



Menu

Entrée

Wild mushroom and mozzarella arancini balls, aioli, edamame enoki, corn salad and micro greens V

Crispy skinned Bangalow pork belly on parsnip puree, braised apples in cider and micro greens GF

Crispy duck salad, watercress, mixed greens, orange segments, cucumber ribbons, radish, blackberry vinaigrette GF DF

Pan-seared scallops, cauliflower puree, pancetta, roast capsicum salsa, macadamia nut crumb and truffle oil GF

Main

Chargrilled Bellingdale Farms Speckle park Beef Rib Fillet , field mushrooms, onion jam, beans and twice-cooked fat chips GF DF

Ginger, shallot and soy baked barramundi, sticky fried rice, bok choy and sesame Asian pesto GF

Prosciutto wrapped chicken, fondant potato, green pea puree, roasted pumpkin, sorrel and finished with red wine jus GF

House-made Gnocchi, local Mushrooms, confit garlic, sage, burnt butter sauce and crispy sweet potato V

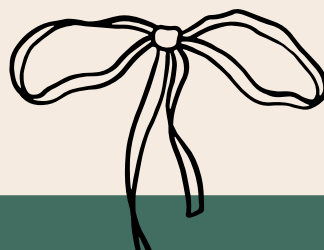
Dessert

House-made Cinnamon ricotta doughnuts, served with lemon curd, macerated strawberries and whipped cream

Watermelon and rose panna cotta, with mixed berry compote, House-made sherbet, fresh mint and raspberry macaron GF

Stick date Pudding with salted butterscotch sauce

Cheese board for 2



Summerrgrove
ESTATE