

# BARWON<sup>7</sup> EDGE

## *Chef's 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
Muhammara w toasted walnuts & Aleppo pepper ...	\$17
Grilled eggplant w sweet harissa, & preserved lemon .....	\$17
Fried haloumi, poached dates & apple.....	\$21
Confit duck on cauliflower fritter w spiced pomegranate sauce & pickled radish.....	\$28
Cured yellow fin tuna w green tahini, black sesame & chervil.....	\$25
Braised beef on spiced couscous w roasted almonds, apricot, caramalised onion & capsicum .....	\$45
Slow cooked lamb shoulder w braised chickpea, tomato & date.....	\$44
Oven roasted snapper w saffron & onion .....	\$46
Crispy fried chicken, sumac & honey.....	\$38
Baked pumpkin w lemon crème fraiche, capsicum buckwheat & zhoug.....	\$34
Triple cooked potatoes with spiced butter .....	\$16
Broccoli w garlic yoghurt, tomato oil & zaatar	\$18
Roasted root vegetables, whipped fetta, Urfa chili & almond salsa.....	\$18
Tomato & olive salad w barberry vinaigrette, onion & sunflower seeds.....	\$17
Caramelised Filo w white chocolate, strawberry purée & pistachio crumb.....	\$18
Almond & pear cake w black cardamon ice cream .....	\$18
Chocolate brownie w poached fruit, ginger coconut cream.....	\$18
Assorted sorbets .....	\$15