

EASTER LUNCH AT 1309

TO THE TABLE

Trio In House Dips

sweet potato & toasted cashew
whipped avocado, lime, chilli & coriander
chickpea, lemon & sumac

(VG)(GF)(NF)

1309 Fresh Breads

potato & garden rosemary sourdough, black garlic 'Gippsland' butter
(NF)

'Salute' black olive & tomato focaccia, basil compound butter
(NF)

SHARING PLATES

Smoked Cheddar & Leek Croquettes

chipotle mayo

(V)(GF)(NF)

Lemon & Garlic Chicken Skewers

cucumber & mint 'Gippsland' yoghurt

(GF)(NF)

4 Pillars Gin Cured Salmon

brioche & parsley crumb

(NF)

Berkshire Free Range Pork Terrine

1309 pickled vegetables & mustard gel

(GF)(NF)(DF)

BALGOWNIE ESTATE

CHOICE MAIN

'Buxton' Rainbow Trout Fillet

radicchio, picked herb & orange salad, citrus caper butter sauce

or

Rosemary & Garlic 'Magra' Lamb Leg

crushed garden pea salad & mint sauce

(GF)(DF)(NF)

or

'Southern Ranges' Beef Brisket Pot Roast

caramelised parsnip & pan gravy

(GF)(DF)(NF)

or

Local Autumn Mushroom Pithivier

crushed herb celeriac & toasted walnut dressing

ACCOMPANIMENTS

Duck Fat Crispy Potatoes

Beef Dripping Carrots & Charred Zucchini

Yorkshire Puddings

CHOICE DESSERT

Bosc Pear Tarte Tatin

burnt honey homemade ice cream, vanilla bean caramel

(NF)

or

Pistachio & Raspberry Frangipane

raspberry fool & compote

(NF)

or

'Cuvée' Dark Chocolate Cremeux

blackberries, dark feuilletine crumble, Balgownie Estate shiraz granita

blackberry caviar

(NF)