



AJAR ON SHADFORTH

STARTERS

SEARED SHARK BAY SCALLOPS
Corn purée & chorizo \$24

AUSTRALIAN KING PRAWNS
Sticky ginger and soy sauce with an asian tortilla & leaves \$24

HOUSE-MADE POTATO GNOCCHI
Napolitana sauce, chilli, kalamata olives, basil & parmesan \$19

MAINS

DUCK BREAST
Red curry of cherry tomatoes, lychees, ginger, lemongrass, bamboo shoots, water chestnuts,
black sesame & jasmine rice \$45

THRICE COOKED CRISPY SKIN PORK BELLY
Grilled pumpkin and fennel, pear & fennel cream with poached pears, peppercorns & port sauce \$42

FROM THE SEA \$MP

ANGUS 300G SIRLOIN
Duck fat potato wedges, celeriac puree, baby heirloom carrots & cognac peppercorn sauce \$55
Add a giant grilled garlic prawn \$9

VEGAN RED CURRY
Cherry tomatoes, lychees, ginger, lemongrass, bamboo shoots, water chestnuts, black sesame,
jasmine rice & an array of vegetables \$36

SIDES

Olives \$8, Steamed greens \$12
Add freshly shaved Splendid Valley black truffle to any dish \$9

DESSERTS

HOUSE-MADE ICE-CREAM
Single scoop \$5 / triple scoop \$12

EVER-CHANGING CREME BRULEE \$MP

APPLE & STRAWBERRY CRUMBLE
Pomegranate glaze & vanilla bean ice-cream \$17

AFFOGATO
Stash coffee with house-made vanilla ice-cream \$10

STICKY FIG PUDDING
Salted caramel, pouring cream & caramelised walnuts \$18

SELECTION OF LOCAL & IMPORTED CHEESES
With fruit, crisp bread, caramelised nuts & house pickles
One cheese \$17, Two cheeses \$22, Three cheeses \$27

PLEASE NOTIFY STAFF OF ANY ALLERGIES