

Bistro by the food business

entrée

sa prawns with green papaya, coriander, mint, peanuts and som tum dressing	19
herb and parmesan crumbed lamb brains with brussel sprout, spec, jus and hazelnuts	19
pheasant rillettes and chicken liver pate with pickled quince & melba	18
rare beef salad with cashew and chilli praline	19
warm brie on brioche with crackling, leaves and apple	19
watermelon, fetta, red onion and mint salad	18

main course

slow cooked black angus beef brisket bourguignon: with bacon, mushrooms, onions and red wine	31
rolled and roasted barossa chook with roast garlic and grapes	32
baked almond crumbed eggplant, tomato and fetta with basil & olive salad	28
barramundi with sweet & sour pickled vegetables and crispy noodles	34
crispy skinned duck leg with lyonnaise potatoes and pickled cherries	36
masterstock pork belly with coriander and fragrant bean shoot salad	33
chef's selection of tastes to share and your choice of main course with a glass of house white or red wine	50pp

sides

spinach with garlic, lemon and chilli	8
roasted mushrooms with shallots and coriander	9
fried desiree potatoes with smoked paprika	8
cos, cucumber and spring onion salad with seeded mustard dressing	9
white cabbage and parmesan salad with champagne vinaigrette	9
extra bread roll	1

dessert

almond blancmange with sour cherries and almond bread	14
frozen raspberry and meringue parfait with fruit compote	15
chocolate pot with double cream and chocolate candy	16
fragrant sago with passionfruit sorbet and basil seed sauce	16
gin and tonic jelly with melon	16
cheese plate with fruit compote and lavosh	
french brie	one cheese 15
shadows of blue	two cheeses 28

one account per table - no separate accounts

please request your account at the table and allow time for processing before your show