

the **EURO**

Signature 5 Course Degustation Menu \$95pp

Matching Wines \$75pp

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 Chicken Wings, Blue Cheese Sauce - \$16.5

Fried Gold Coast Prawns, Chipotle Sauce - \$18.5

Starters

Cherry Tomato 'Tarte Fine', Straciatella Mozzarella & Pesto - \$22.5

Perfect Egg, Mushrooms, Daikon Noodles, Dashi Broth - \$22.5

Smoked 'Brooklet Springs Farm' Organic Chicken, Ricotta, Pumpkin & Cumquat - \$23.5

Veal Tataki, Hand Rolled Buffalo Mozzarella, Grilled Zucchini, Olive Crumb - \$24.5

Scallop Ceviche, 'Leche de Tigre', Avocado, Mango & Chilli Salad & Kombu Oil - \$23.5

Char Grilled Fremantle Octopus, Romesco Sauce, Cucumber & Corn - \$25.5

Mains

Seasonal Risotto of the Day \$ 37

'Cotoletta' – Crumbed Pork Fillet, Slaw Salad, Ponzu Sauce - \$42

QLD Wagyu Striploin, Smoked Potato Mash, Seasonal Vegetables, Juniper Jus - \$47

Fish of the Day – Wasabi Beurre Blanc, Charred Greens, Asparagus & Shallot Crumble - \$42

Western Australian Omega Lamb Rack, Smoked Eggplant Puree, Aromatic Cous Cous, Sheep Tzatziki - \$44

Spice Crusted Maremma Duck Breast, Beetroot, Honey & Figs- \$45

Sides

Caprese Salad - \$12

Shoestring Fries, Aioli - \$9.5

Seasonal Green Vegetables - \$12

Dauphinoise Potato Gratin - \$12.5

Fried Cauliflower, Citrus & Aioli - \$11

Desserts - \$18

Chocolate Fondant, Tonka Ice Cream, Coconut Caramel

Vanilla Macerated Berries, Coconut Mousse, Meringue, Candied Hazelnuts

Poached Pear, House Made Brioche, Vanilla Ice Cream

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