

# THE ASCOT

5:30 PM to 10:00 PM

## small plates

flinders sourdough, single origin wheat, pepe saya butter	10
chicken liver pate, brioche, red onion jam	19
roast pumpkin, enoki, macadamia, tamari (gf) (v) (vg)	19
burrata, raddichio, asparagus, walnuts, pomegranate (gf) (v)	21
grilled fremantle octopus, raddichio, fennel, lemon (gf)	22
syd rock oysters, cabernet sauvignon mignonette or finger lime ginger dressing	(each) 4.5

## large plates

pappadelle, osso bucco ragu, swiss browns, truffled pecorino	29
squid ink spaghetti, cloudy bay clams, white wine, chilli, garlic, parsley	29
leek, mushroom, thyme risotto (gf) (v)	29
free range chicken, celeriac, kale, asparagus, tarragon oil (gf)	36
kangaroo, cumin roasted vegetables, lentils, labne (gf)	36
huon valley salmon, pea, samphire, pomegranate (gf)	38
humpty doo barramundi, brussel sprouts, speck, lemon, marjoram (gf)	38
saltbush lamb shoulder, kipflers, rosemary, mint sauce	(to share) 69

## grill

300gm aged new york striploin, qld, wagyu x black angus, romesco, charred leek, lemon	48
250gm aged eye fillet, vic, grass fed, romesco, charred leek, lemon	52
condiments - red wine jus, brandy peppercorn sauce, mushroom sauce (gf)	2
steak frites, 180gm beef steak, café de paris butter, shoestring fries, watercress, horseradish	38

## sides

fries, aioli	9
kipflers, rosemary, thyme (v)	9
brussel sprouts, speck, lemon (gf)	9
carrots, labne, dukkah (v)	9
garden salad (gf) (v) (vg)	9

## desserts

chocolate wattleseed tart, coffee syrup, double cream	14
orange burnt cream, almond shortbread (gfa)	14
rum pineapple tart, brown sugar ice cream	14
raspberry brioche bread and butter pudding, vanilla ice cream	14
cheese plate: trinity cellars cheddar, shadows of blue, millawa cheese co. brie with lavosh, quince paste, apple	1 for 12 / 3 for 25