

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 Ham, Pickles & Condiments - \$22.5
- Fried Gold Coast Prawns, Chipotle Sauce - \$18.5
- Grilled House Made Chorizo with Baked Bread - \$15.5

Starters

- Confit Duck Leg, Duck Consommé, Potato & Fresh Herb Salad - \$23.5
- Bangalow Pork Shoulder Carpaccio, Tarragon Puree, Pickled Shallot, Shiitake - \$22.5
- Organic Dutch Cream Potato Gnocchi, Pan Fried Mushroom & Porcini Sauce - \$22/36
- Scallop Ceviche, Broccoli, Coriander, Chilli & Kombu Oil - \$23.5
- Duck Parfait, Shaved Macadamia, Pickled Daikon - \$19.5

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, Broad Beans, Jamon Crumble & Pil – Pil Sauce - \$39.5
- Rangers Valley Wagyu Rump, Grilled Asparagus, Mushrooms, Smokey Mash, Juniper Jus - \$47
- Cowra Lamb Rump, Aubergine, Crispy Quinoa, Olives, Preserved Lemon - \$44
- Aromatic Crusted Duck Breast, Mandarin Emulsion, Fermented Pumpkin, Glazed Heirloom Carrots - \$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 Vanilla Panna Cotta, Seasonal Fruits, White Chocolate
- Yuzu Curd, Licorice Mousse, Cardamom Snow & Meringue
- 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