



**AJAR ON SHADFORTH**

**STARTERS**

MARINATED WHITE ANCHOVIES & TOASTED CROSTINI \$17

PRAWN, CHORIZO, PEA & LEMON RISOTTO \$21

ROAST CAULIFLOWER & TRUFFLE OIL SOUP \$17

**MAINS**

ANGUS EYE FILLET W MASH POTATO, BROCCOLINI, RED WINE JUS, CARROT PUREE & CAFÉ DE PARIS \$45  
ADD GRILLED PRAWNS \$9

FROM THE SEA \$MP

ROAST VEGETABLE MEDLEY, OF PUMPKIN, POTATOES, KUMERA, BEETROOT PUREE & MINTED YOGHURT  
W BROCCOLINI \$27  
W SLOW BRAISED LAMB SHANK \$39

HOUSE MADE POTATO GNOCCHI W A SLOW COOKED BEEF RAGU, PARMESAN & ORANGE \$38

DUCK BREAST PAN SEARED ON SOFT POLENTA W FIG JUS, MICROHERB & ORANGE SALAD \$45

**SIDES**

OLIVES \$8

MASH \$6

STEAMED GREENS \$12

**DESSERT**

LEMON, RICOTTA & POLENTA CAKE W SPICED RASPBERRY PUREE,  
POACHED PEAR & VANILLA ICE-CREAM \$17

EVER CHANGING CRÈME BRULEE \$16

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

AFFOGATO \$9.5 WITH FRANGELICO \$16.5

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

ONE CHEESE \$14

TWO CHEESES \$19

THREE CHEESES \$24

PLEASE NOTIFY STAFF OF ANY ALLERGIES