

entrées

italian ciabatta	\$9
garlic puree, balsamic & evoo	
sydney rock oysters	
natural with lemon	\$22 ½ doz
soy and mirin caviar on wakame seaweed	\$24 ½ doz
crumbed olives v	\$12
stuffed goats feta, salsa rosa	
crispy baby calamari	\$18
salt, pepper, aioli	
kingfish croquettes [4]	\$19
sichuan pickled cucumber	
chicken liver parfait	\$18
cherry compote, crostini	
spring pea and goats cheese arancini [4]	\$17
minted yoghurt	
louisiana chicken sliders [3]	\$17
chimmichurri, rocket	
ruben sliders [3]	\$17
corned waygu, pickled cabbage, hot english mustard, mayo	

salads

crispy soft shell crab GF	\$18/\$29
thai herbs, green papaya, nam jim dressing	
heirloom tomatoes GF	\$18
crumbled feta, baby cress, basil oil	
grilled yellowfin tuna GF	\$24
green beans, crispy kipflers, olive tapenade	
beef carpaccio GF	\$24
goats cheese, pickled beets, pear, candied walnuts	

sides

steamed asparagus, 60° duck egg, parmesan crumbs	\$12
paris mash, herb butter GF	\$9
steak house fries, truffled ketchup	\$9
steamed broccolini, smoked garlic cream, flaked almonds GF	\$9
rocket, pear, parmesan, candied walnuts GF	\$9

mains

local seafood fettucine	\$21/\$30
house made fettucine local fresh seafood, fresh chili garlic, italian parsley, pangretta	
pumpkin, almond & mustard fruit ravioli v	\$19/\$29
parmesan & sage brown butter	
rangers valley grain fed eye fillet 220g GF	\$41
potato & eshallot rosti, tarragon butter, red wine jus	
scallop & ricotta gnocchi dumplings	\$22/\$38
panfried in butter with sage & parmesan	
free range chicken roulade GF	\$36
prosciutto, leeks, buttered spinach	
beer battered fish lunch only	\$26
lightly battered, slaw, tartar sauce, sea salt fries	
wagyu burger lunch only	\$22
lettuce, white onion, cheddar, aioli, sesame bun, steakhouse fries, ketchup	
borrowdale pork cutlet	\$38
crumbed, sage, capers, paris mash, crackling	
market fish (see specials board)	MP

sweets

vanilla & blueberry bruleè GF	\$15
almond tuile	
chocolate pavè	\$15
raspberry, pistachio soil	
steamed fig pudding	\$15
burnt orange butterscotch, double cream	
affogato	\$15
espresso, ice cream, hazelnut biscotti with liqueur nip	\$19.5
gelato	\$9
(see waiter for flavours)	
soft + hard cheese selection	
port soaked figs, sourdough, house made lavosche	
1 cheese	\$11
2 cheeses	\$19
3 cheeses	\$25

ONE FIFTY

ASCOT BAR & EATERY