

# Motorwagen

## A LA CARTE

### ENTRÉE

Spanner crab salad with soft cheesy polenta, vinegar salt, smoked scamorza cheese and raw almonds   <i>gf</i>	28
Dry aged angus beef tartar with bagna cauda consistencies and alliums   <i>gf</i>	27
Hiramasa Kingfish crudo, black sesame, buttermilk, lychee gel and basil oil   <i>gf</i>	29
Culurgiones, cacio and nduja.	26
Ravioli with a potato and Pecorino filling, served on cacio pepe sauce, finished with nduja oil	

### MAINS

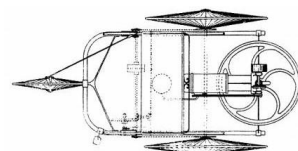
Black Angus beef flank finished over coals, soft leeks, saffron cream and Dijon mustard jus   <i>gf</i>	42
Crispy skin duck breast, served with fresh blueberries, blueberry paste, pickled beetroot and beetroot puree, finished with basil oil	45
Slow cooked lamb breast, potato mash, escapece puree and pickled cocktail onions   <i>gf</i>	36
Pan-fried Barramundi fillet, with mussels, chickpea puree and deep-fried chickpeas, finished with mussel broth and rosemary oil   <i>gf</i>	39

### SIDES

Crispy potatoes with sour cream and chives	12
Cheesy white cauliflower with gorgonzola and chive oil	14
Mixed leaves and herb salad with Italian dressing	10

### DESSERT AND CHEESE

Sweetcorn puree, brownie sbagliato, caramelised confit baby corn, fior di latte ice cream	20
Red capsicum, white chocolate ice cream and fresh lemon thyme	18
Compressed watermelon, mousse and gel, with cookie crumble and basil pesto granita	18
Ask your waiter for today's selection of cheese. Served with homemade jam and sourdough	
One Cheese	18
Two Cheese	26
Three Cheese	32



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## REDUCED A LA CARTE

for groups of 11 to 20 guests

Main and sides \$45 | 2 courses \$65 | 3 courses \$80

*Menu designed for the whole table to dine from the same course structure  
Guests to select from the menu below from the table*

### ENTREE

Dry aged angus beef tartar with bagna cauda  
consistencies and alliums | *gf*

Hiramasa Kingfish cured belly crudo, black sesame,  
buttermilk, lychee gel and basil oil | *gf*

Culurgiones, cacio and nduja.

Ravioli with a potato and Pecorino filling,  
served on cacio pepe sauce, finished with nduja oil

### MAINS

Black angus beef skirt finished over coals,  
soft leeks, saffron cream and Dijon mustard jus | *gf*

Pan-fried Barramundi fillet, with mussels, chickpea puree & deep-fried chickpeas,  
finished with mussel broth & rosemary oil

Slow cooked lamb breast, potato mash, escapee puree and pickled yellow zucchini

Soft leeks with chickpea puree, deep-fried chickpeas, white scamorza and leek powder

### SIDES SERVED WITH MAINS

Crispy potatoes with sour cream and chives

Mixed leaves and herb salad with Italian dressing

### DESSERT AND CHEESE

Sweetcorn puree, brownie sbagliato, caramelised  
confit baby corn, fior di latte ice cream

Compressed watermelon, mousse and gel,  
with cookie crumble and basil pesto granita

Choice of one cheese from our daily selection. Served with homemade jam and sourdough

