

JOSEPH'S

Our passion for hospitality is at the heart of everything we do. Named in honour of the Catholic Seminary that once stood in its place and overlooking the spectacular parterre garden in the shadow of our historic mansion, Joseph's Dining is where you will experience unforgettable moments. And where we will celebrate your wellness and contentment, your conversation and laughter.

At Joseph's we unite warm, friendly service with deliciously fresh, seasonal produce and the finest of Australian and international wine.

After all, your time is the greatest luxury and time indulging your palate is time well spent. Or that's what our regular guests say. So relax, there's no need to rush. Take a moment to soak up the atmosphere and prepare yourself for a feast of the senses. Everything about Joseph's is inspired by artisan producers – from the paintings on our walls to the food on your plate, and more than 200 wines in our cellar.

LANCEMORE
MANSION HOTEL
WERRIBEE PARK

JOSEPH'S

ENTRÉE

Soup de Jour / please see our friendly waitstaff for today's accompaniments
Pan Seared Scallop / Miso Beurre Blanc / Yuzu Gel / Coriander Oil / Sea Herbs(GF)
Wagyu Beef Tataki / Ponzu / Sesame Mayo / Pickled Shimeji / Crispy Shallots (DF/GFO)
Root Vegetable Gratin / Artichoke Chips / Root Emulsion / Parmesan Mousse (VO/GF)
Balinese Chicken / Endive / Medley Tomato / Raw Sambal / Rice Crackers (GF/DF)

MAINS

Game Farm's Duck Breast / Carrot Pure / Charred Radicchio & Leek / Blood Orange Jus (GF/DF)
Flinders Select Pork Cutlet / Roast Sugarloaf / Pork Fat Emulsion / Apple Chutney / Jus (DF/GF)
Infinity Blue Barramundi / Spiced Coconut broth / Sprouts Salad / Seaweed (GF)
***Cape Grim Scotch Fillet 250g (MB 2+)** / Wild lettuce / Fries / Bearnaise Butter / Jus (DFO/GF)
Miso Cauliflower & Potato Gnocchi / Tofu / Apple / Pomegranate / Almond Skordalia (VO)
Risotto / Wild Mushrooms / Mushroom Stock / Shaved Parmesan / Native Thyme (GF/VO)

SIDES

Steamed Broccolini Green Beans / Citrus Dressing / Roasted Almond (DF/GF)
Shoestring Fries / Chipotle Mayo (DF/GF)
Roasted Brussel Sprouts / Prosciutto / Balsamic Sauce (DF/GF)
Citrus Chickpea Salad / Mix Leaf / Grapefruit / Watermelon Radish / Vinaigrette (DF/GF)

DESSERT

Orange Almond Cake / Cinnamon & Star Anise Syrup / Candid Citrus Peel / Vanilla Bean Mascarpone
Vegan Chocolate Mousse / Mulled Wine Berries / Meringue / Chocolate Shards (V/GF)
Winter Berries Tart / Mandarin Curd / Almond Praline / Coulis
House Made Ice Cream (DFO/GF)
***Selection of Cheese:** Local Blue / Local Soft / International Hard / International Semi-Hard

2 course with shared side \$85

3 course with shared side \$99

+\$10 for scotch fillet*