WELLINGTON
BISTRO

ENTRÉES

Dip
Smoked eggplant, candied cherry tomatoes
& garlic chips served with house bread
$19

Blue Cheese & Spinach Arancini
served with balsamic pear remoulade
$18 (4)

Crab Souffle
served with butter whipped tomato
$29

Pastizz
with sauteed mushroom and comte fondue
$18

Gambas al Ajillo
terracotta baked chilli prawns
& white polenta
$25

Chicken Liver Pate
blueberry gelatin with lavosh & pickles
$15

Roast Bone Marrow
Served with truffle honey, house pickles & warm
sourdough
$18

Tartare
Hand cut eye fillet seasoned with pickles, mustard &
egg yolk served with house tigelle bread
$20

Seared Lamb Ribs
Pink pepper yoghurt, mint snow pea slaw
$25

MAINS

Chicken Supreme Cotoletta
coral lettuce and tomato salad
served with house tomato sauce & aioli
$29

Risotto
snow pea, lemon & thyme
pan seared scallops & crispy leek
$33

Beetroot Spaetzle
served with creamy spinach & manchego
$27

Barramundi
sourdough tarama, avruga caviar
& poached asparagus
$35

Eye Fillet
served with hand cut chips,
bone marrow & red wine jus
$50

SIDES

Chips
house hand cut chips with roast garlic mayo
$13

Greens
buttered green beans & asparagus
with macadamia crumb
$14

Salad
red & green coral lettuce
with citrus & mustard dressing
$12

Potatoes
duck fat potatoes, whipped feta
& rosemary honey
$13

DESSERTS

Banoffee Tart
banana, vanilla cream & gianduja
$16

Chocolate Fondant
served with pistachio ice-cream
$16

Moscato & Saffron Poached Peach
served with vanilla ice-cream
$16