



## **HOUSE FLAT-BREAD**

baked daily using our own sourdough starter  
gwydir grove olive oil + balsamic | 4 per person

## **LOCAL OYSTERS**

half-dozen rock oysters from the Hawkesbury River | 24

**kilpatrick**

**chardonnay vinaigrette**

**bloody mary**

**assiette**

## **ENTRÉE COURSE**

**french onion soup**

calvados + emmentel cheese + walnut oil | 15

**terrine of poached petuna ocean trout**

crème fraîche + fennel + saffron dressing | 21

**seared calves liver**

soft white polenta + apple + pancetta + jus gras | 19

**house-cured pig belly 'Wellington'**

jerusalem artichoke puree + mushroom mousse | 21

**salt-roasted organic baby beets**

goats curd + black truffle emulsion + hazelnut vinaigrette | 20



## MAIN COURSE

### **certified black angus beef fillet 'Mignon'**

pomme puree + bone marrow + confit oyster mushroom + sauce viande | 38

### **bouilliabaisse of balmain bug**

seared hiramasa kingfish + moules + rouille + parsley pistou | 35

### **hay-smoked breast of duck**

confit leg tortellini + cabbage marmalade + petite turnips + jus gras | 35

### **potato gnocchi**

smoked tomatoes + broad beans + horseradish + buerre noisette | 27

### **crisp-skin snapper fillet**

poached ocean prawn + asparagus + celeriac puree + crustacean oil | 34

### **braised shoulder of grain-fed lamb**

sweetbreads + rillettes + pea gel + pomme chateau + sauce diable | 34

## SIDE ORDER

**rocket salad** + pine nuts + shaved parmesan + balsamic vinaigrette | 8

**steamed spring greens** + tarragon butter | 7

**cauliflower florets** + mustard sauce | 7

**thick-cut chips** + roast garlic aioli | 8

**pomme puree** + truffle oil | 9



## **SWEETS**

### **cappuccino semi-freddo**

home-made cinnamon doughnut + dulce de leche | 14

### **chocolate marquise**

orange jelly + praline ice cream | 15

### **steamed banana pudding**

salted peanut caramel + warm crème anglaise | 14

### **pineapple tarte tatin**

vanilla bavarois + blueberry gel | 15

### **boysenberry soufflé**

blood orange sherbet | 14

### **hazelnut affogato**

white chocolate gelato + espresso + biscotti | 13

## **IMPORTED CHEESE SELECTION**

served with marinated baby figs + green apple salad + truffle infused honey

### **fromage d'affinois double cream brie (France)**

### **mauri telaggio washed rind (Italy)**

### **cropwell bishop stilton (United Kingdom)**

### **queso san simon smoked cheddar (Spain)**

selection of two cheese | 22

selection of three cheese | 27

selection of four cheese | 32

### **Karinyas Restaurant & Wine Bar**

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