Marinated Olives – to share while you sit Padthaway Estate "Eliza" Sparkling 2002

\$4.50 \$9.00 glass

Entrée - \$19.90

Grilled eggplant & pomegranate molasses – on burghul, red lentils & mint

Fresh goat cheese cabicou – with perfect tomatoes, celery & basil jelly

Fresh figs on spice bread – Pyengana cheddar & coffee, honey dressing

Sashimi tuna - with minted peas & yoghurt dressing

**Locally smoked sardines** – green capsicum & grilled *piquillo* peppers

**Prawn "toast"** – with chilli shrimp sambal

The perfect crayfish sandwich – soft white bread & our mayonnaise (\$26.00)

Main course - \$30.90

Salt & pepper tommy ruffs – on fennel carrot purée & bok choy

Atlantic salmon coated in sesame – tempura vegetables and ponzu sauce

"Southern Fried" chicken, spicy Moroccan-style – with corn purée & watercress salad

**Duck breast** – mashed pumpkin & fragrant quince garnish

Lamb shank (boned) & black olives - with cornichon & caper relish

Piccadillo - classic Cuban dish of ground beef & green olives, with tomato nachos & avocado cream

**Pork fillet** – savoy cabbage, pine-nuts and sultanas, cream sauce of seeded mustard

## Essential Sides (served with entree or main course only)

Beans & sugar-snap peas	\$6.90	Chips or roast potatoes with rosemary	\$6.90
Mixed leaf salad with entrée or main course	\$6.90	Mixed salad as a course	\$11.90

Additions charged accordingly

Dessert - \$13.90

Cashew-nut baklava - with cardamom custard

Passionfruit & botrytis crème caramel – with fresh passionfruit

Rhubarb & coconut cream - with semolina custard & rosewater

White chocolate bavarois - with raspberry compôte

Campari & orange jelly - strawberry & grapefruit salad

Front of House – Nykilja Butt Kitchen – Cath Kerry with Head Chef Frank McWilliams & Linda Westacott