



PISTACHIO GROUP MENU JUNE 2017

Salted pistachio nuts
House made sourdough with salted butter

ENTRÉES

Pea velouté, 65° hen's egg, parmesan tuile, smoked salmon

Seared scallops, roasted capsicum sauce, kipfler potato,
sumac, micro herbs

Pork belly, Kewpie, sriracha, baby spinach, crispy shallot

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, minestrone sauce,
crushed potato

Warm silicon tofu, corn velouté, baby corn, crispy bean curd,
asparagus

Slow cooked lamb shoulder, cumin scented pumpkin puree, lentils,
roasted pickling onion, braising reduction

Grain fed beef rump, mustard butter, carrots, baby beetroot,
mushroom sauce, mustard butter

SIDES

Beans, Parsley, Almonds

Mixed Leaf Salad, Lemon Vinaigrette

DESSERTS

Cookies & Cream, hazelnut and chocolate chip cookie, milk sorbet,
dark chocolate mousse, black sesame powder

Peanut mousse, caramelised banana, chocolate crumble,
condensed milk, popcorn, fudge sauce

Vanilla panna cotta, spiced apple, rolled oat crumble, tapioca pearls

Vanilla crepes, maple, coffee & Drambuie sauce, vanilla ice cream

❖ Please note that not all ingredients are listed on the menu,
please advise staff of any dietary requirements before ordering. Thank you