



## AJAR ON SHADFORTH

### STARTERS

SEARED SCALLOPS W CRISPY PROSCUTTIO ON A PEA PUREE \$19

BEEF CARPACCIO W SHAVED PARMESEAN, ROQUETTE, BALSAMIC  
CARMEL & CRISP BREAD \$21

GRILLED HALOUMI W HOUSE PICKLES, ON SALSA VERDE & LEMON \$17

### MAINS

ANGUS EYE FILLET, FONDANT POTATOES W CARROT PUREE,  
SPINACH, & FRIED BRUSSEL SPROUTS IN CAFÉ DE PARIS \$45

PAN SEARED BARRAMUNDI W ROAST DICED POTATOES & GREENS,  
WITH A LEMON, CAPER & PARSLEY BUTTER SAUCE \$37

SLOW COOKED BEEF CHEEK W MASH POTATO, GREENS IN AN  
ORANGE & GINGER SOY SAUCE \$39

HAND-MADE POTATO GNOCCHI W PRAWNS, CHERRY TOMATOES  
& CHIVES IN A WHITE WINE BUTTER SAUCE \$36

CONFIT DUCK MARYLAND W SWEET POTATO PUREE & BROCCOLINI  
SERVED W FIG JUS, \$35 FOR ONE LEG, \$47 FOR TWO LEGS

### SIDES

OLIVES \$8

MASH \$6

STEAMED GREENS \$12

FRIED BRUSSEL SPROUTS \$12

### DESSERT

CHOCOLATE CHEESECAKE W FOREST BERRIES, & WHITE CHOCOLATE  
RASPBERRY ICE-CREAM \$17

EVER CHANGING CRÈME BRÛLÉE \$16

HOUSE MADE ICE-CREAM, SINGLE SCOOP \$4, THREE SCOOPS \$9

AFFOGATO \$9.50, WITH FRANGELICO \$16.50

CHEESE PLATE W FRESH & DRIED FRUIT, CRISP BREAD, CARAMELISED  
NUTS & HOUSE PICKLES

ONE CHEESE \$14

TWO CHEESES \$19

THREE CHEESES \$24

PLEASE NOTIFY STAFF OF ANY FOOD ALLERGIES