

ONE FIFTY

ASCOT BAR & EATERY

to start

house sourdough garlic puree, balsamic, evoo [V]	\$9
spicy moroccan almonds [GF] [VG]	\$8
marinated olives danish feta, crostini [GFA]	\$13
market oysters	
natural with lemon [GF]	\$22 ½ doz
finger lime granita, sea trout roe	\$24 ½ doz
hiramasa king fish scorched, samphire, red sorrel sauce vierge	\$19.50
asparagus cardamom custard, pomegranate, tunisian brick pastry, dukkah [V] [VA] [+ soft quail eggs \$5.00]	\$16.00
croquettes caramelised onion, manchego, aubergine, tarragon mayonnaise [3] [V]	\$17.50
tartare eye fillet, cured egg, lumpfish caviar, crostini [GFA]	\$19.50
calamari moreton bay calamari, passata nero, cress, house chorizo [GF]	\$18.00
scallops carrot ginger puree, shadows of blue ravioli, caramelised leeks	\$22.00
parfait chicken liver, cumquat marmalade, crostini [GFA]	\$18.00
zucchini flowers tempura battered, meredith goats cheese [V]	\$18.00
crab crispy soft shell crab, asian herbs, green papaya salad, nahm jim	\$19.00
chipotle chicken sliders aioli, pickles [3]	\$17.00
crispy soft shell crab sliders corn relish, pickled chilli [3]	\$17.00

mains

potato gnocchi stradbroke king prawns, sage beurre noisette	\$21/\$37
tortellini spring pea, broadbeans, asparagus, mint, leeks, pecorino [V] [VGA] [GFA]	\$18/\$33
kangaroo ragu native pepper berries, davidson plum, handmade spinach fettuccine [GFA]	\$35
fillet mignon straw potato cake, tarragon butter, red wine jus [GF]	\$38
chicken bacon, leeks & porcini mushroom puree [GF]	\$35
lamb rump eggplant kassundi, chickpeas & truss tomatoes [GF]	\$38
market fish (see specials board)	MP

sides

grilled sweet corn, manchego, chilli lime butter	\$9
fried baby potatoes, persilliade	\$9
beer battered steak fries, truffled ketchup [V]	\$9
steamed greens, salsa rosa [V] [GF]	\$9
watercress, artichokes, pecorino & preserved lemon [V] [GF]	\$9

sweets

chocolate brownie chocolate soil, raspberries, double cream [GF]	\$15
crème catalan blueberries, almond tuille [GFA]	\$15
cheesecake peanut butter, rhubarb jam, shaved dark chocolate	\$15
gelati daily selection of ice cream, parfaits & sorbets	\$15
affogato espresso, ice cream, hazelnut biscotti	\$15
with liquer nip	\$19.5
cheese housemade lavosche, quince, fig [GFA]	
1 cheese / 2 cheeses / 3 cheeses	\$11 / \$19 / \$25