

# Observatory Restaurant

Offering is subject to change.

## Entrée

Garlic, Chive, Chicken Dumpling – with Shiitake, ginger broth & bean sprouts	\$26
Asian Style Sticky Pork Belly Bites (4) - with glass noodle salad	\$16
Tempura Zucchini Flowers – with Goats' cheese, ricotta & parmesan and Japanese mayo (VG)	\$18
Chef Spring Summer Soup Selection – with Artisan baked bread	\$14
Grazing Board to share – duck liver patê, cured meats, avocado dip, pickled vegetables, marinated in Margo Estate olives, fetta, dried fruits & Artisan bread	\$33
Beetroot & Fetta Arancini (4)	\$18
Japanese Karaage Prawns (6) – seasoned, deep fried and served with green onion dipping sauce	\$29
Salmon & Beetroot Salad – dill cream, capers, cucumber and orange	\$22

## Main

Pan Seared Humpty Doo Barramundi – with grill artichoke, lemon, fennel & watercress salad	\$34
Torched Tasmanian Salmon – with wild rice, potato rosette & cucumber salsa	\$39
Dukka Roasted Southern Highlands Pumpkin– hummus & honey glazed Dutch carrots & caponata	\$21
Marinated Chicken Thigh Fillet – stuffed with leeks, mushrooms, fresh Southern Highland herbs, blended with ricotta cheese and wrapped in Prosciutto	\$26
Peking Duck Leg – slow cooked in a traditional Peking marinade served with date purée, pickled Shiitake, fried walnut & toasted pumpkin	\$38
Slow Cooked Highlands Lamb Shank – with Robertson potatoes mashed & vegetables	\$38
Mae Hill Farm Pork Cutlets – with roasted peppers & salsa verde	\$42
Local Black Angus Eye Fillet of Beef 200gm – with Robertson mash, charred broccolini, crispy onions & red wine jus	\$58
Chorizo, Cherry Tomato and Bacon Spaghetti – with pesto, chives and spices	\$25
Pan Seared Gnocchi – with king prawns, tomato and pine nut sauce	\$39

# Observatory Restaurant

Offering is subject to change.

## Dessert

Apple & Rhubarb Crumble – with Crème Anglaise & ice cream	\$18
Earl Grey and Blackberry Friand – chocolate base and Earl Grey mousse topped with purple glaze, dipped in a chocolate almond coating	\$24
Chocolate Praline Tart – with Raspberry coulis & gold chocolate soil	\$20
Green Apple Mousse – apple compotê and vanilla sponge with vanilla custard in a crisp tart shell.	\$22
Exotic Pot Coconut Mousse – pineapple, lime and passionfruit compotê and flourless coconut sponge on coconut shortbread, topped with mango passionfruit jel and chocolate garnish.	\$22
Bowral Artisan Cheese Board For 2 – Southern Highland local cheeses, dried fruits & jams	\$36

## All Sides \$11

Roast Carrots– with sumac & local honey
Steamed seasonal vegetables
Rosemary & garlic roasted potatoes
Rocket pear, walnut & parmesan salad
Asparagus with wattleseed
French Fries with garlic aioli to share

## Condiments

Beerenberg range of mustards
Beerenberg range of sauces