



AJAR ON SHADFORTH

STARTERS

CRUMBED BUTTON MUSHROOMS STUFFED W MASCARPONE & BLUE CHEESE W AIOLI \$19

PORK & TRUFFLE DUMPLINGS W A GIANT AUSTRALIAN TIGER PRAWN IN A CHICKEN BROTH \$24

SALT & PEPPER SOFT SHELL CRAB, SHAVED FENNEL, CARROTS, BEETROOT, W CHILLI AIOLI \$19

MAINS

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

FROM THE SEA \$MP

HOUSE MADE FETTUCCINE W GIANT AUSTRALIAN TIGER PRAWNS, GRAPE TOMATOES, CHILLI, GARLIC &
NAPOLETANA SAUCE \$42

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

HOUSE MADE POTATO GNOCCHI W SLOW BRAISED BEEF BRISKET & PARMESAN \$38

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

SIDES

OLIVES \$8

MASH \$6

STEAMED GREENS \$12

DESSERTS

LOCAL BLUEBERRY PIE W VANILLA BEAN ICE-CREAM, SHORTBREAD CRUMB & STRAWBERRIES \$17

ITALIAN MERINGUE W LEMON CURD, FRESH SEASONAL FRUIT & BLACKBERRY SORBET \$18

FLOURLESS CHOCOLATE CAKE W A WHITE CHOCOLATE PUDDLE & CHOCOLATE ICE-CREAM \$18

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

AFFOGATO \$10

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