

BRIAR'S RESTAURANT

STARTERS & SHARING PLATES

Garlic Bread <i>V</i>	\$10
Golden toasted bread roll, served with whipped cultured butter, slow-roasted confit garlic, and fragrant garden herbs	
Pumpkin, Spinach & Goat's Cheese Arancini <i>V</i>	\$18
Crispy golden arancini filled with roast pumpkin, spinach and creamy goat's cheese, served with caramelised onion relish	
Duck Spring Rolls	\$20
Succulent duck wrapped in delicate pastry, served with Asian slaw and sweet chilli soy glaze	
Seafood Chowder <i>M</i>	\$24
A rich and velvety chowder brimming with seafood, accompanied by warm crusty bread	
Bourbon Scallops <i>I</i>	\$28
Pan seared scallops served in a sweet bourbon creamy sauce and fresh lemon	
Seafood Tasting Plate for Two <i>M</i>	\$40
A showcase of the sea featuring salt and pepper calamari, scallops on the shell, and king prawns, served with chimichurri honey mustard salad and house-made aioli	

SIDES

Seasonal Garden Salad <i>VG, DF</i>	\$12
Crisp seasonal leaves with house dressing	
Crispy Golden Chips <i>VG, GF, DF</i>	\$12
Served with your choice of tomato sauce, BBQ sauce or aioli	
Tempura Market Vegetables <i>VG, DFO</i>	\$12
Lightly battered seasonal vegetables served with ponzu dipping sauce	

GF - Gluten Free, *DF* - Dairy Free, *DFO* - Dairy Free Option, *V* - Vegetarian, *VG* - Vegan,

A - Australian, *I* - Imported, *M* - Mixed

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SIGNATURE MAINS

House Made Ricotta Gnocchi V

\$32

Pillowy gnocchi toasted in fragrant sage butter with blistered cherry tomatoes, baby spinach, roasted pumpkin, toasted pine nuts, and aged Parmesan

Vegetarian Curry VG

\$26

A wonderful, classic Thai dish! The combination of aromatic, spicy-sweet green curry paste with crisp vegetables, and fragrant Basmati rice is both comforting and nutritious

Add Prawns \$8

Add Chicken \$6

Crab & Prawn Linguine M

\$38

Juicy crab and king prawns tossed through linguine with house-made Napoli sauce, extra virgin olive oil, fresh chilli, parsley and zesty gremolata

Sri Lankan Spiced Salmon A

\$36

Pan seared salmon coated in authentic Sri Lankan spices, served with coconut curry saffron rice, pickled onion, and crispy fried cashews

Guinness Braised Beef Pot Pie

\$36

Pan seared salmon coated in authentic Sri Lankan spices, served with coconut curry saffron rice, pickled onion, and crispy fried cashews

300g Striploin

\$45

A premium 300g steak cooked to your liking, served with chimichurri and rich house jus. Choice of chips & salad or glazed vegetables & buttered mash

Add Surf & Turf M \$10

Chicken Parmigiana

\$34

Golden crumbed chicken breast topped with Napoli sauce and melted cheese, served with chips and garden salad

Slow-Braised Lamb Shanks

\$38

Tender lamb shanks slow-cooked until falling off the bone, served with creamy mash and glazed seasonal vegetables

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KIDS

- Traditional Bangers & Mash** *GF* \$15
Served with your choice of chips or seasonal vegetables
- Chicken Tenders & Chips** \$15
Golden chicken tenders served with tomato sauce
- Fish & Chips** *A* \$15
Freshly battered fish served with chips and aioli

DESSERTS

- Classic Crème Brûlée** *GF* \$16
Silky vanilla custard beneath a crisp caramelised sugar crust, served with Baileys ice cream
- Baked Cheesecake** \$16
Rich, creamy cheesecake crafted in-house and finished with seasonal garnishes
- Warm Chocolate Lava Cake** \$16
Decadent chocolate fondant with a molten centre, served with vanilla ice cream
- Affogato** *GF* \$16
Vanilla ice cream finished with a shot of espresso
Enhance with Frangelico, Kahlúa or Drambuie

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