

SUNDAY ROAST MENU

\$80 per person

Sharing Entrée

1309 Freshly Baked Breads

'Salute' olive oil

(V)(NF)

Bolognese Fritters

parmesan snow

(GF)(NF)

Hiramasa Kingfish Crudo

picked coriander, avocado, green chili

lime, cucumber & shallot dressing

(GF)(NF)(DF)

Roast Pumpkin Velouté Cappuccino

toasted sunflower seeds

(VGO)(GF)(NF)

Sunday Roast

'Southern Ranges' Porterhouse

'Gippsland' buttermilk Yorkshire pudding

tomato & tarragon jus

(NF)

Available Sunday 2nd June, 30th June, 28th July, 25th August

Slow Roasted Free Range Porchetta

'Granny Smith' apple compote

wholegrain mustard gravy

(NF)

Available Sunday 9th June, 7th July, 4th August

Garlic & Rosemary 'Roaring Forties' Lamb Leg

crushed garden peas, mint gastrique

lamb jus

(GF)(NF)

Available Sunday 16th June, 14th July, 25th, 11th August

Maple Glazed 'Hazeldene' Chicken Crown

celeriac puree, onion & parsley stuffing

light chicken jus

(GF)(NF)

Available Sunday 23rd June, 21st July, 18th August

Sides

Crispy Chat Potatoes

Crushed Sweet Potatoes

Honey Roast Carrots & Parsnips

Glazed Green Vegetables

(GF)(NF)

Sweets

\$16 each

Meyer Lemon Namelaka

ginger almond crumble, crispy fried sage

lemon curd & candied macadamia

(GF)

Winter Seasonal Fruit Crumble

salted oat crumb & thyme vanilla bean ice cream

'Cuvee' Dark Chocolate Cremeux

blackberries, dark feuilletine crumble

'BE' Shiraz granita & blackberry caviar

(NF)

BALGOWNIE ESTATE