

cracked pepperTM

RESTAURANT

January Lunch Specials

Entrees

Tempura-battered prawns with summer vegetables,
soy & mirin dipping sauce & wasabe paste 20.50

Seared scallops & twice-cooked local duck with glass noodles
sweet soy, ginger & toasted sesame 20.50

Omelette filled with sautéed potato, semi-dried tomato,
eggplant & avocado, topped with baby leaves 19.50

Mains

Char-grilled Hunter beef fillet with fresh horse radish cream
& quinoa-stuffed field mushrooms 38.00

Crispy-skinned Atlantic salmon fillet 'Nicoise'
with steamed chats, aioli, local beans, olives & soft-poached quail eggs 38.00

Desserts

Trio of Semifreddo:

Strawberries & cream, macadamia dacroise;

Chocolate & Frangelico, hazelnut praline;

Whiskey cream, rose pashmak, maraschino cherry 15.00

Muscat-poached pear cheeks & decadent dark chocolate 'tart'
With local cream & Muscat syrup 15.00