

ONE FIFTY

ASCOT BAR & BISTRO

to start

house sourdough sea salt, cultured butter [V]	\$7
hommus crumbled feta, flat bread [VGA]	\$11
barbequed split prawns garlic butter [GF]	\$17
fresh figs prosciutto, mozzarella, vin cotta [GF/V]	\$15
roasted cauliflower & winter truffle soup hot buttered soldiers [V/GFA]	\$15
	+ seared scallops \$5
polenta fries chorizo, spicy tomato sugo [GF]	\$12
crispy calamari lime & pepper aioli [GF]	\$14
soft shell crab sliders asian herbs, pickles, sriracha mayo [3]	\$15
mussels white wine, garlic, fresh parsley, toasted sourdough [GFA]	\$19
parfait chicken liver, marmalade, crostini [GFA]	\$15

mains + pasta

beer battered whiting crushed minted peas, fries, tartare	\$25
byron bay pork belly apple & fennel, sticky pinot jus [GF]	\$28
braised beef brisket parmesan polenta, white truffle oil [GF]	\$29
famous fish pie local fish, leeks & fennel, sour cream pastry [GF]	\$30
fillet mignon 220gm shoestring fries, tarragon butter, green peppercorn [GF]	\$38
chicken schnitty parmesan crust, lemon sage butter, skordalia [VGA]	\$23
ravioli pumpkin, pepitas, pecorino, sage brown butter [VGA]	\$27
pappardelle roast chicken, mushroom & chestnut [GFA]	\$27
linguine prawns, chilli, garlic, lemon, tomatoes, rocket [GFA]	\$29

sides

charred brussels sprouts bacon, honey	\$12
shoestring fries sea salt, malted vinegar aioli [V]	\$10
rocket & pear salad candied walnuts, parmesan, aged balsamic [VGA]	\$11
grilled sweetcorn manchego, chilli lime butter [V]	\$11

sweets

brownie chocolate almond, hazelnut mousse, strawberries [GF]	\$12
crumble apple, pear & raisin, cinnamon ice cream	\$12
affogato espresso, vanilla bean gelato, pistachio biscotti	\$8
cheese board lavoshe, quince, pear [GFA]	\$24