

# PEREGRIN

## ENTREES

|                                                                                                         |                   |                                                                                    |                 |
|---------------------------------------------------------------------------------------------------------|-------------------|------------------------------------------------------------------------------------|-----------------|
| Uprising Bakery sourdough, whipped butter, smoked sea salt <sup>(dfo)</sup>                             | 5 ea              | Flame roasted ½ shell scallop, sauce vierge <sup>(gf, df, n)</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           |
| Stracciatella, zucchini, zucchini flower, squash, mint, sourdough croutons <sup>(gfo, v)</sup>          | 17                | Bug roll, Moreton Bay bug, cos lettuce, crispy onion, flying fish roe              | 18              |
| Smoked kingfish, lotus crisps, Davidson plum, green apple slaw <sup>(gf, df)</sup>                      | 19                | Charcoal-fired calamari, mint, garlic, lemon, tarragon <sup>(gf, df)</sup>         | 22              |
| Yellowfin tuna, pickled cucumber, sake dressing, red chili, wakame salt, sea grapes <sup>(gf, df)</sup> | 19                | Butterflied prawns, mango, chilli, charred lime, lime yoghurt <sup>(gf, dfo)</sup> | 26              |
|                                                                                                         |                   | Charred lamb ribs, pomegranate, pepperberry sea salt <sup>(gf, df)</sup>           | 24              |

## MAINS

|                                                                                               |    |                                                                                        |    |
|-----------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------|----|
| Overnight beetroot, silverbeet, garlic confit, macadamia, thyme, honey <sup>(gf, ve, n)</sup> | 32 | Milly Hill Lamb tomahawks, chimichurri, polenta chip, lemon <sup>(gf, df)</sup>        | 38 |
| Testaroli, asparagus, sugar snaps, peas, mint, goat's cheese, lemon <sup>(v, veo)</sup>       | 32 | Red Gum Creek sirloin 250gm, chimichurri, potato pavé, lemon <sup>(gf, df)</sup>       | 36 |
| Tagliatelle, Moreton Bay bug, tomato, chilli, basil                                           | 45 | Murrnji Black Angus scotch fillet 350gm, potato pavé, red wine jus <sup>(gf, df)</sup> | 52 |
| Market fish fillet, grilled asparagus, lemon <sup>(gf, df)</sup>                              | 37 | Carrara Wagyu MBS 7+ rump cap, 300gm, potato pavé, red wine jus                        | 70 |
| Charcoal-fired Murray cod fillet, grilled asparagus, lemon <sup>(gf, df)</sup>                | 48 | Murrnji Black Angus rib eye on the bone 650gm, red wine jus <sup>(gf, df)</sup>        | 94 |
| Free range chicken breast, pepperonata, polenta chip <sup>(gf, df)</sup>                      | 35 |                                                                                        |    |

## 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>                      | 48 |
| Charcoal-fired snapper, garlic lemon butter, smoked sea salt <sup>(gf, dfo)</sup>             | 58 | Milly Hill lamb shoulder, charred lemon, scorched rosemary <sup>(gf, df)</sup> | 75 |
| Eastern Rock Lobster, herb garlic lemon butter <sup>(gf, dfo)</sup>                           | MP |                                                                                |    |

## SIDES

|                                                                                    |    |                                                                                                |    |
|------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------|----|
| Herb garden salad, chardonnay vinaigrette <sup>(gf, ve)</sup>                      | 12 | Charred cos, white anchovy, egg, capers, extra virgin olive oil, parmesan <sup>(gf, dfo)</sup> | 16 |
| Slow roasted beets, goats cheese, aged balsamic <sup>(gf, veo)</sup>               | 14 | Triple cooked potatoes, roasted garlic butter <sup>(gf, v, veo)</sup>                          | 12 |
| Broccolini, toasted almonds, parsley butter, crispy garlic <sup>(gf, veo, n)</sup> | 14 | Chips, Tasman sea salt, aioli <sup>(veo)</sup>                                                 | 12 |

## TASTE OF PEREGRIN

80 per person - min. 2 people

Stracciatella, zucchini, zucchini flower, squash, mint, sourdough croutons <sup>(gfo, v)</sup>  
Yellowfin tuna, pickled cucumber, sake dressing, red chili, wakame salt, sea grapes <sup>(gf, df)</sup>  
Charred lamb ribs, pomegranate, pepperberry sea salt <sup>(gf, df)</sup>

Overnight beetroot, silverbeet, garlic confit, macadamia, thyme, honey <sup>(gf, ve, n)</sup>  
Market fish fillet, grilled asparagus, lemon <sup>(gf, df)</sup>

Red Gum Creek sirloin 250gm, chimichurri, potato pavé, lemon <sup>(gf, df)</sup>  
Broccolini, toasted almonds, parsley butter, crispy garlic <sup>(gf, df, ve, n)</sup>  
Chips, Tasman sea salt, aioli <sup>(veo)</sup>

Scorched mango, passionfruit curd, macadamia praline,  
passionfruit dust <sup>(gf, v, n)</sup>

## FEASTING MENU

85 per person - min. 6 people

Flame roasted ½ shell scallop, sauce vierge <sup>(gf, df, n)</sup>  
Stracciatella, zucchini, zucchini flower, squash, mint, sourdough croutons <sup>(gfo, v)</sup>  
Wagyu beef spring roll, pickles, cheese, dijonnaise

Roasted whole cauliflower, salsa verde, currants, smoked almond dukkah <sup>(gf, ve, n)</sup>  
Free range chicken, guindilla peppers <sup>(gf, df)</sup>

Milly Hill lamb shoulder, charred lemon, scorched rosemary <sup>(gf, df)</sup>  
Herb garden salad, chardonnay vinaigrette <sup>(gf, ve)</sup>  
Triple cooked potatoes, roasted garlic butter <sup>(gf, v, veo)</sup>

Dark chocolate fondant gelato, candied hazelnuts, crystallised white chocolate,  
wattle seed, salted caramel <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.