

autumn 2010 menu

lunch & dinner | 7 days

get-together plates

'00 mezze board 17.5

selection of pesto, dips, italian olives & dukka w toasted pizza & turkish bread

ocean tastes 25.0

gremolata scallops, sesame crusted swordfish w soy, tiger prawn tartlet & spicy fruit de mar

mediterranean flavours 18.5

tomato & onion tart, sweet corn soufflé, chevre & mushroom filo & stuffed bell peppers

entrées

st lucia calamari 16.5 – 30.0 main

parmesan & parsley dusted squid w rocket salad, e.v.o, shaved parmesan & lemon zested aioli

vine ripened tomato & onion tart tartin 17.5

tarago river goats fetta, pinenuts, cress & rocket salad w 25 year aged balsamic

'00 duck pancakes 16.5 – 30.0 main

wok tossed wombok, mint, coriander w crispy noodles, peanuts & orange & chilli dressing

honey glazed pork belly 19.5

apple, green mango & pineapple marmalade w pak choy & shiraz jus

camembert and sweet potato soufflé 19.5

w sweet corn crème & watercress salad

mains

grain fed aged tenderloin 35.0

celeriac and silverbeet puree w sautéed exotic mushrooms, snake frites & '00 jus

serrano chicken scroll 29.5

chicken breast wrapped with serrano ham & goats curd w moroccan spiced vegetables, chickpeas & lemon zested labna

almond crusted salmon 32.0

green beans, beetroot, caramelised walnuts, white bean & garlic mash w romesco sauce

pancetta orecchiette 26.5

pesto crème, toasted pinenuts, spinach & teardrop tomatoes

bangalow pork loin 29.0

sweet potato mash, gingered spinach & calvados apple jus

saffron seafood risotto 30.0

spanish chorizo, tiger prawns, mussels, scallops & fish w sugar snaps & parsley oil

sides

lemon zested beetroot, caramelised walnuts, green beans & goats cheese w parsley oil 9.5

baked ricotta, pumpkin, cress & rocket w grape tomatoes 9.5

grilled asparagus, cracked pepper, e.v.o.o & hollandaise 9.5

shoestring chips w garlic mayonnaise 7.5

please note: one (1) bill per table

15% surcharge will apply on public holidays

dessert menu

'00 sundae 12.5

traditional italian gelato, sesame sugar wafer, chocolate ganache & dark chocolate cigar

chocolate hazelnut praline tort 12.5

triple chocolate w bacio gelato

pannacotta all'amaretto 12.5

white chocolate amaretto & milk chocolate kahlua layers w candied nuts

summer berry tartlet 12.5

sugared mascarpone, poached peaches & vanilla syrup

australian regional cheeses 17.5

maffra glenmaggie blue from gippsland victoria, hunter valley black wax cheddar w maggie beer quince paste, oat biscuits & lavosh bites

sienna panforte 6.5

rich & delicious tiny bite size pieces to have with coffee

all sweets are made in-house by our pastry chef david ho

dessert wine

de bortoli "noble one" '05
botrytis semillon 12.0 | 45.0
riverina, nsw

paul jaboulet '07
"muscat de beaumes de venise" 12.0 | 45.0
southern rhone, france

ballandean estate '05
late harvest sylvaner 8.5 | 34.5
ballandean, queensland

ports & digestif

penfolds grandfather port 12.5

mcwilliams hanwood port 8.5

hennesy vsop cognac 12.5

Join us at hundred acre bar for our
Cooking Classes LIVE @ the living room!
Visit our website for more information!

www.hillstonestlucia.com.au