

# NIEUW AMSTERDAM

5pm - 10pm

## STARTERS

- Black pudding in fine pastry, apple slaw, caramelised pear purée ..... \$15
- Pigs head terrine, red wine jus, potato purée, gherkins, pickled shallots ..... \$16
- Salmon pastrami, watercress mayo, garden salad, pickles, rye bread ..... \$19
- Pistachio and truffle saussison, lyonnaise potatoes, house salad ..... \$16
- Cheese croquettes, tomato relish ..... \$14
- Mackerel tartare, horseradish crème fraiche, eggplant chips ..... \$18

## PASTA AND VEGETABLES

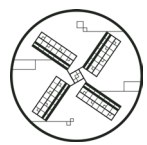
- Roasted butternut squash, pumpkin & sunflower seeds, manchego, prosciutto, rocket leaves ..... \$20
- Pappardelle with kale pesto, zucchini, pine nuts, parmesan ..... \$22
- Potato & charred leek risotto, teleggio DOP ..... \$28

## MAINS

- Lamb rump, textures of carrot, salsa verde ..... \$31
- Cape Grim beef short ribs, BBQ sauce, creamed corn, glazed shallots & black cabbage ..... \$32
- Corn fed chicken, Madeira sauce, mushrooms, onions, bacon ..... \$30
- Rosedale Ruby flank steak, silverbeet, violette mustard ..... \$26
- Pork belly, braised red cabbage, ginger, orange glazed turnips, citrus sauce ..... \$29
- Monkfish, diamond clams, herb broth, confit garlic, kohlrabi ..... \$34

## SIDES

- Hand cut chips ..... \$7.5
- Buttered spinach ..... \$9
- Mesclun salad, house dressing ..... \$9
- Brussel sprouts, burnt butter, almonds ..... \$9



3 course chefs tasting menu, \$55 per person

