

FEAST at BERRIMA

LUNCH

TASTES

Pea and parmesan arancini balls - aioli	4 pieces		\$12
Beetroot & vodka cured trout on cassava crisps	4 pieces	(gf)	“
Little pot of snowy mountain trout pate with toasts		(gfa)	“
Crab & barramundi croquettes - aioli	2 pieces		“
Crisp toasts - capsicum aioli and white anchovies	4 pieces		“

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, herbed crumbs		(gfa)	“
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

House made Fettucine - seared prawns, tomato, peas, chilli, Regianno parmesan			\$28
House made Fettucine - slow cooked duck with wine and tomatoes - shaved parmesan			“
Fish & Chips - Tempura barramundi fillet & chunky chips - mixed salad - aioli			“
Pork cutlet with mango salsa and pilaf		(gf)	“
W.A. Cone Bay barramundi - braised fennel, slow roast tomato - lemon beurre blanc		(gf)	\$38
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 - Reggianno parmesan		(v)(gf)	“
Seared Mediterranean lamb fillet - crisp polenta, seasonal greens - capsicum sauce		(gf)	\$42
Steak frites - seared Angus beef fillets - crisp fries and salad		(gfa)	“

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 & hazlenuts - 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

13.10.18

FEAST at BERRIMA LUNCH

Valrhona chocolate ganache tart - praline - coffee anglaise ice cream		\$16
White chocolate cheesecake - lemon, berries, crumbs	(gfa)	“
Rhubarb, apple & blueberry crumble - cream or ice cream		“
House made ice cream - ask for flavours	(gfa)	“
Eton mess - strawberries, mascarpone, meringue & berry ice-cream	(gf)	“
Limencello semifredo - blueberries - praline - lemon syrup		“

Today' s cheese selection with bacci crisps, walnuts & date pate

Gorgonzola style blue cheese (Italian)

Tarago Jensens Red washed rind (Aus)

Manchego - hard cheese (Spanish)

One cheese - \$11, Two cheeses - \$18, Three cheeses - \$25