

# PEREGRIN

## ENTREES

Uprising Bakery sourdough, whipped butter, smoked sea salt <sup>(v, dfo)</sup>	5 ea	Roasted ½ shell scallop, chorizo crumb <sup>(gf)</sup>	8 ea / ½ doz 42
Salamander Bay rock oysters, classic mignonette <sup>(gf, df)</sup>	6.5 ea / ½ doz 34	Smoked Yumbah abalone, fennel, herbs, lemon, smoked sea salt <sup>(gf, df)</sup>	23 ea
Fritto misto, bullhorn pepper, sweet potato, broccolini, whipped fetta <sup>(gf, v, veo)</sup>	16	Charcoal-fired calamari, mint, garlic, lemon, tarragon <sup>(gf, df)</sup>	22
Seared yellowfin tuna, sake dressing, chilli, seaweed salt, sesame, sea herbs <sup>(gf, df)</sup>	19	Skillet prawn hot pot, tomato, ricotta, chilli, garlic toasted sourdough <sup>(gfo, dfo)</sup>	26
Flamed garfish toast, pickled green tomato, crème fraîche <sup>(gfo, dfo)</sup>	16	Wagyu croquettes, horseradish cream, shiso <sup>(gf, dfo)</sup>	16
Bug roll, Moreton Bay bug, cos lettuce, crispy onion, chipotle mayo	18		

## MAINS

Charcoal-roasted pumpkin, macadamia romesco, leeks, thyme, praline <sup>(gf, ve, n)</sup>	30	Pappardelle, spiced lamb shoulder ragu, tomato, olives, pecorino	38
Testaroli, broccolini tips, peas, mint, ricotta, lemon <sup>(gf, v, veo)</sup>	30	Milly Hill lamb tomahawks, chimichurri, potato pavé, lemon <sup>(gf, dfo)</sup>	38
Tagliatelle, Moreton Bay bug, tomato, chilli, basil	45	Red Gum Creek grain-fed sirloin 250gm, chimichurri, potato pavé, lemon <sup>(gf, dfo)</sup>	36
Market fish, poached fennel, lemon <sup>(gf, dfo)</sup>	35	Murrnji Black Angus scotch fillet 350gm, potato pavé, red wine jus <sup>(gf, dfo)</sup>	52
Charcoal-fired Murray Cod fillet, poached fennel, lemon <sup>(gf, dfo)</sup>	48	Jack's Creek Wagyu MBS 8+ rump cap, 300gm, potato pavé, red wine jus <sup>(gf, dfo)</sup>	66

## FEASTS

Roasted whole cauliflower, salsa verde, currants, smoked almond dukkah <sup>(gf, ve, n)</sup>	42	Free range chicken, guindilla peppers <sup>(gf, df)</sup>	46
Charcoal-fired whole snapper, herb garlic lemon butter, smoked sea salt <sup>(gf, dfo)</sup>	56	Milly Hill lamb shoulder, charred lemon, sea parsley <sup>(gf, df)</sup>	74
Eastern Rock Lobster, herb garlic lemon butter <sup>(gf, dfo)</sup>	½ 65 / whole 120	Murrnji Black Angus rib eye on the bone 650gm, red wine jus <sup>(gf, df)</sup>	94

## SIDES

Herbed garden salad, chardonnay vinaigrette <sup>(gf, ve)</sup>	12	Brussels sprouts, pancetta lardons, extra virgin olive oil <sup>(gf, df, veo)</sup>	14
Heirloom tomatoes, fetta, basil, aged balsamic <sup>(gf, v, veo)</sup>	14	Triple cooked potatoes, roasted garlic butter <sup>(gf, v, veo)</sup>	12
Fioretto, herb & lemon butter <sup>(gf, v, veo)</sup>	14	Chips, aioli <sup>(veo)</sup>	12

## TASTE OF PEREGRIN

79 per person

Fritto misto, bullhorn pepper, sweet potato, broccolini, whipped fetta <sup>(gf, v, veo)</sup>  
Seared yellowfin tuna, sake dressing, chilli, seaweed salt, sesame, sea herbs <sup>(gf, df)</sup>  
Flamed garfish toast, pickled green tomato, crème fraîche <sup>(gfo, dfo)</sup>

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Testaroli, broccolini tips, peas, mint, ricotta, lemon <sup>(v, veo)</sup>  
Market fish, poached fennel, lemon <sup>(gf, dfo)</sup>  
Little Joe's flank steak, chimichurri, potato pavé, lemon <sup>(gf, dfo)</sup>  
Heirloom tomatoes, fetta, basil, aged balsamic <sup>(gf, v, veo)</sup>  
Chips, aioli <sup>(veo)</sup>

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Lemon myrtle polenta cake, lemon sorbet, pistachio <sup>(gf, v, n)</sup>

## FEASTING MENU

85 per person - min. 6 people

Roasted ½ shell scallop, chorizo crumb <sup>(gf)</sup>  
Wagyu croquette, horseradish cream, shiso <sup>(gf, dfo)</sup>  
Fritto misto, bullhorn pepper, sweet potato, broccolini, whipped fetta <sup>(gf, v, veo)</sup>

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Milly Hill lamb shoulder, charred lemon, sea parsley <sup>(v, veo)</sup>  
Free-range chicken, guindilla peppers <sup>(gf, df)</sup>  
Roasted whole cauliflower, salsa verde, currants, smoked almond dukkah <sup>(gf, ve, n)</sup>  
Herbed garden salad, chardonnay vinaigrette <sup>(gf, ve)</sup>  
Triple cooked potatoes, roasted garlic butter <sup>(gf, v, veo)</sup>

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Apple & almond pudding, golden syrup, almond praline, clotted cream <sup>(gf, v, n)</sup>

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | n - nuts | o - option

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, shellfish, gluten, dairy & soy product. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free. Card transaction surcharge applies to all EFTPOS & credit card purchases. 10% surcharge on public holidays.