

# Boffins 2013 menu

## Entrée

- Juniper Confit pork belly, honey molasses, granny smiths and black pudding, oyster mushrooms, hickory smoked tomato achar
- Salad of beetroots, golden raisins, paw paw, Woodside goat's curd, Trevisio
- Poached corn fed chicken, oysters Kilpatrick, garlic chips, scorched pea tendrils. Roasted peppers, salsa Verde
- Rainbow trout 'en papillote', , citrus segments, shaved coconut, Avruga
- Kashmir braised beef cheeks, kumera puree, pomegranate, bitter melon crisps

## Pasta and risotto

- Squid ink linguini, Yamba prawns, chilli, wild rocket, shellfish essence
- Lemon thyme risotto, seared scallops, pancetta, eschallot crackle
- Wild mushroom risotto (canaroli), porcini and morels, fennel broth, grana padano

## Mains:

- Catch of the day, fava beans, pumpkin pikelet, tomato soil, artichoke and verjuice
- Lamb rack, macadamia Dukkah, zucchini flower kebabs, ras al hanout kumera, maple smoked yoghurt
- Nori wrapped duck supreme, shitake and chestnuts, sweet corn, beetroot jam, roasted red onion juice
- Sous vide beef eye fillet, baby fondant, wilted chard, root vegetable puree, porcini butter
- Chargrilled beef T-bone steak (250 Gms), duck fat kipflers, baked fig, broccolini, Madeira peppercorn reduction

## Sides:

- Mash potato with truffle oil
- Rocket, pear and parmesan salad

- Lemon thyme chats, Canadian bacon
- Insalata caprese
- Mixed leaf salad

### **Desserts**

- Orange and cinnamon crème brulee, almond biscotti,
- Pavlova with lemon curd, summer fruits, raspberries
- Selection of sorbet and gelatos
- Cheese plate with muscatels, guava paste and falwasser crackers
- Assiette of seasonal fruits