *sweet*
French style sauce made with white wine, cream, butter etc
Tunisian pastry parcel
Young goat
Wafer thin slices of raw (meat)
Sautéed, spiced, 'pickled'
Spanish style sausage: slightly spicy
Poached / cured
Young, green cracked wheat
Very mild goat curd
Wine, from and Alsace region of origin
A stretchy, mild goat's cheese used for frying, slightly nutty in flavour
Middle Eastern torpedo parcels of minced meat and bulgar
Yoghurt cheese
Catalan seasoning bread and almond crumb mix
Slowly cooked, shredded then set in juices and fat (like terrine)
Aioli with the addition of fresh chilli and capsicum
Ewes milk French blue cheese
Condiment
or Perilla, an Asian herb, purple in color
Thai salad of pickled green papaya, tomato, beans and spicy dressing
Smoked pork product similar to pancetta
From a native Asian berry tree – has pepper flavour

building history (the short version)

This building was named the Union Fidelity Trustees Chambers and erected in **1857** for the then Ballarat Colonial Bank. Designed by leading Geelong architects, Shaw and Dowden, the two storey bluestone structure with stucco façade is composed of elements derived from the Italian Renaissance including a Tuscan portico and engaged columns to the ground level. The upper level is enhanced by pedimented windows, cornice and balustraded parapet - a principal work of the architects.

The bank, which was erected in a banking precinct at this West end of Malop Street, reflected the prosperity of Geelong in the mid 19th Century.

Welcome to living history. Heritage Listed HBR190 – building of State Significance.

so, who was lady runcorn?

Also called BERTHA, she was the best friend of owners Tim and Simon and was tragically killed in a car accident just before the restaurant opened in 1999. Bertha loved rich desserts and just about all types of food, especially when Simon was cooking! We thought it was only appropriate that when we were developing our first menu, we choose something rich, yummy and full of calories and name it after her. Our signature dessert, Lady Runcorn's Folly was the result. Lady Runcorn was Bertha's second nickname, simply because she lived in a Brisbane suburb called Runcorn – and she was most definitely a lady!

The photos that surround you are of the 2 faces family, friends and our daughter Lily