

BAR GRILL

LIDCOMBE

\$50 SET MENU

\$50 PER PERSON

Minimum reservation of 6 people

Starter

GARLIC BREAD (V)

Sonoma focaccia bread, confit garlic, butter, parsley.

CALAMARI (GF)

Hawkesbury river loligo squid, lightly dusted & fried, chilli, shallots, caper aioli, lime.

Pasta

LAMB RAGU RIGATONI

Fabbrica Fresh Egg Rigatoni, slow braised lamb ragu, parmesan cheese, finished with straciatella.

MUSHROOM RISOTTO (V)

Arborio rice, Shiitake, Oyster, Swiss brown, Shimeji & Porcini mushroom, finished with gorgonzola.

Main

SIRLOIN 300G (GF)

Riverine, grain fed, MBS2+ MSA

ROAST BANNOCKBURN CHICKEN

Roasted Bannockburn Chicken, polenta, brussel sprouts, tarragon vinaigrette.

Sides

COS & RADICCHIO SALAD (V, GF)

Cos lettuce, radicchio leaves, gorgonzola cheese, candied walnuts, classic vinaigrette.

TRUFFLE FRIES (V,GF)

truffle pecorino, sea salt, truffle aioli.

All dishes are served sharing style

Complimentary cake or bottle of house wine with every 12 person or more set menu reservation

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Starter

GARLIC BREAD (V)

Sonoma focaccia bread, confit garlic, butter, parsley.

KINGFISH CRUDO (GF)

South Australian Kingfish, Sicilian olives, fennel, orange segments, Koroneiki olive oil, citrus dressing.

Pasta

PRAWN CASARECCE

Fabbrica Fresh Egg Casarecce, South Australian prawns, bacon, cherry tomato, chilli, garlic, white wine, , Koroneiki olive oil, fresh parsley.

MUSHROOM RISOTTO (V)

Arborio rice, Shiitake, Oyster, Swiss brown, Shimeji & Porcini mushroom, finished with gorgonzola.

Main

RIB EYE BONE IN 800G (GF)

Riverine, 120 day grain fed, Black Angus MBS2+ MSA

Sides

OVEN ROAST ROOT VEGETABLES (V,GF)

sea salt, rosemary

COS & RADICCHIO SALAD (V, GF)

Cos lettuce, radicchio leaves, gorgonzola cheese, candied walnuts, classic vinaigrette.

Dessert

CHEESE PLATE

Adelaide Hills triple cream brie, Riverine buffalo blue, quince paste, muscatel, candied walnuts, lavosh.

All dishes are served sharing style

Complimentary cake or bottle of house wine with every 12 person or more set menu reservation

CAKE MENU



BLACK FOREST CAKE

Layers of chocolate sponge cake, cherry filling, and whipped cream, topped with chocolate shavings.



CANADIAN CARROT CAKE

Carrots, walnut & raisin cake, topped with a creamy layer of cream cheese frosting.



RED VELVET

Moist and tender layers of velvety cake, with a smooth cream cheese frosting.



FERRERO ROCHER CAKE

Rich chocolate cake enveloped in a velvety hazelnut frosting, adorned with chocolate bark



ORANGE CAKE (GF)

made using gluten-free flours & orange zest, vibrant and zesty flavour, topped with a light whipped cream