

the **EURO**

Signature 6 Course Degustation Menu \$95pp

Matching Wines \$85pp

Please consult your wait staff for today's menu

Today's Baked Bread with Smoked Butter / Gluten Free Bread on request

Appetisers

- Special Tapas of the Day - \$14
- Fried Calamari, Lemon, Aioli - \$15
- Cured Hams, Pickles & Condiments - \$22.5
- Fried Gold Coast Prawns, Chipotle Sauce - \$18.5
- Grilled House Made Spiced Pork Sausage with Baked Bread - \$16.5

Starters

- Perfect Egg, Miso Infused Eggplant, Dashi Broth - \$22.5
- Gold Coast Tiger Prawn Ravioli, Aromatic Bisque, Basil - \$25/38
- Bangalow Pork Shoulder Carpaccio, Sorrel Emulsion, Pickled Shallot, Shiitake \$23.5
- Veal Tataki, Hand Rolled Buffalo Mozzarella, Grilled Zucchini, Lemon - \$24.5
- Scallop Ceviche, 'Leche de Tigre', Mango, Coriander, Chilli & Kombu Oil - \$23.5
- Char Grilled Octopus, Seasonal Vegetables, Lemon Foam- \$25.5

Mains

- 'Cotoletta' – Crumbed Pork Fillet, Slaw Salad, Ponzu Sauce - \$42
- Buckwheat Risotto, Watercress, Edamame Beans, Olives, Mint & Coriander - \$37
- Crispy Skin Barramundi, Zucchini & Basil Puree, Green Peas, Jamon Crumble & Pil – Pil Sauce - \$39.5
- Rangers Valley Wagyu Rump, Celeriac Puree, Roasted Carrot, Béarnaise - \$47
- Cowra Lamb Rack, Roast Capsicum, Cous Cous, Caramelised Eggplant, Olive Jus - \$44
- Spice Crusted Duck Breast, Glazed Mandarin, Fermented Pumpkin - \$45

Sides

- Roasted Pumpkin, Ricotta, Balsamic & Black Olive Powder - \$12.5
- Shoestring Fries, Aioli - \$9.5
- Seasonal Green Vegetables - \$11
- Smokey Mash Potato - \$11
- Slaw Salad - \$9

Desserts - \$18

- Cookies & Cream, Coconut Caramel, Kahlua Ice Cream
- House Made Bowen Mango Panna Cotta, Mint, Coconut Sorbet
- Peaches & Plums, Toasted Brioche, Verbena
- Your Selection of Cheese Served with Accompaniments

Help Us Save The Environment. \$1 Donation Towards Us Going Green

*Please Advise If You **Do Not** Wish To Participate*

Fair Trade agreements are in connection with Falls Farm & Food Connect Organic Producers