

SET DINNER MENU
(2 COURSES \$67 , 3 COURSES \$78)



ENTRÉE:

- SALMON CARPACCIO** (GF & DF available) 29
w cured beetroot salmon, spring onion, chive sour cream & capers
- BAKED CAMEMBERT** (V, GF available) 29
w honey, walnuts, raspberries & House Crostini
- SALUMI MISTI** (DF,GF available) 27
w selection of 3 cured meats, mixed roasted olives & grissini
- CAPRESE SALAD** (GF) 25
w buffalo mozzarella, Roma tomatoes, basil pesto, oregano & balsamic glaze
- ZUCCHINI FLOWER** (V, Vegan) 28
w stuffed tofu, spinach & sundried tomatoes

MAINS:

- PASTURE FED EYE FILLET** (GF) 49
with creamy polenta, grilled greens, petite herbs salad & house made beef jus
- FISH OF THE DAY** (GF,DF) 45
soy garlic sauce bok choy, gremolata & petite herbs salad
- SQUID INK LINGUINE GAMBERONI** 48
skull island prawn, crab meat, napolitana sauce, gremolata & bottarga
- FOREST MUSHROOMS RISOTTO** (GF, V, Vegan available) 45
w seasonal mushrooms, porcini, confit garlic oil, fermented chilli, seared scallops & gremolata

DESSERTS:

- HONEY COCONUT PANNACOTTA** [GF,V] 29
w mixed berries & mango puree
- CHOCOLATE LAVA CAKE** [V] (Add a scoop of ice cream+\$3) 29
w Pasture caramel sauce and berries

À LA CARTE DINNER MENU

ENTRÉE:

- SALMON CARPACCIO** (GF & DF available) 29
w cured beetroot salmon, spring onion, chive sour cream & capers
- SALUMI MISTI** (GF available) 29
w selection of 3 cured meats, mixed of roasted olives & grissini
- CAPRESE SALAD** (GF) 27
w buffalo mozzarella, Roma tomatoes, basil pesto, oregano, balsamic glaze
- ZUCCHINI FLOWER** (V, Vegan) 25
w stuffed tofu, spinach & sundried tomatoes
- BAKED CAMEMBERT** (V, GF available) 28
w honey, walnuts, raspberries & House Crostini
- BROWN BUTTER SCALLOPS** (GF) 28
w Japanese scallops, beetroot puree & flying fish roe

MAINS:

- PASTURE FED EYE FILLET** (GF, DF) 49
w creamy polenta, grilled greens, petite herbs salad & house made beef jus
- FOREST MUSHROOM RISOTTO** (GF, V, Vegan available) 45
w seasonal mushrooms, porcini, confit garlic oil, fermented chilli, seared scallops & gremolata
- FISH OF THE DAY** (GF, DF) 48
soy garlic sauce bok choy, gremolata & petite herbs salad
- SQUID INK LINGUINE GAMBERONI** 45
skull island prawn, market fish, napolitana sauce, gremolata & bottarga
- RED WINE LAMB SHANK** (GF) 48
slow cooked lamb shank with red wine and vegetables served with quinoa salad



À LA CARTE DINNER MENU CONT'

SALADS & SIDES:

BEETROOT & ZUCCHINI PANZANELLA SALAD (GF and Vegan options available) 26
roasted beetroots, zucchini, heirloom beets, goat cheese & smoked almonds

GARDEN SALAD 12

GREENS 12
sautéed with garlic, fermented chilli & white wine

BABY ROAST POTATOES 12
with rosemary & garlic

FRIES 11

DESSERTS:

RICH BAKED CHEESECAKE [V] 19
w blueberries & berries coulis

ALMOND PUDDING [V, GF, VEGAN] 17
w mixed berries compote

HONEY COCONUT PANNACOTTA [GF,V] 18
w mixed berries & mango puree

CHOCOLATE LAVA CAKE [V] (Add a scoop of ice cream+\$3) 19
w Pasture caramel sauce and berries

SELECTION OF CAKES



SELECTION OF T2 TEAS \$5.2

Rooibos (caffeine free), mint, green, French earl grey, English breakfast, chamomile
spring jasmine, lemongrass & ginger; Bombai Chai

JUICES & DRINKS

JUICES ~ Your combination of apple/orange/carrot/ ginger/celery 8

MILKSHAKES ~ vanilla/chocolate/strawberry/caramel 8

SMOOTHIES 9

SPARKLING MINERAL WATER 5

SOFT DRINKS 4.7

KOMBUCHA 7

NOAH'S JUICES- 260 ML 7

BUNDABERG GINGER BEER 6

RAW COCONUT WATER 330ml 6.5

POWERADE 7

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15% Surcharge on Public Holidays.

Merchant Fees on Cards: Visa/Mastercard 1.4%; Amex/Diners 2%; Debit 1%

GF: Gluten Free; V: Vegetarian; DF: Dairy Free; AV: Available Vegan.

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten & eggs.
Whilst all reasonable efforts are taken to accommodate dietary requirements, traces of allergens
may be present.