

DINNER MENU

ENTRÉE

SEARED SCALLOPS	26
Corn splice, jaman crumb and basil oil	
CHILLED CUCUMBER AND MINT SOUP	19
Pan fried Tanami fire prawns	
DESERT SPICED QUAIL	29
Slaw and citrus aioli	
BLOOD ORANGE AND VODKA CURED SALMON	25
Vanilla bean mayonnaise and focaccia croutons	
ZUCCHINI AND QUINOA FRITTERS	19
Red pepper coulis, marinated Persian feta and micro coriander	

MAIN

OVEN ROASTED LAMB RUMP	32
Beetroot infused quinoa, orange botrytis dressing, Binnorie Dairy labna paste and red elk	
BLUE EYED COD	35
Kumara puree, asparagus and lemon beurre blanc	
POKOLBIN PUMPKIN GNOCCHI	27
Walnut, spinach, basil and nut butter sauce	
CHARGRILLED GRAIN FED EYE FILLET	39
Pommes anna, mushroom beignets, creamed spinach and a bush tomato jus	
BALLOTINE OF CHICKEN AND MUSHROOM	29
Parsnip puree and jus	

SIDES

Seasonal greens with confit garlic and chive butter	9
Baby leaf and tomato salad sherry vinaigrette	
Chips with rosemary salt	

DESSERT

WHITE CHOCOLATE PARFAIT	19
Gingerbread sticks	
BINNORIE DAIRY BRIE CHEESE	19
Hot honey brandy flamed sultanas, walnuts, thyme and house made Nigella lavosh	
DECONSTRUCTED CARAMELISED FIG TART	19
Pistachio ice-cream and a raspberry and sage gel	
ARANCINI OVER 14	19
Jasmine rice pudding, cinnamon lemon myrtle ice-cream, gingerbread crumble and shiraz rhubarb	

We wish to acknowledge the Wonnarua people and pay our respects to Elders past, present and emerging.

10% surcharge applies on public holidays.

THE RESTAURANT
@ CYPRESS LAKES