

brasserie144&bar

Entree

Grilled Ciabatta

premium olive oil and dukkah

\$7

Minestrone Soup (gf, v)

traditional minestrone, parmesan twist

\$10.5

Green Lentil and Chorizo Soup (gf, v)

grilled ciabatta bread

\$10.5

Roasted Mediterranean Vegetables

meredith's goats cheese, pesto dressing in a puff pastry shell

\$14

Crispy Pork Belly (gf)

twice cooked, red cabbage, apple relish

\$16

Mushroom Risotto (gf, v)

sour cream, basil and truffle oil

\$14

Spaghetti "Vodka Caviar"

scallops and prawns

\$14

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Main

Herb Crusted Rack of Lamb

gratin potatoes, ratatouille and rosemary jus
\$45

Coq Au Vin (gf)

tender chicken thighs braised in red wine, root vegetables, chat potatoes
\$29

Thai Green Prawn Curry

pumpkin, eggplant, steamed coconut rice
\$32

Porterhouse Steak

crispy spanish onion, sweet potato mash, sautéed baby spinach jus
\$38

Catch of the Day

steamed greens, smashed chat, lobster sauce
\$33

Seafood Paella (gf)

Arborio rice, chorizo, squid, prawns, mussels, scallops, parsley aioli
\$34

Spaghetti "Vodka Caviar" (gf)

with scallops and prawns
\$26

Wild Mushroom Risotto (gf, v)

with sour cream, basil and truffle oil
\$23

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Dessert

Jaffa Crème Brulée

\$13

Strawberry Mille Feuille

with Armagnac mascarpone cream and berry coulis

\$13

Churros

Warm Spanish doughnuts served with chocolate whiskey sauce

\$13

Poached Pear

Red wine poached pear, almond tuille and clotted cream

\$13

Trio of New Zealand Ice-Cream

served in brandy snap basket

\$13

Aussie Cheese Platter

Gippsland Shadow of Blue, Tarago Double Brie and Watsonia Cheddar
accompanied by homemade lavosh

\$18