

# THE ROUNDAABOUT

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## ▪ RESTAURANT ▪

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We welcome you to The Roundabout Restaurant for our Autumn menu. Lead by head chef Jamie Shepley, our kitchen team have designed your menu using the best of local and regionally sourced produce to bring you thoughtful, innovative cuisine with a focus on flavour & integrity.

### ***Snacks***

Parmesan toast   v	4
Sweet potato fritter   Aji verde   v	4
Lamb shoulder croquette   lemon & caper mayo   gf	7

### ***Entrées***

“Chicken & truffle sandwich”   Chicken dripping toast   crisp skin   Truffle mayo 2016 Mount Adam Chardonnay   15	16
Prawn dumpling   Tamari   Chilli   Fried onion   coriander df   gfo Borambola VIII Sparkling   10	19
Roasted Murray valley pork belly   Kashmiri masala hash yuzu & miso hollandaise gf   df 2015 805 Courabyra Sauvignon Blanc   10	17
Crispy wild mushrooms   Roasted garlic pavlova   Fetta   Balsamic pearls v   gf 2017 Tumblong Hills Chardonnay   12	16

gf | gluten free | df | dairy free | v | vegetarian | gfo | gluten free option

## **Mains**

Roasted Riverina lamb rump   Autumn vegetable gratin   Peas Broad beans   Mint gel <b>gf</b>	<b>2015 Tumblong Hills Premiere Cuvee Shiraz   12</b>	36
Crispy skinned barramundi   Open lasagne of asian greens   Aromatic Thai coconut   Coriander   Shallot <b>df</b>	<b>Borambola VIII Sparkling   10</b>	37
Roasted beef shoulder   Black garlic butter   Fried onions   Parsnip Puree   Smoked bone marrow <b>gf</b>	<b>2014 Henschke Euphonium   18</b>	38
Slow cooked pork jowl   Shaved scallop   Bacon wrapped enoki mushroom Broccolini   Pork dashi <b>gf</b>	<b>Tuckerbox apple cider   8</b>	34
Roasted Grimaud duck breast   Pumpkin puree   Compressed apple Cabbage jam   Cinnamon jus <b>gf</b>	<b>2013 805 Courabyra Pinot Noir   10</b>	36

## **Sides**

Fried pumpkin   Herb yoghurt   Crispy onion   Tamari pepitas <b>gf   v</b>		8
Charred broccolini   Blue cheese   Red wine vinegar dressing <b>gf   v</b>		8
Triple cooked chips   Smoked chilli mayo <b>v   df</b>		8
Honey roasted parsnips & carrots   Mustard & thyme dressing <b>gf   v</b>		8

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## ***Desserts***

“Green Grove Organic” chocolate pave   Milk crumbs Butterbeer ice cream   Double cream <b>v   gf</b>	16
Blueberry mousse   Violet yoghurt sorbet   Blackberry sponge   blackberry gel <b>gf</b>	16
Miso-salted caramel apple pie   Cinnamon crumble   Custard Ginger ice cream <b>v</b>	16
Yuzu & white chocolate tart   Black sesame pate sablee Junee Licorice ice cream <b>v</b>	16

## ***Dessert cocktails***

<b>Hot peppermint patty;</b> Hot chocolate   Peppermint schnapps   creme de cacao   creme de menthe whipped cream	16
<b>Dulce de Tequila;</b> Tequila   cognac   Orange liqueur   lime juice   sugar syrup	16
<b>Mudslide;</b> Vodka   Kahlua   Baileys   milk	18

## ***Glossary***

Tamari	Japanese salt reduced soy sauce
Aji verde	Pronounced ah-hee-ver-day, it is a Peruvian green sauce
Kashmiri masala	A fragrant Indian spice mix
Yuzu	A japanese citrus fruit
Miso	A paste made from fermented soy beans
Dashi	A Japanese cooking stock full of umami flavour
<u>pavê</u>	A French term most often used in reference to a rectangle Serving of food