

BAR MENU

11:30am – 11:00pm (Downstairs Area)

Wagyu Flank Steak Sandwich \$18

Tomato, Rocket, Aioli, Caramelised Onion & Shoestring Fries

Beer Battered Market Fish \$22

Tartare, Lemon & Shoestring Fries

Chicken Skewers GFO (3) \$14

Shallots & Sesame

Beef Skewers GFO (3) \$14

Chilli, Ginger, Shallot & Sesame

Eggplant Skewers V/VEO (3) \$14

Tomato, Basil, Garlic & Creamed Buffalo Mozzarella

Croquettes (3) \$14

Jamon, Manchego & House made Ketchup

Salad Nicoise GF \$18

Tuna, Soft Boiled Egg, Tomato, Green Beans, Olives & Anchovy

Salt & Pepper Squid GF \$16

Lime Aioli, Shallots, Chilli & Ginger

Pomme Frites GF/V/VE \$9

Homemade Ketchup

Salumi Plate \$21

A selection of Branxton Butchery's Traditional House Cured Meats

Cheese Plate \$25

Chef Selection of Cheese & Condiments (Order between 4-6pm & receive two complimentary glasses of wine)

RESTAURANT 231

Open for dinner upstairs from 5.30pm Tuesday – Saturday

Open for lunch upstairs 12-3pm Friday & Saturday

Starters

Bacco Bakery Sourdough Roll **V** **\$3pp**

Extra Virgin Olive Oil

Marinated Olives GF/V/VE **\$8**

Chilli, Lemon & Orange

White Anchovies **\$13**

Rye Crumb & Thyme

Entrées

Kingfish Carpaccio GF **\$19**

Ponzu Dressing, Jalapeno & Coriander

Grilled Half Shell Scallops GF **\$22**

Pea Puree & Pea Salad

Vitello Tonnato **\$21**

Veal w/ Tuna, Pickled Radicchio & Basil Oil

Salumi Plate **\$22**

A selection of Banxton Butchery's Traditional House Cured Meats

Zucchini Salad GF/V/VE **\$16**

Zucchini, Pickled Carrots, Pine Nuts, Chilli, Mint w/ Orange Dressing

Burrata GF **\$18**

Peach, Grapefruit & Rocket Salad

Croquettes **\$14**

Jamon & Manchego w/ House made Ketchup

Mains

Barley Risotto V/VEO \$35

Broccoli Puree, Broccoli Tips, Capsicum Puree, Parmesan & Garlic Chips

Tiger Prawn Taglierini \$35

Bisque & Creamed Buffalo Mozzarella

Cotoletta Milanese \$35

Herbed Parmesan Crumbed Pork Cutlet w/ Fennel & Orange Salad

Whole Plate Market Fish GF \$35

Chilli, Ginger & Garlic Sauce w/ Fried Shallots, Coriander & Lime

Marinated Grilled ½ Chicken & Panzanella Salad \$32

Tomatoes, Crouton, Basil & Roasted Capsicum

Steak Frites GF \$35

Wagyu Flank Steak w/ Café de Paris Butter & Shoestring Fries

Flame Grilled Rib Eye on the Bone GF \$45

Charred Cos Lettuce w/ Anchovy & Lemon Dressing & Veal Jus

Sides

Pomme Frites GF/V/VE \$9

House Made Ketchup

Garden Salad \$9

Zucchini Salad GF/VE \$10

Zucchini, Pickled Carrots, Pine Nuts, Chilli, Mint w/ Orange Dressing

Charred Broccoli GF/V/VEO \$10

Garlic Puree & Garlic Chips

Desserts

Date & Macadamia Tart \$14

Vanilla Bean Ice Cream

Chocolate & Espresso Granita \$14

Cherries & Panettone Cream

"Eton Mess" GF \$14

Smashed Meringue, Cream & Berries

Cheese Plate \$25

Banquet Sharing Menu

\$60 Per Person

Starters

Marinated Olives GF/V/VE

Chilli, Lemon & Orange

Bacco Bakery Sourdough V

Extra Virgin Olive Oil

Entree

Salumi Plate

A selection of Banxton Butchery's Traditional House Cured Meats & Pickled Vegetables

Croquettes

Jamon & Manchego w/ House made Ketchup

Primo

Barley Risotto V/VEO

Broccoli Puree, Broccolini Tips, Capsicum Puree, Parmesan & Garlic Chips

Secondi

Steak Frites GF

Wagyu Flank Steak w/ Café de Paris Butter & Shoestring Fries

Marinated Grilled ½ Roasted Chicken

Chicken Jus

Panzanella Salad

Tomatoes, Crouton, Basil & Roasted Capsicum

Mixed Leaf Salad

Dessert

\$5 per person

Chef's selection of desserts