

# ONE FIFTY

ASCOT BAR & EATERY

## entrées

house ciabatta	garlic puree, balsamic, evoo	\$9
spicy moroccan almonds	[GF]	\$8
marinated olives	danish feta, crostini [GFO]	\$13
market oysters		
natural with lemon	[GF]	\$22 ½ doz
florentine	- creamed spinach & spiced bechamel	\$24 ½ doz
chicken liver parfait	cumquat marmalade, crostini [GFO]	\$18
corned beef croquettes	hot english mustard aioli	\$17
crispy baby chilli calamari	lime & pepper mayo [GFO]	\$18
porcini mushroom arancini	with goats cheese [4] [V]	\$17
crisp pork belly	red slaw, pear puree, cress [GF]	\$19
stradbroke king prawns	grilled with citrus & garlic butter [GF]	\$22/ \$37
crispy soft shell crab sliders	corn relish, pickled chilli [3]	\$17
smokey bbq beef brisket sliders	with slaw [3]	\$17

## mains

open ravioli NZ diamond clams	salmon belly, fennel & scampi caviar	\$19/ \$36
ham hock tortellini	seared QLD scallops, pea & ham broth	\$21/ \$37
truffled spatchcock	crispy skin, mustard greens, white polenta [GF]	\$36
Darling Downs fillet mignon	fondant potato, sautéed mushrooms & béarnaise [GF]	\$41
pork cheek	al a Bologna ragu, parppadelle & pecorino	\$35
chickpea terrine	rattatoullie, roast pumpkin, zucchini & feta [V]	\$28
steamed black SA mussels	harissa, cous cous & french fries [GFO]	\$29
market fish	(see specials board)	MP

## sides

brussel sprouts, bacon, honey & sesame	[GF]	\$9
seasonal greens with tarragon salsa	[GF]	\$9
beer battered steak house fries, truffled ketchup	[GFO]	\$9
rocket pear & parmesan	[GF] [V]	\$9
polenta fries & curry salt	[GF] [V]	\$9

## sweets

steamed blackberry pudding	mascarpone ice-cream	\$15
rhubarb tart	green apple sorbet	\$15
chocolate marjolaine	marjoram anglaise [GF]	\$15
cinnamon brûlée	stewed quince, almond tuile [GFO]	\$15
affogato espresso	ice cream, hazelnut biscotti	\$15
with liqueur nip		\$19.5
soft + hard cheese selection	port soaked figs, sourdough, house made lavosche	
1 cheese / 2 cheeses / 3 cheeses		\$11 / \$19 / \$25