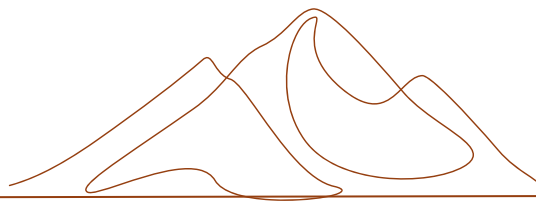


CASCADES



This menu is designed as
a set two or three course menu

TWO COURSE 69

THREE COURSE 79

TO START

Burrata (V, LG)

cashew nut pesto, heritage tomatoes,
shaved fennel

Seared king scallops (LG)

Jerusalem artichoke puree, pancetta
crisps, beurre noisette

Pork terrine maison

sauce gribiche, cornichon, toast

Winter vegetable, lentil & kale soup (VG, LG)

almonds, nutmeg

Steak tartare (+\$5)

tabasco, eschalots, pickles, egg yolk

EXTRA TOUCH

Meriumbula Oysters w/ mignonette dressing

Half Dozen \$35

Dozen \$60

SIDES + \$10 EACH

Fries

parmesan and truffle oil

House salad

House Vegetables

MAIN COURSE

Crispy skin Atlantic salmon (LG)

clams, baby chats, leeks, spring peas

Duck confit

lentil, cannellini bean & smoked
speck cassoulet, green beans

Lamb backstrap (LG)

sliverbeet, caper emulsion, minted
labneh, merlot jus

Pumpkin risotto (VG*, LG)

Lemon myrtle, chilli, garlic, crème
fraiche

200g pasture fed beef eye fillet (+\$15)

fries, sautéed mushrooms, burnt
pickled onion red wine jus

"Stressed is just desserts spelt backwards"

TO FINISH

Popcorn cake

salted caramel, chocolate

Sticky toffee pudding

dulce de leche fig & mascarpone ice cream

Raspberry crème brulee

vanilla, cream

Affogato (add your favourite liquor +\$8.5)

coffee & ice cream

