

BISTRO @ SURVEYORS HILL

All (non-dessert) meals served with complimentary bread.
Extra serves \$2/person.

Platters/for sharing or otherwise

VEGETARIAN Baby beetroot; hummus; feta, herb and pistachio dip; eggplant, tomato and chickpea braise; Moroccan carrot salad; tzatziki V, GF	22
MEAT Smoked duck breast, mixed salamis and other meats inc. house-made corned beef + pickles, mustard	27
SEAFOOD Tapas plate including smoked rainbow trout pâté, house-smoked salmon belly, smoked mussels, white anchovies + tartare sauce, pickles	22
OLIVE Our Kalamata olives + green olives, Australian wild olives, tapenade, balsamic, olive oil GF (V but anchovies in tapenade)	12

There is also a cheese platter in the afters menu over page.

Smaller plates/entrée

SOUP Celeriac, celery and potato soup + crème fraiche, herbs V, GF	12
CHARCUTERIE x 2 Duck liver pâté with red wine jelly and goose neck sausage + pickles, house-made apricot chutney GF	17
SOUFFLE Twice-baked cheese soufflé + side salad	17
SALAD Corella pear, Stilton (blue cheese), walnut and salad leaves + honeyed vinaigrette V, GF	15

See also carrot gnocchi, small serve, over page.

Larger plates/mains

BEEF Beef cheeks braised with aromatic vegetables + mash GF			26
LAMB Palestinian spiced herbed lamb kefte (meatballs) + yoghurt and tahini sauce, feta salad GF			25
CHICKEN Chicken, sweet potato and tarragon pie, polenta pastry + baby vegetables			27
DUCK Breast, seared and oven baked + marmalade sauce; sweet potato mash, asparagus GF			32
CARROT Carrot, ricotta, parmesan gnocchi + sage butter V	(3) 15	(5) 25	

Sweets/afters

DATE Date and tangelo pudding + butterscotch sauce, vanilla ice cream			13
BLOOD ORANGE Ice cream + roast rhubarb and strawberries, biscuit			13
CHOCOLATE Chocolate, prune, hazelnut and brandy cake + double cream GF			13
LIQUEUR AFFOGATO Vanilla ice cream, espresso, sliver of chocolate prune cake, nip of nocino (house-made walnut liqueur) GF			13
CHEESE Three cheeses + house-made fig conserve, crackers V			22

Coffee in all its forms (with full-cream cow's milk only)

Hot chocolate

Various leaf teas and infusions English Breakfast, T2 Blue Mountain, Earl Grey, Russian Caravan, Chinese green, Chinese white, jasmine; peppermint, chamomile, lemongrass & ginger, rose, pomegranate

All 4