

The Dining Room Menu

Spring 2015

Sydney rock oysters, shallot mignonette dressing 3.5

Saffron, parmesan & buffalo mozzarella arancini balls w/ spicy romesco sauce & lemon

Housemade dips w/ marinated olives & fire roasted crostini

Heirloom beetroot salad, woodside goats curd, orange, pecans, radish garnished with micro herbs

Shredded green cabbage & fennel salad, pecorino, aged sherry balsamic dressing

Fire roasted cauliflower salad, manchego, almonds, crispy eschalots finished with a poppyseed dressing

Heirloom tomato, victorian buffalo mozzarella salad, soft herbs, 12 yr balsamic

Marsala chicken liver pate, with amaretto currants & cornichons

Selection of house antipasti

(vegetarian 22)

Bannockburn free range chicken breast w/ sage, creamed corn & pearl cous cous 29

Fire roasted lamb rump & chimichurri w/ parsnip puree, veal jus & parsnip crisp 33

Pan seared market fish, butternut pumpkin hummus, braised white beans, cucumber, basil & lemon relish 33

Char-grilled Jr signature strip loin, fries, cafe de paris butter (served medium rare) 32

Crispy skin pork belly w/ cauliflower puree, roasted jerusalem artichoke, poached pear gel, radish & watercress 31

Organic ravioli of prawn & chive w/ pea veloute, garden peas & pea tendrils 29

Slow braised beef cheek, roasted beetroot ragu, potato ricotta gnocchi finished with a horseradish cream 29

Baked ricotta & spinach cannelloni, pumpkin puree, sage & brown butter, spiced nuts 28

Patatas bravas / fire roasted red pepper romesco sauce 8.50

Witlof/ radicchio/ baby cos salad 8.50

Steamed mixed greens/lemon/olive oil 8.50

Tiramisu , lavender brulee , chocolate torte 16