

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.

Menu curated by Executive Chef Anthony Siketa

LANCEMORE
MANSION HOTEL
WERRIBEE PARK

JOSEPH'S

ENTRÉE

Pan Seared Hokkaido Scallops / Sauce Vierge / Squid Ink / Sea Herbs GF
Chicken, Leek & Truffle Terrine / Sourdough / House Pickles / Apple Currant Chutney GFO
New Season Local Asparagus / Brick Pastry / Peas / Whipped Vegan Feta / White Balsamic VG
Smoked Barramundi / Pommes Anna / Buttermilk / Kyoto Green Onion Oil / Caviar GF
Otway Pork Belly / Crackling / Smoked Soy / Apple / Celery GF DFO

MAIN

Dry Aged, Spiced Duck Breast (medium) / Truffle Honey / Parsnip / Blackberry / Carrots / Dauphine Potato GFO
Infinity Blue Barramundi Fillet / Fennel Puree / Roast Red Pepper / Tomato / Asparagus / Capers GF
Roaring Forties Lamb Rump / Artichoke / Ratatouille Vege / Black Olive / Rosemary Jus / Dauphine Potato GF
***Cape Grim Scotch Fillet 250g** (MB 2+) / Bearnaise Butter / Fries / Salad / Red Wine Jus GF
Mushroom & Leek Risotto / Porcini / King Brown / Baby Leek / VGO

CHEESE

***Selection of Three Local & International Cheese** / Quince / Grapes / Crackers GFO

DESSERT

House Made Sorbet & Ice Cream VGO GF
Dark Chocolate Marquise / Caramel / Wattleseed / Crème Fraiche
Rose Parfait / Lychee Champagne Gel / Meringue
Pina Colada / Pineapple / White Rum & Coconut Mousse VG
Tiramisu / Coffee / Chocolate / Mascarpone
Napoleon / Mille Feuille / Lavender Cream / Fresh Berries

SIDES - \$12

Grilled Asparagus / Sauce Gribiche / Lemon Balsamic GF V
Spiced Heirloom Carrots / Turmeric / Cumin / Paprika GF VG
Garden Salad / Oak Lettuce / Tomato / Red Onion / Balsamic GF VG
Shoestring Fries / Romesco GF VG

2 courses \$85pp

3 courses \$99pp

+\$12 for scotch fillet*

+\$10 for cheese plate*