

BARWON⁷ EDGE

Chefs Selection

3 courses \$79pp (2 savoury & dessert)

4 courses \$95pp (3 savoury & dessert)

House made Flatbread	\$8
Half shell Tasmanian scallop w preserved lemon butter	\$9
Hummus w sumac & garlic	\$16
Charred eggplant, chilli & yoghurt	\$17
Grilled zucchini w lemon, olive & pomegranate	\$17
Fried haloumi, poached dates & apple	\$21
Spiced beef w blackened tomatoes, preserved lemon & hung yoghurt	\$23
Yellow fin tuna w tahini, buttermilk & mint	\$26
Slow cooked lamb shoulder w braised chickpea, tomato & date	\$44
Braised goat w Aleppo pepper & olive	\$68
Oven roasted market fish w saffron & onion	\$46
Crispy fried chicken, sumac and honey	\$38
Roasted cauliflower, capsicum & buckwheat	\$34
Triple cooked potatoes with spiced butter	\$16
Green beans w barberry, almond cream	\$18
Roast sweet potato w buttermilk, pomegranate molasses & baked feta	\$17
Smashed cucumber w red onion, mint & radish	\$17
Caramelised Filo w chocolate & macadamia	\$18
Semolina cake with orange and ricotta	\$18
Vanilla rice w poached strawberry & black cardamom	\$18
Seasonal Sorbets - ask your server for today's flavours	\$15