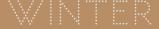
# FIRST EDITION.

Bar. Dining

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MMXVII



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# Our menu changes with the seasons to showcase the best local produce available.

ALL DAY DINING 7 DAYS 11.00AM TO 9.30PM
DINNER 7 DAYS 5.30PM TO 9.30PM

## ENTREE

Snowy Mountains Smoked Trout Croquettes, Lemon, Slaw, Horseradish	15.0
Pasta Ceci, Salsiccia Italian Sausage, Chickpeas, Pecorino	16.0
Burratina, Winter Fruits, Crushed Rye, Fedra's Extra Virgin Olive Oil	16.0

# SHARES

Fedra Olive Groves Tasting Plate	20.0
Home style green olives, Jeff's Blend Extra Virgin Olive Oil,	
bush dukkah, warm damper	
Balzanelli's Italian Board	22.0
Cacciatora, bresaola, mortadella, ciabatta	

### MAINS

#### WRITE YOUR OWN ADVENTURE SALADS

#### Choose the setting

#### Soba Up

Pickled rainbow vegetable, fresh coriander, warm soba noodles marinated in wasabi & sesame seed

#### **Tangled**

Snow pea tendrils, new potatoes, caper berries, crushed hazelnuts, Fedra Estate Zater infused olive oil

#### Forager

Roast wild mushrooms, bitter leaf, blossoms, endives, bush tomato vinaigrette

#### Heard It From The Vine

Heirloom tomatoes, fresh basil, smashed sourdough, crushed Tilba cheese, reduced balsamic

#### Choose a hero

Grilled Haloumi, Mint, Lemon, Toasted Almond	26.0
Pesto Corn Fed Chicken Breast	26.0
Take A Minute Steak	30.0
Balinese Baby Back Pork Ribs	32.0

AVAILABLE FROM 5.30 TO 9.30

# HOME COMFORT

Lentil & Winter Vegetable Soup with Crusty Bread Roll	16.0
Chicken Cashew Curry, Yoghurt, Jasmine Rice, Wholemeal Chapati	20.0
Peppercorn Beef Pot Pie served with your choice of side	26.0
Crispy Skin Barramundi, Wild Rocket, Grapefruit, Pomegranate, Mango Vinaigrette	28.0
Hand Made Spaghetti, Pesto, Blistered Cherry Tomatoes, Preserved Lemon, Toasted Pinenuts	28.0
Chargrilled Rib Eye, Lemon Roasted Potato, Smashed Pea, Thyme Jus	43.0

## HEALTHY CHOICE

#### BY SALLY FITZGIBBON

Pesto Chicken	26.0
Pesto baked chicken breast with baby carrot,	
chat potatoes & spinach	
Dukkαh Spiced Beef	32.0
With couscous, cαpsicum & zucchini	
Snowy Mountains Smoked Trout Nicoise	18.0
Green hear chat notatoes black alive roma tomato bailed ea	a

# SIDES

Shoestring Fries, Horseradish Mayo	8.0
New Potato in Preserved Lemon	9.0
Heirloom Tomato, Fresh Basil, Smashed Sourdough Basil, Crushed Tilba Cheese, Reduced Balsamic	12.0

# DESSERT

#### ALL MADE IN HOUSE

American Sugar Pie	16.0
With double whipped cream & whole fresh strawberries	
Slow cooked Mamma Sue's apple crumble	16.0
With maple & walnut ice cream	
Flourless Chocolate Cake	16.0
With raspberry poached pear & warm runny cream	
Taste of Tilba	
Selection of three Tilba cheeses with local honey & lavosh	22.0

AVAILABLE FROM 5.30 TO 9.30