

Banjo Paterson Cottage Restaurant

Entrée

Sydney Rock Oysters with Lemon Grass and Chilli Sorbet \$19.50 1/2 doz \$30.50 doz

Cottage Soup of the Day \$14.50

Moroccan spiced Chicken Parcel Currant, Yoghurt and Pine Nut Dressing \$17.00

Smoked Salmon, peppered baked Ricotta and crisp black Rye Stack with Witlof, Red Onion and Garlic Chives \$19.80

Prosciutto and Gorgonzola Tart with Apple and Walnut Salsa, Balsamic Glazed Fig \$18.90

*Salad of Spanner Crab Cannellini Beans, Pickled Cucumber
and Cherry Tomatoes with fried Eggplant filled Zucchini Flower \$19.80*

*Gnocchi with braised Forest Mushrooms, crispy Sage Leaves
and White Truffle Oil \$17.50*

Beef and Orrechiette Salad with Watercress, Buffalo Mozzarella, roasted Capsicums and seeded Mustard Dressing \$18.50

Main Course

Beef Fillet on Mushroom and Eschallot Tartin with Red Wine Jus \$34.50

Crispy skin Schnapper Fillet on Pea, Ricotta and Lemon Zest Risotto \$34.80

Cumin and Coriander scented Lamb Rump on Onion Pakora, Cucumber and Minted Yoghurt \$34.50

*Baked Ocean Trout Fillet with grilled Lobsetr Tail on braised Spinach
and Oyster Mushrooms, Black Olive and Pistou Dressing \$35.50*

*De boned Spatchcock on Polenta Galette with braised Leeks
and Banana Capsicums, crispy Caper Flowers, Parsley and Garlic Oil \$31.50*

Grilled King Prawns on Octopus, grilled Haloumi and Black Olive Salad \$34.80

Veal, Venison and Guinness Pie Potato and Fetta Mash \$30.50

Seared Kangaroo Loin on roasted Root Vegetables in Aged Balsamic Vinegar and Chorizo Sausage \$31.50

Dessert \$15.50

*Lavander Panna Cotta and Raspberry Jelly with Honey and Grappa Biscuit
Flourless Chocolate and Walnut Cake with Zabaglione and Orange Gelato,
Blood Orange Coulis*

*Mango and Passionfruit Souffle with hot Galliano Pour
Banana and Cinnamon Tart Tartin with Vanilla Bean Gelato, Rum and Raisin Syrup
Hazelnut and Nougat Ice Cream*

