



AJAR ON SHADFORTH

STARTERS

AUSTRALIAN KING PRAWNS W CHERRY TOMATOES, CHILLI & GARLIC, IN A BUTTER & WHITE WINE SAUCE \$24

HOUSE MADE POTATO GNOCCHI W LOCAL ASPARAGUS, CHERRY TOMATOES, CHIVES & PARMESAN \$19

SEARED SCALLOPS ON A GREEN PEA PUREE W LEMON & CHILLI \$21

MAINS

BLACK ANGUS SCOTCH FILLET W MASH POTATO, MUSHROOM DUXELLES, BROCCOLINI & RED WINE JUS \$49
ADD GRILLED PRAWNS \$9

FROM THE SEA \$MP

VEGETABLE MEDLEY W PUMPKIN, CAPSICUM, POTATOES, ASPARAGUS, ROCKET W PEAR & FENNEL CREAM
WITH BROCCOLINI \$31
WITH TWICE COOKED PORK BELLY \$39

DUCK BREAST, PAN SEARED W CAULIFLOWER PUREE, FONDANT POTATOES, BLACK SESAME SEEDS,
MICROHERB SALAD & ORANGE GLAZE \$42

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

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