



THE GUNYAH RESTAURANT

Monday & Thursday

Entree

House cured kangaroo bresaola w/ Wild mushroom & warrigal greens, sweetcorn curd, crunchy grains (GF DF)

Main

Butter poached local fish, pomme puree, charred leek, mussel & garlic emulsion, sorrel (GF)

Dessert

Steamed persimmon pudding w/ ginger and butter sauce

Tuesday & Friday

Entree

Blue Swimmer crab, congee, crispy chicken wing & fennel puree (GF DF)

Main

Braised Junee lamb neck, baby winter vegetables, white onion puree, minted salsa (GF)

Dessert

Espresso brulee w/ sour cherries & choc hazelnut biscotti

Wednesday & Saturday

Entree

Lemon Myrtle & pea risotto w/ sous vide salmon and crispy skin

Main

Slow cooked beef cheek, carrot & sherry puree, winter kale (GF DF)

Dessert

Chocolate Hazelnut Feuilletine w/ mandarin & kumquat liqueur

Our menu is subject to change, as our chefs always aim to use seasonal local ingredients.
