



AJAR ON SHADFORTH

STARTERS

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

HOUSE MADE POTATO GNOCCHI W MIXED MUSHROOMS, THYME, PARMESAN \$19

BEEF CARPACCIO W FRESH SHAVED BLACK TRUFFLE, PARMESAN, CRISP BREAD & SUNFLOWER SHOOTS \$21

MAINS

WAGYU SIRLOIN G5 W SWEET POTATO MASH, GARLIC & THYME BUTTER, GREENS, ESCHALLOTS & JUS \$49

ADD GRILLED PRAWNS \$9

ADD SHAVED BLACK TRUFFLE \$9

FROM THE SEA \$MP

WARM SALAD OF ROASTED FENNEL, TRICOLOUR QUINOA, KALE, APPLE AND AN ORANGE VINAIGRETTE

W BROCCOLINI \$28

W TWICE COOKED PORK BELLY \$38

PAPPADELLE W BRAISED DUCK RAGU, SOFFRITO & PARMESAN IN A DUCK STOCK & BUTTER SAUCE \$35

LAMB RUMP SOUS VIDE, THEN PAN SEARED W FONDANT POTATOES, ROAST TOMATOES & OLIVE JUS \$39

SIDES

OLIVES \$8

MASH \$6

STEAMED GREENS \$12

DESSERT

CARROT CAKE W SPICED APRICOT SYRUP, CREAM CHEESE ICING & VANILLA ICE-CREAM \$18

EVER CHANGING CRÈME BRULÉE \$16

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

AFFOGATO \$9.5

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