

# Explorers

## BARRA, BEEF & BRULEE

### ENTREE

<b>HOUSE MADE HERBED BREAD</b>	<b>\$11.90</b>	<b>SWEET POTATO GNOCCHI</b>	<b>\$14.90</b>
<i>Served warm with black garlic butter</i>		<i>With burnt butter, sage and broccolini</i>	
<b>SCICHAUN SPICED CALAMARI</b>	<b>\$19.50</b>	<b>PUMPKIN ARANCINI</b>	<b>\$14.90</b>
<i>With a mango, pineapple and chilli salsa</i>		<i>With whipped basil feta</i>	

### MAINS

<b>PROSCIUTTO WRAPPED CHICKEN BREAST</b>	<b>\$32.00</b>	<b>PENNE PASTA</b>	<b>\$28.90</b>
<i>With kumara and carrot puree, asparagus and jus</i>		<i>With heirloom tomatoes, vegan style pesto, roasted pumpkin and spinach</i>	
<b>Recommended - Tamberlain Organic, Sauvignon Blanc</b>		<b>Recommended - Cavaliere D'oro Chianti or Corte Giara, Pinot Gris</b>	
<b>PAN FRIED BARRAMUNDI</b>	<b>\$36.00</b>	<b>ROASTED LAMB NOISETTE</b>	<b>\$32.00</b>
<i>With a citrus couscous salad and herb oil</i>		<i>With glazed Dutch carrots, roasted potato, greens and mint jus</i>	
<b>Recommended - Difficulty, Roaring Meg, Pinot Gris</b>		<b>Recommended - Kim Crawford, Pinot Noir Barossa Valley Estate, Shiraz</b>	
<b>CRISPY SKINNED PORK BELLY</b>	<b>\$34.00</b>		
<i>With roasted celeriac puree, beans and a pickled apple and pea vine slaw</i>			
<b>Recommended - Stoneleigh, Chardonnay or Red Claw, Pinot Noir</b>			

### GRILL

<b>300GM RUMP - 'PURE BLACK BEEF' BARLEY FED BLACK ANGUS BEEF. MARBLE GRADING OF 3-4</b>	<b>\$52.00</b>
<i>With garlic roasted potatoes, greens and bacon jam</i>	
<b>Recommended - Jim Barry "Cover Drive" or Pepper Jack Shiraz</b>	
<b>250GM RIB FILLET - 'PURE BLACK BEEF' BARLEY FED BLACK ANGUS BEEF. MARBLE GRADING OF 3-4</b>	<b>\$68.00</b>
<i>With fondant potatoes, garlic beans and red wine jus</i>	
<b>Recommended - Penfolds Bin28 or Running with the Bulls, Temparnillo</b>	
<b>300GM 'BEEF CITY BLACK' GRAIN FED SIRLOIN STEAK</b>	<b>\$45.00</b>
<i>With roasted root vegetables, pickled asparagus, olives and grilled capsicum</i>	
<b>Recommended - Barrosa Valley Estate, Cabernet Sauvignon</b>	

### SAUCES

<b>MUSHROOM, DIANE, GARLIC, RED WINE JUS, PEPPER, GRAVY</b>	<b>\$2.90 EACH</b>
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### COUNTRY FARE

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<b>BRAISED SMOKEY BARBEQUE STYLE BEEF RIBS</b>	<b>\$42.00</b>
<i>With creamy mash potato and greens</i>	
<b>HOUSE - MADE LASAGNE</b>	<b>\$26.00</b>
<i>Served with garden salad</i>	
<b>ROASTED PORK</b>	<b>\$29.00</b>
<i>Served with roasted vegetables, greens, gravy, crackle &amp; apple sauce</i>	
<b>EXPLORER'S BURGER</b>	<b>\$25.00</b>
<i>Beef patty, lettuce, tomato, cheese and onion jam on brioche bun. Served with chips</i>	

### SIDES

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<b>WALDORF SALAD</b>	<b>\$8.00</b>
<b>GARDEN SALAD</b>	<b>\$8.00</b>
<b>CHIPS AND AIOLI</b>	<b>\$7.00</b>
<b>ROASTED VEGETABLES &amp; MIXED HERBS</b>	<b>\$8.00</b>
<b>SEASONAL VEGETABLES WITH GARLIC BUTTER</b>	<b>\$8.00</b>

### DESSERT

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<b>CARAMELISED PEAR AND CUSTARD TART</b>	<b>\$12.90</b>
<i>With lemon myrtle icecream</i>	
<b>VANILLA CRÈME BRULEE</b>	<b>\$12.90</b>
<i>With strawberry coulie and toasted pistachio icecream</i>	
<b>DEATH BY CHOCOLATE</b>	<b>\$12.90</b>
<i>With bittersweet chocolate mousse, caramelised white chocolate crumb and a chocolate truffle with toasted hazelnuts</i>	
<b>CHEESE SELECTION TO ENJOY WITH YOUR WINE TO SHARE (2)</b>	<b>\$25.00</b>
<i>Cheese with crackers and accompaniments</i>	
<b>TRADITIONAL AFFOGATO DESSERT</b>	<b>\$11.00</b>
<b>AFFOGATO LIQUEUR - YOUR CHOICE</b>	<b>\$18.00</b>
<b>ESPRESSO MARTINI</b>	<b>\$16.00</b>



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