

# THE ROUNDAABOUT

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## ▪ RESTAURANT ▪

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We welcome you to The Roundabout Restaurant for our Winter Menu. Lead by head chef Jamie Shepley, our kitchen team have designed your menu using regionally sourced produce from local small farms to bring you thoughtful, innovative cuisine with a focus on flavour & integrity.

### *First*

Roasted Murray valley pork belly   Artichoke Puree   Fried skins   Black onion   gf	18
Prawn dumpling   Tamari   Chilli   Fried shallot   Coriander   df   gfo	19
Sustainably farmed barramundi head terrine   Baby herb   Fermented chilli nam jim gel   gf	19
Pumpkin & ricotta agnolotti   Grilled portobello mushroom   Fetta   Balsamic   v	17
Spanner crab & corn custard   Mustard emulsion   Buttermilk pikelets	19

### *Second*

Roasted Riverina lamb rump   King oyster mushroom   Peas   Gentlemens relish “Woolshed farm” garlic chive pesto   gf	36
Rolled chicken breast   Fried pumpkin   Tamari pepitas   Herb yoghurt   Crispy onions   gf	34
Barramundi sustainably farmed and roasted   Salt baked celeriac   Stinging nettle & “Brushwoods Farm” goat risotto   Byzantine dressing   gfo	37
Roasted beef shoulder & braised cheek   Potato puree   Pickled beets   Fresh horseradish Pink peppercorn & beef reduction   gf	39
Roasted Grimaud duck breast   Warm Blueberries   Butter braised baby turnips Charred leek   gf	37

### *Third*

“Green Grove Organic” chocolate truffle   Brownie   Black raspberry Toasted Italian meringue   v	16
Molten dulce churros   Salted caramel ice cream   v	16
Gateau of local apple   Almond tuile   Double cream   Vanilla bean ice cream   v   gf	16
“Hazelnut & espresso”   Hazelnut dacquoise   Hazelnut mousse   Espresso buttercream Mocha gelato   v   gf	16

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