

BARWON⁷ 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 Aleppo pepper & garlic butter.....	\$9
Hummus w sumac & garlic	\$16
Muhammara w toasted walnuts & Aleppo pepper	\$17
Roasted beetroot w labneh, pomegranate, fresh herbs & shaved macadamia.....	\$17
Fried haloumi, quince puree, tamarind & watercress	\$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 yoghurt, capsicum buckwheat & zhoug.....	\$34
Triple cooked potatoes with spiced butter	\$16
Grilled broccoli w Baharat spiced tomato, pecorino & hazelnuts	\$18
Brussel sprouts on spiced parsnip puree, crumbled Persian feta & lemon	\$18
Winter leaves w shaved radish, orange segments, citrus & pomegranate dressing	\$17
Caramelised Filo w white chocolate, strawberry purée & pistachio crumb.....	\$18
Lemon curd streusel w blueberry crème fraiche & almonds.....	\$18
Ginger, molasses & rhubarb cake w honeycomb & coconut yoghurt.....	\$18
Assorted sorbets	\$15