

Autumn 2019

the **EURO**

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

SNACKS

Grilled Calamari, Parsley Pesto & Chorizo Crumb	\$22
Charcuterie plate, Pickles & Accompaniments / with Selection of Cheese	\$24.5 \$40

ENTREE

Grilled W.A Octopus Salad, Romesco, Black Garlic	\$25
Euro Style Fish & Chips, Tartare Sauce	\$22
Veal Tartare, Gojuchan, Condiments & Gomasio	\$24
Brisbane Valley Quail, Escabeche	\$25
Seared Scallops, Cauliflower Puree, Miso Butter & Crispy Kale	\$26
Braised Bangalow Pork Belly, Kimchi Salad, Nashi Pear	\$23

MAINS

'Cotoletta' - Crumbed Pork Fillet, Slaw Salad, Ponzu Sauce	\$42
Qld Black Angus Striploin, Crunchy potatoes, Mushroom, Porcini Sauce, Herb Salad	\$47
Pan Fried Fish Of The Day, Zucchini & Basil Puree, Morning Glory, Lemon	\$42
House Made Fettucine Of The Day	\$37

TO SHARE.... OR NOT

1KG Koji-Aged Prime Cut of Beef, Chimichurri, Crunchy Potatoes, Crème Fraiche	\$135
Tagine Style Braised Lamb Shoulder, Aromatic Couscous, Apricot, Raisins	\$100
Grilled Gold Coast Tiger Prawns, Slaw Salad, Coriander, Lime & Chilli	\$55
Brooklet Springs Spatchcock, Mum's Honey Glaze, Miso Corn	\$60

HERBIVORE (Vegan on request)

	Entrée	Mains
Honey Glazed Pumpkin, Hummus, Israeli Couscous & Ricotta	\$18	\$32
House Made Falafel, Smoked Yoghurt, Broccoli, Snow Peas & Pickled Daikon	\$18	\$32
Fried Cauliflower & Potatoes, Citrus Zest, Mint, Coriander & Chipotle Sauce	\$16	\$30
Grilled Eggplant, House Made Tomato Sauce, Mesclun Salad, Parmesan & Basil	\$16	\$30
Roasted Beetroot Salad, Horseradish, Black Garlic & Shaved Macadamia	\$16	\$30

SIDES

Shoestring Fries, Aioli	\$9.5
Fresh Leafy Salad, Hazelnut Vinaigrette	\$9.5
Grilled Ishikiri Leeks, Lemon, Olive Oil, Parmesan	\$10.5