



Grazing Menu March 2021

Please choose 3 entrées, 3 mains and 3 side dishes \$50

Entrée

- Fried zucchini flowers stuffed with gruyere and ricotta cheese
- BBQ giant oyster mushrooms, toasted pine nuts, chilli and parsley dressing
- Venison carpaccio, truffled pecorino, pickled mushrooms
- Gratinated half shell scallops atop puree of cauliflower (Note 1 pp)
- Italian style meatballs with garlic aioli
- Crunchy fried Clarence River school prawns with chilli oil
- Farmhouse pork terrine, fig chutney, grilled Turkish bread
- Grilled octopus tentacles, tahini, spiced chickpeas

Mains

- Chargrilled Porterhouse medallions with salsa Verde
- Seared ocean trout fillets with pickled cucumber salad
- Veal osso Bucco "alla" marsala on saffron risotto
- 12hour slow cooked lamb shoulder in red wine and black olives with basmati rice
- Braised Rockling, fresh tomato, peas and asparagus
- Crispy pork belly with chorizo crumb, diced apple, apple cider jus
- Cornfed Sicilian fried chicken pieces with gremolata
- Steamed barramundi fillet, sauce romesco, crisp brussel sprouts

**Note all Entrée and Main dishes are Gluten Free except Scallops

Sides

- Iceburg lettuce and feta salad
- Mash potato
- Garden salad
- Brussel sprouts with n'djua
- Sautéed spinach with almonds and parmesan
- Chips
- Honey roasted carrots
- Roast potatoes