| SOLANDER<br>DINING AND BAR |
|----------------------------|
| N. S. C.                   |

# Snacks & Sharing

| Spiced Solander Bar Nuts (v, gf, df, vgn)<br>Ancho chilli, smoked paprika and maple                | 8  |
|--|----|
| Truffled Mushroom and Smoked Mozzarella Arancini (v, nf)<br>Garlic mayonnaise and parmesan         | 18 |
| Chicken and Sticky Tamari Caramel (df, gf, nf)<br>Fresh chilli, coriander, lime and sesame seeds   | 24 |
| Greek Saganaki (v, nf)<br>Kefalograviera cheese, marjoram, golden raisins, grapes and honey        | 25 |
| Pork and Chorizo Sausage Roll (nf)<br>Spicy tomato jam   | 25 |
| Barbecued Western Australian Octopus (df, gf, nf)<br>Potatoes, capers and samphire                 | 26 |
| Fried Salt Bush and Pepper Squid (nf, df)<br>Old man salt bush, Hawkesburry squid and chili aioli  | 28 |
| Ploughman's Platter<br>Mortadella, jamon, wax cheddar, pickled walnuts, onion chutney and crostini | 28 |

**TUESDAY** \$25 Angus Steak 12pm onwards

#### WEDNESDAY

\$28 Schnitzel + house beverage 12pm onwards

HAPPY HOUR Mondays to Saturdays 4:30pm to 6:30pm FRIDAY Live Music opm onwards

THURSDAY

\$15 Negroni

6pm onwards

-

## Plates & Bowls

| Smoked Wagyu Cheese Burger<br>Tomato, iceberg, mustard mayo, pickles and fat fries                               | 25 |
|--|----|
| Truffled Cauliflower Mac 'n' Cheese (v)<br>Cauliflower, wattle seed soubise, pecorino Sardo and persilade        | 38 |
| Steak Frites (gf, nf)<br>250g Riverina sirloin, Café de Paris butter, shoestrings and beef jus                   | 40 |
| Chilli Garlic Tiger Prawn Spaghetti (nf)<br>Crushed tomato, white wine and black olive crumbs                    | 40 |
| Pan Seared Barramundi Fillet (gf, dg, nf)<br>Cabbage, green onions, enoki mushrooms, ginger, mirin and soy broth | 42 |

## Sides & Salads

| Garden Salad (v, gf, df, nf, vgn)<br>Mixed leaves, tomatoes, cucumber, radish and vinaigrette        | 10 |
|--|----|
| Miso Greens (v, gf, df, nf, vgn)<br>Beans, kale and broccolini, red miso caramel and crisp eschalots | 13 |
| Truffle Fries (v, gf, nf)<br>Parmesan, parsley and aioli   | 13 |

#### Dessert

| Crème Brulee (v)<br>Wattle seed, Tahitian vanilla, burnt caramel and macadamia biscotti           | 18 |
|---|----|
| Soft Centred Chocolate Fondant (v, nf)<br>Milo ice-cream, hot chocolate fudge and toffee popcorn  | 18 |
| Farmhouse Cheese Board (v)<br>Selected Australian cheeses, quince, grapes, walnuts and crispbread | 27 |



