



Davidson Menu

<https://menulist.menu>
Cnr Fenwick Little Malop Streets, Geelong (VIC) 3220, Australia



The restaurant from Geelong (VIC) offers **89** different dishes and drinks on [the menu](#) at an average A\$61.

Davidson Menu



Appetizers

CHEF'S SELECTION

Drinks

DRINKS

Dessert

LEMON MYRTLE CURD, MERINGUE,
BURNT WHITE CHOCOLATE

Beef

RUMP

Beer

FLYING BRICK ORIGINAL APPLE
CIDER, BELLARINE A\$13

Fresh Juices

CARROT JUICE

Aperitifs Cider (Bottle)

FLYING BRICK PACHINGA PEAR
CIDER, BELLARINE A\$13

Sides (Can Be Added With An Additional Cost)

ROASTED KIPFLER, SALTBUSH
ROSEMARY

Main Course

BEEF CHEEK, CAULIFLOWER, WILD
GARLIC PISTOU CHARRED KALE

MARKET FISH, BRAISED FENNEL,
KIPFLER'S SALTBUSH BUTTER

Rosé (Bottle)

ARFION PINOT ROSE A\$74

PROVENANCE ROSE 2020,
GEELONG A\$69

These Types Of Dishes Are Being Served

LAMB

CHICKEN

Sparkling (Bottle)

LEURA PARK BLANC DE BLANC
2021, GEELONG A\$98

OAKDENE BLUE LABEL NV,
GEELONG A\$72

DEEDS NOT WORDS SPARKLING
NV, HENTY A\$106

PALLONCINO PROSECCO 2021,
MURRAY DARLING A\$65

Reds Of Structure And Elegance (Bottle)

OAKDENE FIELD BLEND
PINOT/SHIRAZ 2021, GEELONG A\$78

CIRILLO 'VINCENT ' GRENACHE
2021, BAROSSA VALLEY A\$75

CHRIS COULTER C5 BARBERA
2021, ADELAIDE HILLS A\$88

DAL ZOTTO SANGIOVESE 2021,
KING VALLEY A\$82

Ingredients Used

BEEF

BUTTER

SYRUP

VEGETABLES

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Beers (Bottle)

BREWICOLO BARWON HEADS BITTER, BELLARINE	A\$15
PRICKLY MOSES RED ALE, OTWAYS	A\$13
SALT LAGER, SURF COAST	A\$13
PRICKLY MOSES OTWAY LIGHT, OTWAYS	A\$13
SOU'WEST LAGER, SURF COAST	A\$13

Textural Whites (Bottle)

YANGARRA ROUSANNE, MCLAREN VALE	A\$101
LEURA PARK 25 D PINOT GRIS 2020, GEELONG	A\$78
AUSTIN'S 6'6 CHARDONNAY 2021, GEELONG	A\$75
GIANT STEPS CHARDONNAY 2021, YARRA VALLEY	A\$111
BANKS ROAD CHARDONNAY 2020, GEELONG	A\$98
AMELIA PARK CHARDONNAY 2021, MARGARET RIVER	A\$92

Pinot And Friends (Bottle)

TOKAR ESTATE PINOT NOIR, YARRA VALLEY	A\$78
CALEDONIA AUSTRALIS PINOT NOIR 2021, GIPPSLAND	A\$95
RED CLAW MORNINGTON PINOT NOIR 2021, MORNINGTON PENINSULA	A\$111
MARCUS HILL PINOT MEUNIER 2020, GEELONG	A\$98
AUSTIN'S 6'6 PINOT NOIR, GEELONG	A\$75
CURLEWIS BEL SEL PINOT NOIR 2019, GEELONG	A\$95

Aromatic And Crisp Whites (Bottle)

BRAVE NEW WINE DREAMLAND 2021, GREAT SOUTHERN WA	A\$106
RIESLING FREAK #3 RIESLING 2022, CLARE VALLEY	A\$78
RICCA TERRA FIANO 2021, RIVERLAND SA	A\$72
OAKDENE JESSICA 2019, GEELONG	A\$78
LONGVIEW MACCLESFIELD GRUNER VELTLINER 2021, ADELAIDE HILLS	A\$78
KIRLIE VINTNERS SAUVIGNON BLANC 2021, GEELONG	A\$62
OAKDENE LY LY PINOT GRIS	A\$78

Rich Reds (Bottle)

