## EXPLORERS Restaurant

## E N T R E E

| Warm Sourdough Baguette Smoked Garlic Herb Butter (V) (GFO) | \$12 |
| :---: | :---: |
| Cream of Cauliflower Soup Seared Prawns \& Green oil (V) (GFO) | \$23 |
| Baked Camembert <br> Mesclun, Leaf Salad, Toasted Hazelnut, <br> Pomegranates \& Fig Jam (V) | \$24 |
| Game Terrine W' Cranberry \& Pistachio <br> Spiced Pear Chutney, Mustard Cream \& Lavosh (GFO) | \$26 |
| Black Angus Beef Carpaccio <br> Truffle Aioli, Fried Capers, Pinenut Crumb \& Sourdough (GFO) | \$28 |
| Roasted Pumpkin Salad Quinoa, Rocket Lettuce Persian Fetta, Pinenuts \& Balsamic (V) (DFO) | \$24 |

MAIN COURSE
Papperdelle ..... \$3212 hr Cooked Beef Brisket Ragout, GranaPadano Cheese (GFO)
Pan-Seared Barramundi ..... \$38Kipfler Potato Salad \& SauceVierge (GF)
Braised Beef Cheek ..... $\$ 42$Kumara Puree, Board Beans w'Braising Liquor (GF)
Confit Duck Leg ..... $\$ 42$White Bean Cassoulet, ToulouseSausage \& Smoked Speck (GF)


## FROMTHE GRILL

## 250gm Eye Fillet

Black Angus Reserve $\$ 49$

350gm Rump
$\$ 42$

350gm Scotch Fillet Black Angus Reserve \$52

All served with Potato Mash, Onion Rings \& Choice of Sauce; Red Wine Jus (GF) (DF), Pepper (GF), Dianne (GF), Hollandaise (GF) \& Cafe de Paris


