

Summer 2019

# the **EURO**

## DINNER MENU

Today's Baked Bread With Smoked Butter / Gluten Free Bread On Request

### TAPAS

French Radishes, Yuzu Kosho Butter & Sourdough	\$9
Charcuterie plate, Pickles & Accompaniments	\$22.5
Grilled Calamari, Parsley Pesto & Chorizo Crumb	\$16
Confit Duck Leg, Dashi, Coriander & Mint	\$18
Heirloom Tomato, Stracciatella, Mushrooms & Sourdough	\$15
Tossed Pipis, Chilli, Garlic & Ginger	\$18

### SMALLS

Veal Tartare, Gojuchan, Condiments & Gomasio	\$24
Spanner Crab Remoulade, Crème Fraiche, Radish, Dill	\$25
Seared Scallops, Cauliflower Puree, Miso Butter & Crispy Kale	\$26
Teriyaki Glazed Bangalow Pork Belly, Pineapple & Chilli	\$24

### BIGS

Qld Wagyu Striploin, Roasted Potato, Braised Mushrooms,	\$47
Pan Fried Fish Of The Day, Sauce Grenobloise, Grilled Baby Cos	\$42
Roasted Duck Breast, Palm Heart, Prune Puree & Brazil Nuts	\$45
House Made Fettucine of the Day	\$37

### HERBIVORE

	Entrée	Mains
Honey Glazed Pumpkin, Hummus, Israeli Couscous & Ricotta	\$18	\$38
Smoked Yoghurt, broccoli, Snow Peas & Pickled Daikon	\$18	\$38
Fried Cauliflower & Potatoes, Citrus Zest, Mint, Coriander & Chipotle sauce	\$16	\$35
Grilled Eggplant, House Made Tomato Sauce, Mesclun Salad, Parmesan & Basil	\$16	\$32
Roasted Beetroot, Horseradish, Black Garlic & Shaved Macadamia	\$16	\$32

### TO SHARE... OR NOT

Tagine Style Braised Lamb Shoulder, Aromatic Couscous, Apricot, Raisins	\$95
Prime Cut of Beef, Koji Rice Aged, Chimichurri, Crunch Potatoes & Crème Fraiche	\$145
Baked Whole Fish, Vierge of Tomato, Greens	\$110
Grilled Skull Island Prawns, Slaw Salad	\$110

### SIDES

Shoestring Fries, Aioli	\$9.5
Cherry Tomato Salad	\$9.5
Mesclun Salad	\$9.5