



DUNBAR HOUSE
WATSONS BAY

ENTREE

Prawn tortellini with a lemongrass and coconut broth, curry spices
Carpaccio of king salmon, summer vegetable, lemon and white balsamic dressing, soft feta
Marinated then baked ocean trout, wasabi mayonnaise, chopped salad
Slow roast pork belly with star anise, pickled papaya, cucumber and Vietnamese mint salad
Garlic and basil roast spatchcock, salad of celeriac and sopressa salami, yoghurt chutney
Tempura zucchini flowers filled with a goats cheese and green olive cream, tomato & rocket
Beetroot, caramelised onion and goats cheese tart, bitter leaf salad
Ricotta and zucchini dumplings, seasonal petit vegetable and almond salad

MAIN

Pan fried barramundi fillet, spinach and fine herb risotto, Mediterranean broth
Roast Mulloway fillet, quinoa, lentil and sprouting shoot salad, green chilli dressing
Salmon fillet with a tahini and walnut crust, beetroot jam, apple and watercress
Sage and parmesan buttered chicken breast with tomato braised mixed grains, cauliflower cream
Confit duck leg with green beans, hazelnut and pomegranate
Grilled beef fillet, potato galette, buttered spinach and mushrooms, horseradish curd
Rump of lamb, kifler potatoes, caramelized onion, salsa verde
Potato gnocchi with spinach, mushroom and goats cheese sauce
Seasonal risotto with preserved lemon and fine herbs, marinated cows milk feta

DESSERT

Dark chocolate fondant with a raspberry coulis, vanilla bean ice cream
Chocolate and seasonal berry mousse cake with coconut gelato
Coconut pannacotta with malibu and pineapple
Passionfruit crème brûlée
Pavlova with spring berries & passionfruit, vanilla & lemon cream
Traditional tiramisu
Lime blueberry and mascarpone cheesecake with poached rhubarb
Mango and yogurt chilled pudding, textures of chocolate
Cheese – international & local selection with oatcakes, lavoche & fruit chutney

Menu can be tailored for gluten free guests on your request.

Please note menu to be used as a guide only. This will depend on seasonal produce and availability.