

# JAIS ABEN

## BAR & BISTRO

3 COURSE SET MENU \$85PP

### BREAD

#### ARTISAN BREAD (V)

daily bread, whipped butter, soft herbs

### ENTREE

#### BEETROOT SALAD (V)

leaves, black garlic, spice roasted seeds

#### GIN & LIME CURED SALMON

house pickles, herbed sour cream, toast

#### LAMB RIBS (GF,DF)

pomegranate molasses, carrot ketchup, chilli

#### CHICKEN CROQUETTES

chicken and leek, mustard aioli

### MAIN

#### FETTUCINNE (V)

spring greens, parmesan, rocket and  
pumpkin seed pesto

#### PORK BELLY (GF)

puy lentils, caramelized cauliflower,  
carrot, red wine sauce

#### SCOTCH FILLET (GF)

scaloped potatoes, seasonal greens,  
red wine gravy,

#### MARKET FISH

herb and lemon orzo, seasonal greens,  
lemon butter sauce

### DESSERT

#### CHOCOLATE BASQUE CHEESECAKE (V)

seasonal poached fruit, vanilla tuile

#### LEMON & BLUEBERRY TART (V)

blueberry compote, chantilly cream