

Alimentari Dining Room

12.00 to 2.15pm

Starters

Fresh **pumpkin sourdough** w confit garlic whipped butter \$7.5

Pulled pork and chipotle **croquettes**, parmesan custard \$15

Sticky BBQ **lamb ribs**, sesame, radish and shallots \$15

Jerusalem artichoke and cumin **soup**, carrot sticks and black olive crumb \$14.5

Mains

Sesame crusted **chicken tenderloin**, sautéed cauliflower, chilli, turmeric and flaked almonds, chimichurri rojo \$29.5

250g **Eye fillet**, grilled fennel, queen green olives, fig, heirloom tomatoes and cress \$36

Grilled **lamb rump**, cumin scented eggplant, horseradish, parmesan, labna and concasse \$29.9

Kinkawonka **mussels**, semillion, saffron butter, shallot, raisin and pickled grapes \$29.9

Market Special **Fish of the Day**

Specials as designated

Sides

Bitter greens with cider, honey and mustard \$7.5

Twice cooked **kipflers**, flavoured salt and fine herbs \$8.5

Broccolini, confit garlic, cold pressed olive oil and toasted almonds \$7.5

Desserts

Chocolate marquis, lemon curd and pine nut glass biscuit \$17

Caramelised **apple tart** w mascarpone and sherry soaked raisins \$17

Mandarin bombe, honeycomb, coulis and brittle \$17

Selection of local and imported **Cheeses** & compliments (GF available) \$17

Affagato \$4.8

Liquored Affagato (Baileys, Kahlua, Galliano) \$12