



AJAR ON SHADFORTH

STARTERS

GIANT AUSTRALIAN TIGER PRAWNS W AN AVOCADO, FRESH HERBS, CHERRY TOMATO TIAN \$24

HOUSE MADE POTATO GNOCCHI W SLOW COOKED DUCK RAGU, MUSHROOM, ORANGE ZEST & PARMESAN \$21

SUMMER SALAD OF SHAVED FENNEL, CARROTS, BEETROOT, SWISS CHARD, HOUSE MADE LABNEH, MICRO HERBS, PINENUTS & ORANGE ZEST \$18

MAINS

WAGYU SIRLOIN G5 W FONDANT POTATOES, BRAISED MUSHROOM, BROCCOLINI & RED WINE JUS \$55
ADD A GRILLED GIANT PRAWN \$9

FROM THE SEA \$MP

SLOW BRAISED LAMB SHOULDER W CUMIN SPICED ROAST CAULIFLOWER, HOUSE MADE LABNEH, MASHED POTATO & GREENS \$42 PER PERSON (MINIMUM TWO PEOPLE)

DUCK BREAST PAN SEARED W WHITE SWEET POTATO DISCS, A BEETROOT & PLUM PUREE & A MIXED MICRO HERB SALAD \$45

KANGAROO SIRLOIN DUSTED IN COCOA, SOUS VIDE, THEN GRILLED W CARROT PUREE, KUMERA, BEETROOT, ROAST TOMATOES, HERB OIL & JUS \$38

CUMIN SPICED ROAST CAULIFLOWER, HOUSE MADE LABNEH, BEETROOT & PLUM PUREE, FONDANT POTATOES & GREENS \$31

SIDES

OLIVES \$8

MASH \$6

STEAMED GREENS \$12

DESSERT

MACADAMIA BLONDIE, W CARAMELISED WHITE CHOCOLATE, SALTED CARAMEL & CHOCOLATE ICE-CREAM \$18

LEMON MYRTLE & VANILLA PANNACOTTA W BERRIES & MANGO SORBET \$17

HOUSE MADE ICE-CREAM SINGLE SCOOP \$4 THREE SCOOPS \$10

AFFOGATO \$9.5

SELECTION OF LOCAL & IMPORTED CHEESES, FRUIT, CRISP BREAD, CARAMELISED NUTS & HOUSE PICKLES

ONE CHEESE \$17

TWO CHEESES \$22

THREE CHEESES \$27

PLEASE NOTIFY STAFF OF ANY ALLERGIES