

FEAST at BERRIMA

DINNER

ENTRÉE

Wild mushroom soup - truffle oil, parmesan - ciabatta bread	(gfa)	\$16
Coconut tempura prawns with rocket salad & aioli		\$22
Seared scallops - shitake, corn puree, rocket, prosciutto crumbs		“
Chargrilled boned quail - green papaya salad - teriyaki dressing	(gf)	“
Crisp pork and prawn warm Asian salad - nam jim dressing	(gf)	“
Barramundi & crab cake - seared prawns, basil pesto and rocket salad	(gf)	“
Chicken and porcini mushroom terrine with caramelized onion and crisps		“

MAINS

Sous Vide Pork cutlet - seared - served with mango salsa and pilaf	(gf)	\$38
W.A. Cone Bay barramundi - braised fennel, pumpkin - lemon beurre blanc	(gf)	“
Beef Burgundy pot pie, crisp lid, creamed potatoes & green beans		“
Duck a l ' orange - glazed orange - greens - creamed potatoes	(gf)	“
Seafood pot pie - ocean trout, prawns & barra - crisp crumbs truffle oil - beans	(gfa)	“
Wild and local “Tunnel” mushroom risotto - truffle oil - Reggiano parmesan	(v) (gf)	“
Seared Mediterranean lamb fillet - crisp polenta, seasonal greens - capsicum sauce	(gf)	\$42
Charred pepper crusted Angus beef fillets, celeriac puree and broccolini & radicchio	(gf)	“

SIDES

Seasonal greens - beans, broccolini, carrots - herbed butter & hazlenuts	(gf)	\$9
Mixed leaf salad - Spanish onion, cherry tomato - Chardonnay vinaigrette	(gf)	“
Baby spinach, charred pumpkin, feta & pine nuts - apple cider vinaigrette	(gf)	“
Beetroot, goats, cheese, walnut & rocket salad - white balsamic dressing	(gf)	“
Crisp chunky or shoestring fries - aioli		“
Triple cooked crispy chats - rosemary salt		“
Ciabatta bread - olive oil & apple balsamic		\$2 p.p.

Open Wednesday to Sunday
(gfa) = gluten free available

Friday & Saturday night Dinner
allergies & vegetarian options - please ask
02 4870 1268

12.10.18