

## Briars Restaurant

### To Start

Garlic & Herb grilled flat bread \$5.00

Oysters Natural with lemon \$3.00 each or Oyster Kilpatrick \$3.00 each

Roast sweet potato and garlic soup with basil pesto \$12.00

Cumin Braised Beef Shoulder, with eggplant puree, beetroot, walnuts & goats cheese \$16.00

Slow roasted lamb leg with tomato, olives & ricotta gnocchi \$16.00

Seared Scallops with chilli pork, fennel & apple salad \$18.00

Salt & Pepper Squid with tomato, cucumber, caper & lemon. \$16.00

### To Fill

Scotch fillet (250 gram) with creamy polenta, mushrooms, spinach & blue cheese \$36.00

Roast Salmon with prawn & chorizo pea chowder \$30.00

Mint, lemon & paprika Roast Chicken with cauliflower, eggplant & yoghurt \$28.00

Garlic and chilli squid, saffron linguini with tomato fennel capers & parmesan \$26

Tomato and olive Pizza with fresh prosciutto, rocket and parmesan \$20

Beef Burger with bacon, Swiss cheese, aioli, pickles & mustard served with hand cut chips \$24.00

### To Add

Herb & Mix leaf salad with candied walnuts, orange & beetroot- \$8.00

Duck fat potatoes with fennel & coriander salt, wasabi mayo \$8.00

Buttered Veggies with pistachio dukkha - \$8.00

### To Finish

Lemon cheese cake mousse with balsamic strawberries, macadamia nut & coconut crumble \$14.00

Dark chocolate parfait, mixed berry compote \$ 14

Three Cheese Platter \$25.00