

# Nielsen

P A R K

## entrée

steamed asparagus with gribiche baby herb salad lemon dressed  
seared hawkesbury calamari on shaved cucumber & lemon minted couscous  
citrus cured salmon with fennel & orange salad & toasted soda bread  
crab cakes with sweet ginger glaze & asian leaves  
linguine of prawn, tomato, black olive & capers

## antipasto share plate

snap fried calamari, pacific oysters, crab cakes with sweet ginger glaze  
fig & prosciutto, citrus cured salmon, spiced avocado

## main

ocean trout fillet with zucchini flower & bean salad with lemon caper mayonnaise  
pan fried snapper on yellow coconut curry with cucumber relish  
spatchcock with eggplant, persian feta, cress salad & red piperade  
char grilled lamb loin on spiced chickpea & coriander salad with minted yoghurt  
roasted eye fillet with mushroom confit & montpellier butter  
gremolata crumbed flathead with hand cut fries & tartare sauce

## sides

rocket, parmesan & balsamic salad  
baby cos, cherry tomatoes, fine herbs & salad cream  
hand cut fries  
steamed seasonal vegetables

## dessert

chocolate marquise with coffee bean anglaise  
vanilla bean pannacotta with strawberry, cherry & almond salad  
passionfruit semifreddo on pineapple & ginger confit  
crème brûlée with rhubarb & raspberry

## cheese plate

cheese tasting plate  
milawa camembert, victoria  
roqufort, france  
epoisses, france  
served with: walnut bread, lavosh, muscatels, quince paste

10% surcharge applies on Sundays and Public Holidays