



### **Starters**

Seared Scallops Green Pea Puree \$18  
Quinoa Salad Eggplant Cherry Tomatoes Persian Feta Leaves Carrot Puree \$16  
Ginger Chilli Prawns Lemon Pak Choy Almonds \$17

### **Mains**

Crispy Pork Belly Red Cabbage Apple Carrot Slaw Jus Crispy Eschallots \$35  
Slow Cooked Beef Cheek Mash Potato Greens Orange Ginger Soy \$39  
Hand-Made Potato Gnocchi Prawns Cherry Tomatoes Chives Butter White Wine Sauce \$34  
Pan Seared Fish Quinoa Local Seasonal Greens Lemon Herb Dressing \$37  
Duck Breast Fondant Potatoes Beetroot Puree Port Jus Spring Onions Toasted Sesame \$44

### **Sides**

Steamed Seasonal Greens \$8 Mash Potato \$6 Marinated Olives \$8

### **Dessert**

Lemon Curd Tart Italian Meringue Coconut Orange Sorbet \$16  
Everchanging Crème Brulee Praline Strawberry \$15  
Chocolate Hazelnut Brownie Caramelised White Chocolate Mascarpone Chocolate Ice-cream \$17  
House-Made Ice-Cream 3 scoops \$9  
Affogato \$9.5 add Frangelico \$16.5  
Local and International Cheese Platter \$18

### **Children's Meals \$12**

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\*Please notify staff of any allergies