

**SOLANDER**  
DINING AND BAR

## Entrée

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<b>Sonoma sour dough</b> black garlic butter   redgum smoked salt [v ve available]	11
<b>Cured salmon</b> geraldton wax   macadamia   sea grapes [df]	22
<b>Abrolhos islands scallops</b> corn   chorizo   bush tomato [nf]	28
<b>Salt baked beetroots</b> Sour crème   wasabi [nf ve gf available]	21

## Main

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<b>House made gnocchi</b> green pea   tarragon   chervil   confit garlic   preserved lemon   parmesan [v]	34
<b>Lamb back strap</b> annatto   ancho chile   eggplant   chipotle sweet potato [df nf gf]	44
<b>Hay smoked duck breast</b> brown butter soubise   fig   native pepper [nf]	39

<b>Market fish</b> dashi butter   baby zucchini   pencil leek   radish [nf gf]	42
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<b>Skirt steak</b> lemon   sweet garlic   jus [nf gf]	45
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## Side

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Broccoli   preserved lemon   parmesan   almonds [gf v ve available]	12
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Cos heart   romesco   smoked parmesan [v gf ve available]	11
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Sautéed greens   beef tallow   smoked salt [nf gf df]	11
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Chunky chips   ancho chile salt   aioli [v]	9
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## Dessert

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<b>Chocolate fondant</b> dulce de leche   shortbread ice cream   puffed rice [v]	18
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<b>Iced vovo pav</b> Coconut   raspberry [v nf gf]	18
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Trio of native Australian sorbets and ice creams [v]	12
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