

## entrées

italian ciabatta garlic puree, balsamic & evoo	\$9
<b>sydney rock oysters</b>	
natural with lemon	\$22 ½ doz
steamed ginger, soy	\$24 ½ doz
<b>kingfish skewers [3]</b>	\$22
salsa verde, grilled lemon	
<b>crispy baby calamari</b>	\$18
salt, pepper, aioli	
<b>duck liver parfait</b>	\$18
candied cumquats, brioche	
<b>grilled scallops</b>	\$22[3] \$38[6]
green curry, kaffir lime, fried shallot	
<b>mushroom arancini</b>	\$16
romesco sauce	
<b>baked cheese soufflé</b>	\$17
merideth goats cheese, baby beets	
<b>moroccan lamb salad</b>	\$24
ancient grains, smoked yoghurt	
<b>ruben sliders [3]</b>	\$17
corned waygu, pickled cabbage, hot english mustard, mayo	
<b>soft shell crab sliders [3]</b>	\$19
sriracha mayo, lime	

## mains

<b>local seafood linguini</b>	\$29
house made linguini, local fresh seafood, fresh chli garlic, italian parsley, pangretta	
<b>rangers valley grain fed eye fillet 220g</b>	\$40
truffled paris mash, red wine mushroom jus	
<b>braised lamb shank</b>	\$34
saffron & parmesan risotto, steamed broccolini, garlic rosemary jus	
<b>free range roast chicken</b>	\$35
porcini mushroom stuffing, sage & sourdough pudding, wilted spinach	
<b>house made pappardelle</b>	\$22/\$28
beef cheek, carrot & pink peppercorn ragu, fresh parsley & pecorino	
<b>slow cooked borrowdale pork belly</b>	\$34
beetroot & celeriac remoulade, cress & crackling	
<b>market fish</b> (see specials board)	MP
<b>pumpkin &amp; ricotta hand made gnocchi</b>	\$22/\$28
roast pumpkin & ricotta gnocchi, gorgonzola, sage butter	

## sides

cauliflower gratin	\$9
rocket, pear, parmesan, candied walnuts	\$9
paris mash, truffle paste	\$11
steak house fries, salt, aioli	\$9
steamed broccolini, garlic butter & toasted almonds	\$9

## sweets

<b>textures of chocolate</b>	\$15
<b>bread and butter pudding</b>	\$15
rum and raisin ice cream	
<b>baked apple tart</b>	\$15
quince, cinnamon ice cream	
<b>affogato</b>	\$15
espresso, ice cream, hazelnut biscotti with liqueur nip	\$19.5
<b>soft + hard cheese selection</b>	
port soaked figs, sourdough, house made lavosche	
1 cheese	\$11
2 cheeses	\$19
3 cheeses	\$25

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[www.onefiftyascot.com.au](http://www.onefiftyascot.com.au)

all day menu

Lunch 11.30am - 3pm

Dinner 5:30pm - late

Entrées 3pm - 5:30pm

# ONE FIFTY