

# Aubergine

## Entrees \$18

Butternut pumpkin risotto, roasted lobster and ginger

Baby spinach, beetroot and goat cheese salad with sweet and sour onions, candied walnuts

Sauté of Queensland scallops and herb gnocchi with pea puree and glazed speck

Rolled belly of pork with braised beans, chorizo and salsa verde

Chicken, prawn and artichoke salad

Confit leg and breast of duck with bok choy and trumpet mushrooms

Sushi grade yellowfin tuna with coriander, soy and sesame dressing

## Mains \$32

Fillet of snapper with fondant potatoes, peperonata, slow roast tomatoes and olives

Organic chicken ballotine and cannelloni, with broccolini, prosciutto and thyme sauce

Roast barramundi, braised fennel, slow cooked lentils and red wine sauce

Leek, gruyère and dauphinoise pithivier, endive salad and sweet mustard dressing (v)

Fillet of beef with mustard crust, cocotte potatoes and white asparagus

Flinders Island spring lamb with dutch carrots and pearl barley

Fillet of salmon with spring vegetable and mussel broth

## Desserts \$15

Pear frangipane tart with vanilla ice cream

Blood orange crème caramel with citrus salad

Chocolate fondant with praline parfait

Pont-L'Eveque and Gippsland blue cheeses with pear chutney

Rhubarb and pistachio baked in puff pastry with cinnamon ice cream

## Sides \$6

Green beans and eschallots

Honey, lemon and parsley roasted carrots

Rocket and parmesan salad

## Fixed price 3 course menu \$58

*Fixed price 3 course menu is not available in conjunction with any other discount offers*

*(v) denotes vegetarian dishes*

*10% surcharge applies on Sunday and public holidays*

*Unfortunately we are currently unable to accept Diners card*