

# Busbys Restaurant

DINNER MENU, SEP 2017

## Entrées

Rare Seared Lamb backstrap, potato gnocchi, mint, vegetable medley	\$18.50
Soup Of The Day	\$14.00
Angus Beef Tartare, Terrine of Foie Gras, mebla toast, fig chutney, salsa verde	\$24.50
Vodka and Beetroot Cured Kingfish, cucumber, fennel, citrus junos	\$20.50
Parmasen crumbed chicken tenderloin, aioli, romaine and mandarin salad	\$18.00
Escargots, butter stew greens, courgette, sauce vin blanc	\$19.50
Japanese Scallops, pork belly, pistachio, carrot puree	\$23.00
Homemade Flat Bread, rosemary, Grana Pradano	\$15.00

## Mains

Porcini Risotto, braised leek, goat curd, baby radish	\$31.50
Chicken Farci Brie, ratatouille, potato fondant, roasted chicken jus	\$33.50
Marinated Pork Cutlet, gratin dauphinoise, sauce Robert, green apple salsa	\$34.50
Chef Selection Of Fresh Fish	\$Market price
Duo Of Duck, breast and confit, orange glaze, julienne vegetable	\$37.50
Veal Scallopine, sweet corn croquette, creamy mushroom sauce, caramelised onion	\$34.00
Bouillabaisse, prawns, calamari, fresh fish pieces, Mussel, tomato confit, baguette	\$39.50
Four Cheese Ravioli, champagne cream, parsley oil, cheese wafer	\$29.00

## Steak Frites

Black Angus Scotch Fillet 300gm	\$41.00
Premium YG Grass fed Eye Fillet 200gm	\$39.00
Black Angus Porterhouse 300gm	\$39.00

All steak served with choice of thick cut chips Or garden salad

Choice of sauce: Red wine jus, green peppercorn sauce, wild mushroom sauce

## Sides

Salad of mixed leaves with French vinaigrette	\$8.00
Oven baked potatoes with herbs and garlic	\$9.00
Rustic thick cut chips	\$8.00
Seasonal vegetables with toasted almond	\$9.50

## Desserts

Lemon and Lime Tart	\$14.00
Homemade Ice Cream	\$14.00
Chocolate Mousse Gateau	\$14.00
Creme Brulee	\$14.00
Chef Selection of 2 Cheese, quince paste, dried fruit	95gm \$19.00 / 180gm \$32.00