

# SUMMER 2017/18 POST SHOW LUNCH MENU



#### **MAINS**

## Angel hair pasta

Bacon lardons, baby spinach, green peas, fire roasted capsicum. \$16.0

Medly vine ripened tomatoes

Creamy goats cheese, heirloom beets, sundried olives, micro herbs, E.V.O.O. V, GF \$18.0

North African inspired chermoula rubbed chicken

Smoked eggplant tartlet, artichoke tapenade, apricot puree, micro herb salad. DF \$19.0

Sesame seared South Australian yellow fin tuna

Broad beans, rocket, shaved radish and fennel, ponzu sauce. DF \$19.0

# Champagne battered barramundi

Rosemary and pink salt shoestring fries, watercress salad, garlic aioli. \$22.0

#### **Baked ricotta & pine nut stuffed Portobello mushrooms**

Baby spinach and roasted Mediterranean vegetable caponata, capsicum pesto, puffed tri colour quinoa, wild rice and parmesan crisps. V \$29.0

#### **SIDES** \$9.0

## **Shoestring Fries**

Rosemary and pink Murray salt and tomato chutney. V, GF, DF

#### Salad

Spinach and watercress, baby radish, Bulgarian sheep's feta, dried cranberries. V, GF **Vegetable** 

Roasted butternut pumpkin, crispy basil, orange blossom honey dressing. V, GF, DF

#### **DESSERTS** \$14.5

#### Dark chocolate tranche

Fresh Australian cherries, honey custard and pineapple jam. GF

## Lemon lime splice jelly

Poached fruits, vanilla cream and almond crisps. GF

## **Affogato**

Liqueur, espresso, vanilla ice cream (choice of Baily's or Frangelico). GF

## Selection of ice cream and sorbets

Two scoops, with today's house made sweet. Sorbets - mango, raspberry, mandarin. Ice cream - vanilla, chocolate.

#### **Selection of International and local cheeses**

Tasmanian brie, Maffra cheddar, tarago river blue. Served with lavosh, water crackers, quince paste and dried fruit. \$19.5

#### **HOT DRINKS**

**Coffee** \$3.5 Espresso, Long Black, Flat White Cappuccino, Latte, Piccolo, Macchiato **Tea** \$3.5 English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea **Hot Chocolate** \$4.0

V = Vegetarian GF = Gluten Free DF = Dairy Free E.V.O.O. = Extra Virgin Olive Oil

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