

Cascades

RESTAURANT

WINTER DINNER MENU

2 COURSES - \$79PP

3 COURSES - \$92PP

includes warm bread roll & glass of feature wine

ENTRÉE

Warm Focaccia - whipped cultured butter | v

Scallops - pan seared scallops (i), beurre blanc, herb oil, salmon roe (i) | lg

Pumpkin Lentil Soup - coconut cream, crispy kale, crusty bread | vg, lg*

Octopus (a) - chorizo jam, tarragon, XO emulsion

Tea Smoked Quail - smoked yogurt, speck, beluga lentil | lg

MAINS

Fish & Chips - market fish (a), sauce grenobloise, shoestring fries

Pressed Lamb - paris mash, petits pois à la française, pepper berry jus | lg

Poulet a la Moutarde - chicken supreme, cauliflower cream, braised fennel, mustard sauce | lg

Leek & Mushroom Risotto - wild mushrooms, confit leek, aged balsamic reduction, candied walnuts | lg

200g Eye Fillet - bindaree, grass fed mbs 2+, leek and potato pavé, horseradish emulsion, bordelaise jus **(+\$10)** | lg*

SIDES *add \$12*

Chantenay Carrots - honey roasted carrots, spiced dukkah | v, lg

Paris Mash - chives, bordelaise jus | vg, lg

Green Beans - miso caramel, toasted sesame seeds | v, lg

Crispy Chats - tarragon aioli, sea salt | v

DESSERT

Chocolate Mousse - caramelised white chocolate, sea salt, olive oil | v, lg

Guinness Sticky Toffee Pudding - skewball butterscotch, hokey pokey ice cream | v

Coconut Panna Cotta - raspberry sherbet, raspberry gelee, granola | vg, lg

Please notify staff of any dietaries you may have. Although we endeavour to meet all dietary requirements, we cannot guarantee that our food will be completely allergen free.

Please note a 10% surcharge applies on public holidays. T&C's apply
v - vegetarian | vg - vegan | lg - low gluten | df - dairy free | * - on request
seafood origin | a - australian | i - international | m - mixed

