

JAIS ABEN

BAR & BISTRO

3 COURSE SET MENU \$85PP

BREAD

ARTISAN BREAD (V)

daily bread, whipped butter, soft herbs

ENTREE

TOMATO & OLIVE TART (V,DF)

heirloom tomatoes, kalamata olives, herbs

GIN & LIME CURED SALMON

house pickles, herbed sour cream, toast

LAMB RIBS (GF,DF)

pomegranate molasses, carrot ketchup, chilli

CHICKEN CROQUETTES

chicken, corn, chorizo, salad, aioli

MAIN

MOUSSAKA (V,GF,DF)

eggplant, vegan lentil ragu, lemon, almond sauce,
toasted almonds

PORK BELLY (GF)

puy lentils, paris mash, 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 MOUSSE (V,GF,DF)

chocolate crumble, honeycomb, strawberries

LEMON & BLUEBERRY TART (V)

blueberry compote, chantilly cream