

WINTER DINING MENU



START

Harvest Board Liveito sourdough, Borgo prosciutto, Mt Zero olives, chicken terrine, Australian cheddar, relish, pickled onions	21
Margherita Pizza bocconcini, basil	19
Add Prosciutto	22
Grilled Calamari roast lemon dressing, charred cos, prosciutto crumb	17
Croquette cheddar & herbs, panko crumb w beet puree & aioli	15
Salmon Carpaccio lettuce emulsion, pink radish, capers, red sorrel	16
Nicola Potato Gnocchi roast red pepper sugo, parmesan (V)	15 29
Warm Chicken Salad baby potatoes, radicchio, burnt shallot dressing	18
Baked Beets goats curd, house cultured yoghurt, wood sorrel, walnuts	15

STAPLES

Battered Flathead Tails with chips, tartare	30
Scotch Fillet 250g, charcoal grilled, brussel sprouts	39
Barramundi hummus, lentils, kale, harissa	35
Nicola Potato Gnocchi roast red pepper, sugo, parmesan (V)	29
Lamb Pie braised and shredded, cauliflower puree, beetroot, peas	32
Risotto MP (see daily specials)	
Atlantic Salmon Autumn broth, samphire, bonito, fungi	33
Chicken Coq Au Vin sauteed breast, mushrooms, kaiser, mash	33

SIDES

Macaroni & Cheese, lemon sourdough crumbs	12
Roast Pumpkin preserved lemon, pomegranate, pumpkin seeds	11
Carrots smoked honey, spiced coconut crumb, yoghurt	11
Thick Fries aioli	9
Green Leaves lemon vinaigrette	9

SWEET

Bread & Butter Pudding fruit & nuts, warm custard	16
White Chocolate Cheesecake rhubarb, milk soil, rhubarb tuille	18
Citrus Panna Cotta blood lime compote, zest, macadamia praline wafer	16
Chocolate Fondant vanilla bean ice cream, cocoa crunch	17

Dining with Damm Fine Food