

Observatory Restaurant

Entrée

Tempura Zucchini Flowers (VG) Goats' cheese, ricotta & parmesan	\$25
Thai warm beef salad Mesclun, tomato, cucumber, onion, green papaya, red chilli, grilled Sirloin, Thai dressing	\$27
Sizzling creamy garlic prawns Spanish onion, red chilli, parsley, grilled sourdough	\$35
Chicken Dumpling Garlic, chive, shiitake, ginger broth & bean sprouts	\$28
Grazing Board to share Cured meats, avocado dip, pickled vegetables, cheese & crackers	\$36

Mains

Three cheese Gnocchi (VG) Blue, mozzarella, parmesan, baked pumpkin, sage, tomato, onion, garlic, parsley	\$34
Torched Tasmanian Salmon Pearl couscous, roast vegetables, char -grilled broccolini, creamy lemongrass sauce	\$38
Peking Duck Leg Slow cooked in a traditional Peking marinade, date purée, pickled shiitake, toasted walnut, pepita seeds	\$40
Grilled scotch fillet (300g) Wilted baby spinach, star anise carrot puree, potato, pumpkin gratin	\$40
Dukka Roasted Southern Highlands Pumpkin Hummus, honey glazed Dutch carrots, caponata	\$29
Mae Hill Farms Lamb Shank Robertson mash & char-grilled vegetables	\$45

Dessert

Sticky date pudding \$20
Butterscotch, vanilla ice cream, caramel crisp

Chocolate fondant \$20
Chocolate soil, vanilla ice cream

Strawberry Mousse \$19
Whipped mascarpone, cream, strawberry

Baked Cheesecake \$22
Mixed berry compote, chantilly cream

All Sides \$12

Roast Carrots
Sumac & local honey

Steamed seasonal vegetables

Rosemary & garlic roasted potatoes

Rocket pear, walnut & parmesan salad