

Solander Dining

Entrée

Grilled Yamba prawns | blistered tomato | fermented chilli butter | bush tomato | lime GF, NF 23

Wallaby Scotch broth | pearl barley | baby blush turnips NF, DF 19

Braised Cipollini onions | almond schmear | finger fennel | nasturtium leaves V, Ve, GF, DF 18

Chicken liver paté | sweet mustard pear | charcoal salt | brioche NF 21

Main

BBQ pork belly | green onion kimchi GF, DF 34

Hay smoked duck breast | brown butter | fig | native pepper NF, GF 31

House made gnocchi | mushrooms | sun dried tomato | radicchio | saltbush | pine nuts V, Ve, DF 28

Beef rib - *allow 40mins* | house made mustard | Davidson plum chutney | west béarnaise NF, GF 38

Crispy skin salmon | cauliflower | petite vegetables | tarragon NF, GF 29

Brooklyn valley scotch fillet MBS3+ | romesco | chimichurri | jus 52

Sides

Crispy butter poached potatoes GF, NF, V 9

Broccolini | preserved lemon | parmesan | almonds GF,V 11

Baby carrots | soft herbs | tahini V, Ve, NF,DF 10

Dessert

Chocolate fondant | hazelnut ice cream | raspberries 17

Brown sugar pav | sweetcorn ice cream | blueberries | tarragon 16

2 cheese selection 23

Additional cheeses 10

