



PISTACHIO GROUP MENU JANUARY 2016

Salted pistachio nuts
House made sourdough with salted butter

ENTRÉES

Beetroot gazpacho, school prawn, croutons

Seared scallops, smoked potato, onion puree

Tomato tart, sticky balsamic, warm brie

6 Oysters natural with lime

6 Oysters Kilpatrick with seeded mustard

JUST FEED ME PLEASE DAVE!

\$65 PER PERSON

\$20 PER PERSON with Matched Local Wines

Leave it up to Dave, Consists of 4 Courses
(Whole Table Only)

For Groups of 10 or more

2 Courses \$50 3 Courses \$60 4 Courses \$65

MAINS

Crispy skinned Tasmanian salmon, potato salad,
bacon dressing, asparagus

Mushroom stuffed crispy bean curd, warm silicon tofu, mushroom
broth, garlic broccolini

Slow cooked lamb shoulder, French style lentils,
pea crush, braising reduction

Grain fed beef rump, mustard butter, shoestring fries,
onion jus

SIDES

Beans, Parsley, Almonds

Mixed Leaf Salad, Lemon Vinaigrette

DESSERTS

Hazelnut cheesecake, jelly, praline, caramelised condensed milk

Baked lemon tart, black sesame meringue, mascarpone mousse

Dark chocolate brownie, white chocolate ice cream,
chocolate crumble

vanilla crepes, passionfruit curd, vanilla ice cream,
citrus syrup

Please note that this is a sample menu,
menu items may change without notice due to ingredient
availability.

Please contact the restaurant for a current copy of the menu.