SC PANNELL TEMPRANILLO TOURIGA 2019, MCLAREN VALE SA	A\$103
SNAKE AND HERRING CABERNET SAUVIGNON 2020	A\$98
SCOTCHMAN'S SHIRAZ, GEELONG	A\$123
KENNEDY SHIRAZ 2018, HEATHCOTE	A\$82
RICCA TERRA BULLETS BEFORE CANNONBALLS, RIVERLAND SA	A\$72
RED BLEND - TEMPRANILLO/LAGREIN/AGLIANCO 2021, GRAMPIANS	A\$118
HEAD RED SHIRAZ 2020, BAROSSA VALLEY	A\$83

A la Carte

MIXED LEAVES, NATIVE SPINACH, MUSTARD SEED HONEY

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PASSIONFRUIT MISO CURD WITH
MACADAMIA MERINGUE A\$26
RASPBERRY ROMANOF

CHEESE COURSE (60 GRAMS, 1 OR
2) CRACKERS ACCOMPANIMENTS A\$38

DAMPER WITH TEA TREE SALT
GOLDEN SYRUP BUTTER A\$10

CANDY WALNUT FRANGIPANE, MILK JAM
ICE CREAM, BILLY TEA CARAMEL

MISO CARAMEL FLAN, CHOCOLATE
EMULSION, MACADAMIA CRUNCH

BREADED EGGPLANT, CHICKPEA, SALTY
PLUM TAHINI

KANGAROO CARPACCIO, SUCCULENTS,
ROOT VEGETABLES, WARRIGAL PISTOU

SALTBUSH LAMB RUMP, BABY BEETS,
PARSNIPS, MOUNTAIN PEPPER JUS

PUMPKIN, DAVIDSON PLUM, PARMESAN
SOUFFLE, BURNT HONEY MUSTARD

BONELESS CHICKEN ROAST, MORCILLA,
WARRIGAL GREENS BABAGANOUSH

OCTOPUS CHARGRILLED WITH LEMON
MYRTLE, KIPFLER, CAULIFLOWER

HARISSA CAULIFLOWER, SPICED BUNYA
NUT, GOAT CURD, BARBERRY

HIRAMASA KINGFISH CRUDO, APPLE,
BUTTER MILK, FINGER LIME

ROASTED BEETROOT, BURRATA,
SMOKED ALMONDS, GUM LEAF HONEY

BAKED CHOCOLATE FLAN,
WATTLESEED ICE CREAM BLACK A\$26
OLIVE SNAP

PENFIELD OLIVES MARINATED
WITH GREY GUM LEAVES A\$13

ROASTED KUMARA WITH
MACADAMIA SAMBAL CASSAVA A\$15
CRACKERS

CREAMED CORN CROQUETTES,
ZUCCHINI ESCABECHE WILD A\$23
GARLIC SALSA VERDE

GRILLED OX TONGUE, BUSH
CURRY BUTTER, BEETROOT A\$23
RELISH BRIOCHE

WATERMELON PERSIAN FETA,
PISTACHIO SALTBUSH DUKKAH, A\$16
LEMON BALM HONEY

LEMON MYRTLE CURED OCEAN
TROUT, CITRUS, SALMON ROE A\$26
TAPIOCA CRISPS

CHARRED KANGAROO LOIN,
BURNT ONION JAM, PURPLE A\$46
COLLARD SWEET POTATO

CROCODILE, PICKLED
WATERMELON RIND, RIVER MINT A\$39
ALIOLI, NATIVE LEAVES

CRUNCHY KIPFLER POTATOES
WITH ROSEMARY SMOKED BUSH A\$16
TOMATO SALT

MIXED LEAVES, COASTAL LEAVES,
RUBY GRAPEFRUIT, DIJON BEE A\$16
POLLEN

RICOTTA GNOCCHI, ROASTED
PUMPKIN, WARRIGALS BUNYA NUT A\$46
NOISETTE

PAPER BARK FIRED BEEF RIB,
CAVOLO NERO, PARSNIP SOUBISE, A\$56
MASTER STOCK

BARRAMUNDI FILLET, BURNT
APPLE, GREEN PAPAYA, A\$56
BUTTERMILK DASHI ROE

LAMB RUMP, RED CABBAGE
PUREE, SAUTÉ GREENS, MISO A\$59
BUTTER, SALTBUSH ASH

CHICKEN BREAST, MACADAMIA
CRUMBS, CRANBERRIES PATE AU A\$56
BEURRE

CARROT BUSH HONEY CAKE,
CREAMED GOATS CURD DAVIDSON A\$26
PLUM SORBET

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Opening Hours:
Wednesday 17:30-21:00
Thursday 12:00-14:30
Friday 12:00-14:30
Saturday 17:30-21:30

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