

# for people with taste

## entrée

Tasting plate for two:  
four eclectic tastes to surprise your palate 44

Rabbit rillettes, kipflers, English cream dressing,  
breakfast radish and watercress 22

Rotolo: spinach, pumpkin, macadamias and ewes milk fetta,  
wrapped in pasta sheets, baked and finished with a nut brown butter 21

Cured ocean trout, octopus escabeche, labneh, wasabi  
avocado, white anchovy and micro herbs 23

Tempura soft shell crab with caramelised coconut, banana  
blossom, pomelo salad and coconut dressing 23

Drysdale haloumi, carpaccio of heirloom beetroot,  
basil pesto, yellow bean and chickpea salad 21

*Signature* Twice baked Heidi gruyere cheese and zucchini soufflé with  
a Tarago River Shadows of blue cheese, spinach  
and mascarpone cream 23

*Our bread and dukkah are house made and we serve Lighthouse Olive Oil*

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## main

Yarham's *Signature* Bouillabaisse:  
delicate flavours of saffron, pernod, tomato and fresh herbs, crammed with  
seafood, complimented by rouille, granna padano and crunchy toasts 44

Chickpea battered vegetables, chestnut ravioli and soy butter sauce 34

Twice cooked duck with blood plum sauce,  
shitake, Asian greens and coconut rice 38

Crisp pork belly, nectarine, kimchi, maple labneh, bacon 36

Crispy fried quail, eggplant pickle, mint labneh, zucchini flowers 35

Slow cooked lamb shoulder, Merguez lamb sausage,  
carrots, almond cream, currants and harissa 36

## sides 8 each

Warm spiced cauliflower and broccoli with silky goat curd

Chunky chips, rosemary salt and garlic aioli

Roast tomato, marinated beetroot, lentil, apple, mint and Persian fetta salad

Wok tossed yellow beans, zucchini, rocket and bacon

Apple, pear, Roquefort, walnut and garden leaves

Aligot: French style mashed potato with garlic and d'affinois cheese

*Signature* sweet chilli jelly side serve 2.5

Take home jars of *Signature* 2 faces Chilly Jelly 9.5

Take home jars of 2 faces Dukkah 10.5

'Produce to Platter' Cook Book featuring 2 faces **PROMO PRICE \$20**

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D e s s e r t

**The Chef's Plate:**

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

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

Lemon Delirious: lemon butter, lemon curd mousse, shortbread crumble, marshmallow 15

Crisp pastry arlette, layered with toffee caramel, banana and coffee ice cream 15

Sorbet: a trio of house made sorbets 14

Cointreau savarin, crème patisserie, berries, poached rhubarb and pate de fruits 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 or dessert wine:**

Chandon nv brut	glass	
	10	
Clyde Park (Vic) Late Harvest Riesling	8.5	half bottle 32
Brown Bros (Vic) Orange Flora Muscat		half bottle 20
Rymill Coonawarra (SA) June traminer		half bottle 29
De bortoli (NSW) Noble one botrytis semillon	11	half bottle 44
Classic Rutherglen (Vic) muscat by Stanton & Killeen	8	
Classic Rutherglen (Vic) tokay by Stanton & Killeen	9	

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## what's that ?

BEURRE BLANC  
BRIK  
CAPRETTO  
CASSOULET  
CHORIZO  
DAIKON  
ESCABECHE  
FROMAGE FRAIS  
HALOUMI  
HARISSA  
KATAFI  
KIBBEH  
KIMCHI  
LABNEH  
MERGUEZ  
PITHIMER  
QUINOA  
RILLETES  
ROUILLE  
ROQUEFORT  
SHISO  
SOUBISE  
SICHUAN  
TORCHON

## basic menu glossary

French style sauce made with white wine, cream, butter etc  
Tunisian style crisp pastry parcel  
Young goat  
Bean, tomato, bread crumb French style 'casserole'  
Spanish style sausage: slightly spicy  
A type of radish, used a lot in Japanese cuisine  
Poached / cured / pickled  
Very mild goat curd  
A stretchy, mild goat's cheese used for frying, slightly nutty in flavour  
Spicy North African relish.  
Finely shredded filo pastry  
Middle Eastern torpedo parcels of minced meat and bulgar  
Korean style pickle, with a little heat.  
Yoghurt cheese  
North African lamb sausage.  
French pastry 'pie'  
Type of grain  
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  
or Perilla, an Asian herb, purple in color  
Onion sauce  
From a native Asian berry tree – has pepper flavour  
Slowly cooked, pressed and crumbed

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## 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 19<sup>th</sup> Century.

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

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## 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 Tim and Simon's daughter Lily